

## Available Mon-Sat: 11-2 & 5-8

Dine-in, Takeout and Delivery VegSRQ.com 941-312-6424

#### <u>Beverages</u>

Unsweetened Iced Tea 2.99

Plain Black, Herbal Berry, Green Mint or Black Mango

- Bottled Sodas 2.99
  Cola or Ginger Ale
- Natural Lemonade 2.99
- Sparkling or Still Bottled Water 3.99

# Craft Beers (subject to availability)

Blue Point: Toasted Lager 4.50

Smooth tasting amber lager with a toasted malt body and light hoppy finish

Motorworks: Intellectual Property 4.50

IPA featuring juicy flavors of grapefruit, pine and orange and a medium-bodied mouth feel

Golden Road: Mango Cart Wheat Ale 4.50

A light Wheat Ale bursting with lots of fresh mango flavor and aroma, finishing crisp and refreshing.

• (GF) Magners: Hard Pear Cider 4.50
Delicate & refreshing with crisp ripe pear

## Local Kombucha 6.00

Assorted flavors

House-made Seasonal Sangria
Glass 6.00 Pitcher 24.00

## **Wines 7.00**

Babe Red, Babe Grigio, Babe Rose

## **Appetizers:**

- Soup of the Day or Matzo Ball Cup \$4.99 Bowl \$6.99
- (V)Latkas-12.99 three house-made potato pancakes, served with vegan sour cream & applesauce
- Spanakopita Bites-9.99 spinach and feta in crispy phyllo pastry with lemon dill sauce
  - (V)Pretzel Bites & Vegan Beer Cheese-9.99
     Pretzel Bites and a side of our Vegan Beer Cheese
- (V)Vegan Mac & Cheese-9.99 Cavatappi Noodles tossed in our House Made Vegan Cheese Sauce
- \( \sqrt{V}\)(GF)Buffalo Cauliflower Bites-9.99 cauliflower sautéed in a medium Buffalo Sauce with celery & Vegan Ranch Sauce Salads:

All salads except the Caesar are served with dressing on the side

- (V)Veg Salad-12.99 Veg burger topped with caramelized onions over baby lettuce with tomato & sides of aioli & Lemon Diion Dressing
- (V)Caesar Salad-12.99 Romaine & croutons tossed with our house made Vegan Caesar Dressing topped with Vegan parmesan & tomato wedges
- (GF)Avocado Salad-12.99 baby lettuce, avocado, goat cheese crumbles, craisins & pumpkin seeds served with Lemon Dijon dressing
- (V)(GF)Signature Salad-12.99 chopped kale, shredded carrots, purple cabbage, shredded raw beets, avocado, sprouts & toasted sunflower seeds served with Ginger dressing
- Mindy's Salad-15.99 baby lettuce, carrots, onions, cucumbers, tomatoes & goat cheese, topped with Spanakopita Bites with sides of Lemon Dill Sauce and House Dressing

## **Extras**

Tofu or Tempeh \$4.99, ➤ Ahi Tuna \$9.99, Side of Fries \$6.00 Blackened Salmon \$12.99, Shrimp \$7.99, Avocado \$2.99, Extra Dressing/Sauce \$0.59

(V)(GF) indicates items that can be made (V) Vegan or (GF) Gluten Free upon request. Items substituting (GF) Bread or Crackers will be a \$1.50 up charge



 (V)(GF)Portobello Volcano-18.99 bed of sautéed kale & rice topped with savory sweet potato mash, marinated Portobello & caramelized onions. Served with Soup, Salad, Fries or (+\$1.00)Vegan Mac & Cheese.

(V)(GF)Impossible Nacho Stack-18.99 Layers of rice, black beans, salsa fresca, avocado and taco seasoned Impossible Crumble, drizzled with vegan cheese sauce and spicy green sauce, surrounded by fresh tortilla chips

#### Stir Fries & Bowls:

- (V)(GF)Jackfruit Brisket Bowl-18.99 bed of rice covered with slow cooked BBQ Jackfruit, roasted sweet potatoes & vegan coleslaw, topped with a vegan sweet horseradish sauce & house-made BBQ sauce
- (V)(GF)Vegan Ramen Noodle Bowl-18.99 vegan gluten-free ramen noodles and kale in a savory asian mushroom broth topped with crispy tofu, shredded cabbage, carrots and green onions with Shrimp-22.99
- (V)(GF)Kung Pao Cauliflower Stir Fry-18.99 cauliflower, kale, onions, red peppers, cashews, sesame seeds, scallions & house made spicy Kung Pao Sauce over rice

with Shrimp-22.99 with Salmon-24.99

- (V)(GF)Ginger Garlic Noodle Stir Fry with Tofu-18.99 kale, carrots, cabbage, onions, peppers, ginger, garlic, scallions & sesame seeds tossed in sweet & savory sauce with rice noodles with Shrimp-22.99 with Salmon-24.99
  - (V)(GF)Pineapple Coconut Rice Bowl with Tofu-18.99
    avocado, black beans, cabbage, salsa fresca, grilled pineapple
    over rice, with pineapple-mango salsa.

with Shrimp-22.99 with Salmon-24.99

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<u>Burgers & Sandwiches:</u> Served with Soup, Salad, Fries or (+\$1.00) Vegan Mac & Cheese

- (V)Veg Burger-14.99 Our House-Made Veg Burger, lettuce, tomato, caramelized onions & aioli
- (V)(GF)Bistro Burger-17.99 ¼ lb Beyond Burger, gouda, caramelized onions, lettuce, tomato & bistro sauce
- (V)(GF)Silly Philly-14.99 Portobello mushroom strips, grilled onions and peppers with Swiss & horseradish sauce
- (GF)Blackened Salmon Sandwich-17.99 Lightly blackened Salmon, lettuce, tomato & aioli
- (V)(GF)Impossible "Burger" Club-18.99 Triple layered club sandwich with a ¼ lb. Impossible Foods Burger, lettuce, tomato, tempeh & our house-made Bistro sauce
- (V)(GF)Vegan Breakfast Sandwich-15.99 Folded Just Eggs, Impossible Sausage, vegan cheese, blush sauce & green onions on a roll

Wraps: Served with Soup, Salad, Fries or (+\$1.00) Vegan Mac & Cheese

- (V)California Wrap-15.99 Avocado, tempeh bacon, goat cheese, carrot, cucumber, onion, lettuce, tomato & blush sauce
   Ahi Tuna & Avocado-17.99 Rare Ahi Tuna, avocado,
  - lettuce, tomato, aioli & ginger dressing
- (V)Thai Peanut Tofu Wrap-15.99 Grilled Tofu, cucumber, carrots, cabbage, lettuce, ginger dressing & thai peanut sauce Substitute Shrimp 17.99

## **Extras**

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- Consuming raw or undercooked seafood may increase your risk of foodborne illness.
- This Dish Is Spicy