

# Vegan & Vegetarian

## **Albondigas (Vegan Meatballs)**

Quinoa, Cauliflower, Chipotle Marinara,  
Tortilla Chip Parmesan \$10

## **Potato Chorizo Flautas**

Two Corn Tortillas Fried Crispy with Soy Chorizo &  
Potatoes, Topped with Lettuce, Coconut Crema, Pickled Onions, & Roasted Garlic Jalapeno  
Aioli \$10,  
(Dinner-Add Rice & Beans \$4)

## Mains

### **Spicy Vegan Banh Mi Burrito**

Flour Tortilla filled with Fried Portabellas, Avocado, Carrot & Radish Noodles, French Fries,  
Jalapenos, and Herbs, Drizzled with a Chili Sweet & Sour Reduction,  
Served with Mexican Rice and Black Beans \$17.50

### **Drunken Mushroom Tacos**

Two Corn Tortillas with Chili-Beer Marinated  
Portobello's Floured & Fried, Guacamole, Cilantro,  
Onions, Ancho Chili Relish, Salsa Verde App-\$11  
3 Tacos Served with Rice & Black Beans \$18.50

### **Portobello Fajita**

Chili Marinated Grilled Portobello's Served Over Fried Onions and Peppers with Pico De Gallo,  
Salsa Rojo, Coconut Crema, And Three Flour Tortillas  
Served with Rice and Black Beans \$18

### **Tacos Verduras**

Handmade Corn Tortillas, Guacamole, Zucchini,  
Carrots, Portabellas, Peppers, Onions, Corn, Epazote, & Tomatillos Salsa Cruda. Served With  
Rice & Beans. \$17

### **Roasted Sweet Potato Burrito**

Chile Roasted Sweet Potato, Black Beans, Chiles &  
Onion Raja, Topped With Cranberry Reduction  
And Coconut Cream. Served With Rice \$16

### **Baja Vegan Tacos**

Plantain Tortilla Crusted Cauliflower & Broccoli Fried Crispy, Cabbage, Chili Sweet & Sour  
Reduction, Scallions, Toasted Sesame Seeds, Served with Rice and Black Beans \$17

### **Meatless Mixtec**

Bean & Cheese Burrito Topped with Guacamole,  
Sour Cream & Red sauce, Served with a  
Cheese Enchilada and Mexican Rice \$16.50