



My Vegan Valentine

**Our All Vegan ode to love and flavor!
February 14, 2018**

Starters

Cauliflower Queso Fundido

With chiles, tomatoes, onions. Served with warm flour tortillas 7

Crab Cake

Served with chipotle aioli 8.5

Tortilla Soup

Topped with avocado cream and crispy tortilla strips 5

Sweet Potato, Soy Chorzo & Pecan Empanada

With a coconut habanero sauce 4.5

Entrees

Fried Artichoke Scallop Tacos

Crispy golden brown fried artichoke crowns, chipotle aioli, crisp lettuce, pico de gallo. Served on corn tortillas 15

Red Lentil Classic Tacos

Mexican spiced red lentils, lettuce, tomato, coconut sour cream 14

Al Pastor Tacos

Slow cooked jackfruit, grilled pineapple, onions and cilantro on corn tortillas. 14

Chipotle Oyster Mushroom Burrito

Garlic and white wine braised oyster mushrooms, roasted red pepper quinoa, black beans, chipotle white bean sauce and a red pepper coulis 15

Black & White Burrito

Garlic roasted cauliflower, white beans, poblano chiles and onions.
Topped with black bean sauce and coconut cream. 15

Spanish Paella

Artichoke scallops, oyster mushrooms, roasted cauliflower, chorizo, green peas,
Bell peppers, saffron rice...all in a chipotle broth 17

Desserts

Cherry Chocolate Brownie

With a dark chocolate cherry sauce 6

Raspberry White Chocolate Mousse

With fresh raspberries 6

Menus subject to change.

*Each item is made with the freshest ingredients...
and with the utmost respect for all living creatures.
No animals were harmed in the making of this Vegan night.*