

The Chicago Diner

2333 N Milwaukee Ave 60647-2924 · +17732523211 · Updated: Jan 14, 2026

[View online menu](#)



SEASONAL SPECIALS 5

STUFFED ZUCCHINI EMPANADITAS \$13.00

Lightly breaded and toasted zucchini stuffed with herbed Teese® mozzarella, served with zesty marinara for dipping.

GYROS SALAD \$15.00

Romaine lettuce, red onions, house-made vegan feta cheese, pita crisps, grape tomatoes, cucumbers, & gyro-style seitan, tossed with our own tzatziki dressing.

PATTY MELT \$17.00

Chargrilled seitan and tofu patty, topped with caramelized onions, Thousand Island, & vegan or dairy cheese. Served with sandwich side choice & pickle spear.

CHICKEN-STYLE POT PIE \$18.00

House-made tender chicken-style seitan, carrots, sweet peas, & pearl onions all simmered in a rich creamy gravy then topped with a flakey crust.

ENCHILADAS DE MOLE NEGRO \$18.00

Enchiladas filled with butternut squash, portabellas, caramelized onions, covered in savory mole negro, choice of cheese, side of rice & refried beans, lettuce & tomato. GF

APPETIZERS 8

SPINACH ARTICHOKE DIP \$11.00

Everyone's favorite party food, our creamy, spinach artichoke dip is served with toasted ciabatta crostini.

THAI CHILI WINGS \$13.00

Spicy chili-lime marinade, Sriracha-ranch, and sesame seeds.

POUTINE \$13.00

Hand-cut fries, Teese® vegan creaming cheddar, gravy, and green onions. Add bacon or sour cream +1 ea. or jalapeño +.50.

SPECIAL RECIPE WINGS \$13.00

Breaded seitan strips, our own vegan ranch, and celery. Available in BBQ or spicy Buffalo style.

NACHOS \$12.50

Chorizo-style seitan, spiced black beans, tomato, onion, jalapeño, guacamole, vegan sour cream, Teese® nacho cheese, chips, and salsa.

FRIES APPETIZER AVAILABLE OPTIONS

Sweet potato, hand cut, or seasoned waffle fries (+\$1).
Small: \$4.00
Large: \$6.00
Add cheese: \$2.00

CHIPS & GUACAMOLE

\$10.00

House-made salsa cruda, guacamole, and tortilla chips. GF

ONION RINGS

\$9.00

Hand-battered giant onion rings, served with your choice of sauce.

SOUP & SALAD 6

SOUP OF THE DAY

AVAILABLE OPTIONS

Our vegan, house-made soup of the day. Ask your server for details.

Cup: \$4.00

Bowl: \$6.00

Add cup of the soup of the day to any to salad, sandwich or entrée.:

\$3.00

QUINOA CHILI

AVAILABLE OPTIONS

Spicy vegetable bean chili with cumin, chipotle peppers, and quinoa, with one or two jalapeño corn fritters. GF Add jalapeño, onion, tomato \$.50 ea. Sour cream \$1. Cheese or avocado \$2 ea.

Cup: \$6.00

Bowl: \$12.00

GARDEN SALAD

\$8.00

Salad mix, tomato, sprouts, beets, cucumber, and choice of dressing. GF

CAESAR SALAD

\$15.00

Romaine tossed in house-made vegan Caesar, artichoke hearts, sundried tomato, croutons, and choice of spicy chicken-style seitan, crispy chicken-style seitan, or grilled tempeh strips.

CHICKEN RANCH SALAD

\$15.00

BBQ or Buffalo-style seitan over mixed greens tossed in our own creamy ranch dressing, tomato, onion, carrot, bell pepper, red cabbage, and cucumber.

TACO SALAD

\$15.00

Southwest dressed salad mix, tomato, onion, corn, black beans, cheese, jalapeño, chorizo-style seitan, tortilla chips, avocado, and vegan sour cream.

ENTRÉES 8

TRUFFLE MUSHROOM LENTIL LOAF

\$19.00

A soul-warming blend of mushroom and lentil casserole topped with a white truffle mushroom sauce. Served with sautéed vegetables and roasted potatoes. GF

COUNTRY FRIED STEAK

\$18.00

Battered seitan filet, country gravy, mashed potatoes, and sautéed vegetables.

PIEROGI QUESADILLA

\$14.00

Sauerkraut, mashed potatoes, green onions, Daiya® cheddar, mushrooms, folded in a tomato basil tortilla. Served with vegan dill sour cream.

THAI BASIL STIR FRY	\$17.00
Tofu or tempeh, brown rice, veggie mix, in a SPICY Thai garlic sauce with fresh basil, garnished with sesame seeds (can be prepared mild upon request). GF	
THE SOUL BOWL	\$16.00
Grilled tempeh strips or blackened or scrambled tofu, seasoned quinoa, flashed greens, mashed sweet potato, black beans, chimichurri. GF Add avocado \$2.	
AVOCADO TOSTADAS	\$15.00
Black beans, quinoa, onion, bell pepper, lettuce, tomato, and avocado on a corn tortilla. Served with chimichurri. GF Add chorizo-style seitan for \$1.	
QUINOA CHILI	\$12.00
Spicy vegetable bean chili with cumin, chipotle peppers, and quinoa, with two jalapeño corn fritters. GF Add tomato and onion, sour cream, or cheese, \$1 ea. Add avocado \$2.	
SCRAMBLED TOFU DELUXE	\$14.00
House recipe scrambled tofu, sautéed cauliflower, broccoli, carrots, and kale. Served with seasoned quinoa. GF	
SANDWICHES 6	
THE RADICAL REUBEN™	\$18.00
Corned beef-style seitan, onions, peppers, sauerkraut, vegan or dairy cheese, Thousand Island, on marbled rye.	
PORTABELLA TRUFFLE MELT	\$18.00
Marinated mushrooms, arugula, tomato, onion, white truffle aioli, and Teese® mozzarella, on ciabatta.	
S.U.V. (STRAIGHT UP VEGGIE)	\$14.00
Toasted whole grain bread with melted vegan or dairy cheese, avocado, sprouts, tomato, onion, lettuce, and Creole mustard.	
SPICY CRISPY CHICKEN	\$16.00
Spicy breaded chicken-style seitan, vegan ranch, lettuce, tomato, cucumber, onion, on a wheat bun.	
CUBAN SANDWICH	\$16.00
Grilled marinated seitan, fried yucca root chips, peperoncini, melted cheese, mayo, and mustard on crunchy ciabatta bread.	
GYROS	\$15.00
Pita bread, sliced seitan, onion, tomato, lettuce, and vegan tzatziki sauce.	
BURGERS 3	
CAJUN BLACK BEAN BURGER	\$17.50
Black bean patty, sautéed onion, mushroom, spinach, tomato, fried jalapeño, Teese® cheddar, and Creole mustard. Add avocado \$2.	
THE TITANIC BLT BURGER	\$16.00
Our house-made seitan patty topped with bacon-style seitan, french-fried onions, lettuce, tomato, and Chipotle Fire™ sauce. Add cheese \$2.	
BUDDHA'S KARMA BURGER	\$17.00
Curried sweet potato-tofu patty, grilled pineapple, sprouts, onion & chimichurri sauce. Add avocado \$2.	

Sweet Potato Fries (GF)*

Hand-cut Fries (GF)*

Waffle Fries (GF)* (+\$1)

Yucca Chips (GF)*

Mac & Teese®

Soup of the Day

Salad (GF)

Mashed Potatoes (GF)

Ginger Garlic Flashed Greens +2.00 (GF)

Steamed Vegetables +2.00 (GF)

Sautéed Veggies +2.00 (GF)

Balsamic Brussel Sprouts +2.00 (GF)

Chili Cup +2.00(GF)

Cheesy Hand-cut or Waffle Fries +2.00 (GF)

CHEESE OPTIONS 4

Vegan Teese® Mozzarella (GF)

Vegan Daiya® Mozzarella or Cheddar (GF)

Monterey Jack (GF)

Non-GMO, rBGH/rBST free, dairy cheese.

Swiss (GF)

Non-GMO, rBGH/rBST free, dairy cheese.

BRUNCH 14

VEGAN CINNAMON ROLL

AVAILABLE OPTIONS

Now available all day! Our cinnamon rolls are served a la carte. House-made with frosted swirl topping.

1 roll: \$4.50

2 rolls: \$7.00

BISCUIT & SAUSAGE GRAVY

\$9.00

Herb biscuit with seitan sausage gravy.

CHILAQUILES	AVAILABLE OPTIONS
Spicy tomatillo salsa tossed with tortilla chips* and scrambled tofu or egg. Topped with melted cheese, lettuce, tomato, and green onion. Served with refried beans and Mexican rice.	\$15.00
	Add Avocado: \$2.00
	Add Sour Cream:\$1.00
POTATO TEMPEH HASH	\$16.00
Crumbled tempeh, sliced potato, roasted red peppers, and onions seasoned with crushed red pepper and fennel seed. Served with biscuit and gravy and choice of scrambled tofu or eggs.	
CINNAMON ROLL FRENCH TOAST	\$13.00
French toasted cinnamon roll, strawberry coulis, potato hash, and bacon-style seitan.	
COUNTRY BENEDICT	\$14.00
Fried tofu or eggs**, herb biscuit, sautéed spinach, mushrooms, tomato, onion (no substitutions), and seitan sausage gravy. Add jalapeño for \$.50.	
SCRAMBLED TOFU DELUXE	\$14.00
House recipe scrambled tofu, sautéed cauliflower, broccoli, carrots, and kale. Served with seasoned quinoa. GF	
BREAKFAST BOWL	\$14.00
Scrambled tofu or eggs**, potato hash, herb biscuit, and seitan sausage gravy.	
BREAKFAST COMBO	\$15.00
Scrambled tofu or 2 eggs**, potato hash, bacon-style seitan, fruit garnish, your choice of pancake, French toast, or toast.	
MEXICANA BOWL	\$14.00
Scrambled tofu or eggs**, tomato, onion, jalapeño, guacamole, cilantro, vegan or dairy cheese, Mexican rice, black beans, and salsa. GF Add corn tortillas for \$1.	
TALL STACK PANCAKES (3)	\$11.00
Add chocolate chips and vegan whipped topping \$1.	
MONTE CRISTO	\$15.00
French toast sandwich, vegan or dairy cheese, fried tofu or egg**, bacon-style seitan, Creole mustard, and potato hash.	
STEAK & EGGS	\$18.00
Country-fried seitan steak, gravy, scrambled tofu or egg**, and potato hash.	
CAGE FREE OMELET**	\$15.00
Served with potato hash* and toast. Choose 3 ingredients: tomato, onions, bell pepper, spinach, mushroom, bacon- or chorizo-style seitan, Daiya® vegan cheese, Swiss, or Monterey Jack. GF without seitan. Extras \$.50 ea. Egg** white only for \$1 Avocado \$2	

BUILD-A-BRUNCH 11

Scrambled Tofu (GF)	\$6.00
1 Pancake	\$4.00
Potato Hash* (GF)	\$5.00
2 French Toast Wedges	\$4.00

2 Cage-free Organic Eggs** (GF)

\$7.00

4 Strips Bacon-style Seitan

\$3.00

Featuring our house recipe hickory smoked bacon-style seitan.

Toast

AVAILABLE OPTIONS

Regular: \$1.00

Gluten-free: \$3.00

Tempeh Strips (GF)

\$5.00

Country Gravy

\$2.00

Seasonal Fruit (GF)

AVAILABLE OPTIONS

Small: \$3.00

Large: \$5.00

Tempeh Hash

\$6.00

KID FRIENDLY ITEMS 5

KIDS BIG BURGER

\$8.00

Plain veggie seitan burger on a whole wheat bun and your choice of side.

KIDS GRILLED CHEESE

\$8.00

Whole grain bread with choice of vegan or dairy cheese and your choice of side.

KIDS CHICK'N FINGERS

\$8.00

Crispy chicken-style seitan with a side and your choice of BBQ or ranch dipping sauce.

KIDS QUESADILLA

\$8.00

Two corn tortillas with choice of vegan or dairy cheese and a side of salsa. Served with your choice of side.

MAC & TEESE®

AVAILABLE OPTIONS

Small: \$5.00

Large: \$6.50

VEGAN SHAKES 9

Pumpkin Pie Shake

Temptations® vegan ice cream with pumpkin, whipped topping, and graham cracker crumbles sprinkled on top.

Choc Chip Cookie Dough

Cookie Dough Peanut Butter

Chocolate Peanut Butter (GF)

Mint Chocolate Chip (GF)

Chocolate (GF)

Banana (GF)

Vanilla (GF)

Strawberry (GF)

DESSERTS 7

SEASONAL CHEESECAKE \$9.50

Please ask about our seasonal flavors at the time of ordering. Vegan cream cheese filling. GF

S'MORES BROWNIE SUNDAE \$11.00

Layers of rich chocolate brownie, graham crackers, Dandies® marshmallows topped with Temptation® vanilla ice cream, chocolate ganache, whipped topping, and graham cracker crumbs.

BANANA SPLIT \$11.00

Fresh banana hugs three scoops of ice creams including vanilla, chocolate, and cookie dough. We then top it with chocolate ganache, chocolate chips, whipped topping, and Luxardo® brand cherries.

COCOA MOUSSE CAKE \$8.50

Chocolate layer cake with mousse filling and chocolate frosting.

CARROT CAKE \$8.50

Cinnamon layer cake with raisins, walnuts, and vegan cream cheese frosting.

DONNIE'S PEANUT BUTTER PUCK \$6.50

Peanut butter cookie cup stuffed with creamy peanut butter and filled with ganache.

VEGAN CINNAMON ROLL AVAILABLE OPTIONS

Now available all day! Our cinnamon rolls are served a la carte. House-made with frosted swirl topping.
1 roll: \$4.50
2 rolls: \$7.00

COLD DRINKS 7

Lemonade \$3.50

Iced Rishi® Chai Latte \$5.00

Boylan Bottling Company Sodas \$4.00

Iced-Coffee Coffee—Columbia Street Roastery \$4.50

Direct-trade coffee.

Iced Rishi® Peach Black Tea \$3.50

Zevia® Diet Cola \$3.50

La Croix® Sparkling Water \$3.00

HOT DRINKS 4

Coffee—Columbia Street Roastery \$4.00

Direct-trade coffee.

Rishi® Chai Latte	\$5.00
Hot Chocolate	\$5.00
Tea—Columbia Street Roastery	\$4.00
Direct-trade tea.	

APPETIZERS FOR SIX 6

SPECIAL RECIPE WINGS	\$62.00
Breaded seitan strips (approx. 40 pc), 16oz vegan ranch, and celery.	
Available in BBQ or spicy Buffalo style.	

THAI CHILI WINGS	\$62.00
Spicy chili-lime marinade, Sriracha-ranch, and sesame seeds.	

POUTINE	AVAILABLE OPTIONS
Hand-cut fries*, Teese® creamy cheddar, gravy, and green onions.	\$62.00
	Add bacon-style seitan, jalapeño or vegan sour cream. (Each):
	\$4.00

CHIPS* & GUACAMOLE	\$46.00
House-made salsa CRUDA, guacamole, and tortilla chips*. GF	

SPINACH ARTICHOKE DIP	\$54.00
Everyone’s favorite party food! Our creamy, spinach artichoke dip is served with toasted ciabatta crostini. GF option available.	

FRIES* APPETIZER	AVAILABLE OPTIONS
Sweet potato, waffle,(+\$5) or hand-cut fries. GF	\$30.00
	Add cheese.: \$6.00

SALAD FOR SIX 4

GARDEN SALAD	\$40.00
Salad mix, tomato, sprouts, beets, cucumber, and choice of dressing. GF	

CAESAR SALAD	\$60.00
Romaine tossed in vegan Caesar, artichoke hearts, sundried tomato, croutons, choice of spicy or crispy chicken-style seitan, or grilled tempeh strips. GF option avail.	

CHICKEN-STYLE RANCH SALAD	\$60.00
BBQ or Buffalo-style seitan, ranch tossed salad mix, tomato, onion, bell pepper, and cucumber.	

TACO SALAD	\$60.00
Southwest dressed salad mix, tomato, onion, corn, black beans, cheese, jalapeño, chorizo-style seitan, tortilla chips*, avocado, & vegan sour cream. GF option avail.	

SANDWICHES FOR SIX 9

THE RADICAL REUBEN™	\$68.00
Corned beef-style seitan, onions, peppers, sauerkraut, vegan or dairy cheese, Thousand Island, on marbled rye.	
S.U.V. (Straight Up Veggie)	\$58.00
Toasted whole grain bread with melted vegan or dairy cheese, avocado, sprouts, tomato, onion, lettuce, and Creole mustard. GF option avail.	
CUBAN SANDWICH	\$62.00
Grilled marinated seitan, fried yucca root chips*, peperoncini, melted cheese, mayo, and mustard on crunchy ciabatta bread.	
SPICY CRISPY CHICKEN	\$60.00
Spicy breaded chicken-style seitan, ranch, lettuce, tomato, cucumber, onion, on a wheat bun.	
GYRO	\$60.00
Pita bread, sliced seitan, onion, tomato, lettuce, and tzatziki.	
BUDDHA'S KARMA BURGER	AVAILABLE OPTIONS
Curried sweet potato-tofu patty, grilled pineapple, sprouts, onion, and chimichurri sauce. GF option avail.	
	\$62.00
	Add Avocado: \$4.00
PORTABELLA TRUFFLE MELT	\$68.00
Marinated mushrooms, arugula, tomato, onion, white truffle aioli, and Teese® mozzarella, on ciabatta. GF option avail.	
THE TITANIC BLT BURGER	\$62.00
Our house seitan patty, bacon-style seitan, french fried onions, lettuce, tomato, and Chipotle Fire™ sauce.	
CAJUN BLACK BEAN BURGER	AVAILABLE OPTIONS
Black bean patty, sautéed onion, mushroom, spinach, tomato, fried jalapeño, Teese® cheddar, and Creole mustard.	
	\$68.00
	Add Avocado: \$4.00

ENTRÉES FOR FOUR 7

TRUFFLE MUSHROOM LENTIL LOAF	\$60.00
A soul-warming blend of mushroom and lentil casserole topped with a white truffle mushroom sauce. Served with sautéed vegetables and roasted potatoes. GF	
QUINOA CHILI	\$38.00
Spicy veg-bean chili, quinoa, jalapeño corn fritters*. Onion and tomato garnish. GF	
PIEROGI QUESADILLA	\$48.00
Sauerkraut, mashed potato, green onion, mushroom, Daiya® cheddar, tomato basil tortilla, and dill sour cream.	
THAI BASIL STIR-FRY	\$54.00
Tofu or tempeh, brown rice, veggie mix, in a SPICY Thai garlic sauce with fresh basil, garnished with sesame seeds (can be prepared mild upon request). GF	
THE SOUL BOWL	AVAILABLE OPTIONS
Blackened or scrambled tofu, quinoa, flashed greens, mashed sweet potato, black beans, chimichurri. GF	
	\$60.00
	Add Avocado: \$4.00

SCRAMBLED TOFU DELUXE	\$48.00
House recipe scrambled tofu, sautéed cauliflower, broccoli, carrots, & kale. Served with seasoned quinoa. GF	
COUNTRY FRIED STEAK	\$60.00
Battered seitan filet, country gravy, mashed potato, and sautéed veggies.	

BRUNCH FOR SIX 10

MEXICANA BOWL	AVAILABLE OPTIONS
Scrambled tofu or eggs**, tomato, onion, jalapeño, guacamole, cilantro, vegan or dairy cheese, Mexican rice, black beans, and salsa. GF	\$60.00
	Add Corn Tortillas:
	\$3.00
FRENCH TOAST	\$20.00
12 French toast wedges (6 diagonal cut slices), with maple syrup-agave nectar.	
BISCUIT & SAUSAGE GRAVY	\$42.00
Herb biscuit and sausage-style seitan gravy.	
MONTE CRISTO	\$68.00
French toast sandwich, vegan or dairy cheese, fried tofu or egg**, bacon-style seitan, Creole mustard, and potato hash.	
CINNAMON ROLL FRENCH TOAST	\$60.00
French toasted cinnamon rolls with strawberry coulis. (6 halved rolls = 12 pieces) Served with Potato Hash.	
CINNAMON ROLLS (6 Rolls)	\$16.00
Scrambled Tofu	\$25.00
6 Eggs**	\$12.00
POTATO TEMPEH HASH	\$72.00
Crumbled tempeh, sliced potato, roasted red peppers, onions seasoned with crushed red pepper & fennel seed. Served with biscuit & gravy & choice of scrambled tofu or eggs.**	
CHILAQUILES	\$68.00
Spicy tomatillo salsa tossed with tortilla chips* & scrambled tofu or egg.** Topped with melted cheese, lettuce, tomato, & green onion. Served with refried beans & Mexican rice. GF Add avocado for \$2 or sour cream for \$1.	

DELI SIDES 18

Gyros-style Seitan, Thick Cut	\$15.00
Steamed Vegetables (GF)	AVAILABLE OPTIONS
	Pint: \$7.00
	Quart: \$12.00
Sautéed Vegetables (GF)	AVAILABLE OPTIONS
	Pint: \$7.00
	Quart: \$12.00

Guacamole (GF)	AVAILABLE OPTIONS	
	Pint:	\$15.00
	Quart:	\$24.00
Country Gravy	AVAILABLE OPTIONS	
	Pint:	\$5.00
	Quart:	\$9.00
Sausage-style Seitan Gravy	AVAILABLE OPTIONS	
	Pint:	\$7.00
	Quart:	\$12.00
Potato Hash* (GF)	AVAILABLE OPTIONS	
	Pint:	\$7.00
	Quart:	\$12.00
Tempeh Hash* (GF)	AVAILABLE OPTIONS	
	Pint:	\$12.00
	Quart:	\$20.00
Salsa Cruda (GF)	AVAILABLE OPTIONS	
	Pint:	\$6.00
	Quart:	\$11.00
Salad Dressing (GF)	AVAILABLE OPTIONS	
	Pint:	\$8.00
	Quart:	\$14.00
Ginger Garlic Flashed Greens (GF)	AVAILABLE OPTIONS	
	Pint:	\$9.00
	Quart:	\$15.00
Mashed Potatoes & Gravy	AVAILABLE OPTIONS	
	Pint:	\$9.00
	Quart:	\$15.00
Macaroni & Teese®	AVAILABLE OPTIONS	
	Pint:	\$9.00
	Quart:	\$15.00
Spiced Black Beans (GF)	AVAILABLE OPTIONS	
	Pint:	\$9.00
	Quart:	\$15.00
Teese® Creamy Vegan Cheddar	AVAILABLE OPTIONS	
	Pint:	\$12.00
	Quart:	\$20.00
Teese® Nacho Vegan Cheese	AVAILABLE OPTIONS	
	Pint:	\$12.00
	Quart:	\$20.00
Tortilla Chips* 20 Oz. (GF)	\$6.00	

Vegan Sour Cream 8 Oz. (GF)

\$9.00

ORDER INFORMATION 3

LAKEVIEW

3411 N. Halsted St. (773) 935-6696 Hours: M,T,Th,Fr 12pm – 8pm; Sat, Sun 11pm – 10pm We are closed on Wednesdays.

LOGAN SQUARE

2333 N. Milwaukee Ave. (773) 252-3211 Hours: M,T,Th,Fr 12pm – 8pm; Sat, Sun 10pm – 10pm We are closed on Wednesdays.

PARKING

Street parking only at Logan Square location. Free parking at Lakeview available after 6pm weekdays, 10am-11pm Sat-Sun, only in adjacent area north side of our bldg. See signage. Do not park at the 7-11.

AWARD-WINNING SHAKES 9

Blueberry (GF)

Chocolate Chip Cookie Dough

Cookie Dough Peanut Butter

Chocolate Peanut Butter (GF)

Mint Chocolate Chip (GF)

Chocolate (GF)

Banana (GF)

Vanilla (GF)

Strawberry (GF)

ENTRÉES & SANDWICHES 9

AVOCADO TOSTADAS

\$14.00

Black beans, quinoa, grilled onions and peppers, lettuce, tomato, and avocado slices on corn tortillas with chimichurri.

THE SOUL BOWL

\$15.00

Grilled tempeh strips or blackened or scrambled tofu, seasoned quinoa, flashed greens, mashed sweet potato, black beans, chimichurri. Add avocado \$2.

THAI BASIL STIR-FRY

\$16.00

Tofu or tempeh, brown rice, veggie mix, in a SPICY Thai garlic sauce with fresh basil, garnished with sesame seeds (can be prepared mild upon request).

PORTABELLA TRUFFLE MELT

\$18.00

Marinated mushrooms, arugula, tomato, onion, white truffle aioli, and Teese® mozzarella, on ciabatta.

S.U.V. (Straight up Veggie)	\$15.00
Toasted gluten-free bread with melted vegan or dairy cheese, avocado, sprouts, tomato, onion, lettuce, and Creole mustard.	
BUDDHA'S KARMA BURGER	\$17.00
Curried sweet potato-tofu burger with a GF bun with chimichurri sauce, grilled pineapple, sprouts, and sliced onion. Add avocado \$2.	
TRUFFLE MUSHROOM LENTIL LOAF	\$17.00
A soul-warming blend of mushroom and lentil casserole topped with a white truffle mushroom sauce. Served with sautéed vegetables and roasted potatoes.	
BOWL OF QUINOA CHILI	AVAILABLE OPTIONS
Spicy vegetable bean chili with cumin, chipotle peppers, and quinoa, with one or two jalapeño corn fritters.* Add jalapeño, onion, tomato \$.50 ea. Sour cream \$1. Cheese or avocado \$2 ea.	Bowl: \$11.00 Cup: \$5.00
ENCHILADAS DE MOLE NEGRO	\$18.00
Enchiladas filled with butternut squash, portabellas, caramelized onions, covered in savory mole negro, choice of cheese, side of rice & refried beans, lettuce & tomato. GF	

SANDWICH SIDES 13

Sweet Potato Fries*
Hand-Cut or Waffle Fries(+ \$1)*
Yucca Chips*
Side Salad
Cup of Soup
Mashed Potatoes (No Gravy)
Black Beans
Mexican Rice
Potato Hash* (Brunch Only)
Ginger Garlic Flashed Greens +2.00
Steamed Vegetables +2.00
Chili Cup +2.00
Balsamic Brussel Sprouts +2.00

STARTERS & SALADS 11

GREEK SALAD	AVAILABLE OPTIONS
Romaine lettuce, spinach, kalamata olives, tomatoes, yellow and red bell peppers, cucumbers, red onion, vegan or dairy feta, tossed with our house-made Greek Dressing.	\$9.00 Add blackened tofu: \$5.00

SOUP OF THE DAY		AVAILABLE OPTIONS
Our house-made vegan soups are usually gluten free. Please ask your server.		Cup: \$3.00
		Bowl: \$5.00
CHIPS* & GUACAMOLE WITH SALSA		\$9.00
Corn tortilla chips* with house recipe salsa cruda and fresh guacamole.		
NACHOS		\$11.00
Chips*, beans, tomato, onion, cheese, guacamole, jalapeño, sour cream, and salsa.		
GARDEN SALAD		AVAILABLE OPTIONS
Salad mix, tomato, cucumber, sprouts, and beets.		\$6.50
		Order a side salad with entrée.:
		\$3.00
QUINOA SALAD		AVAILABLE OPTIONS
White and red quinoa, black beans, corn, salad greens, cherry tomato, avocado, cucumber, bell peppers, red onion, tossed in cilantro lime dressing.		\$12.00
		Add Tempeh: \$5.00
CAESAR SALAD		\$13.00
Caesar tossed romaine, grilled artichoke, sundried tomato, with grilled tempeh.		
SPINACH ARTICHOKE DIP		\$10.00
Everyone's favorite party food! Our creamy, spinach artichoke dip is served with tortilla chips.*		
TACO SALAD		\$13.00
Mixed greens tossed in Southwest spice dressing with tomato, onion, corn, black beans, cheese, jalapeño, avocado, sour cream, and tortilla chips.*		
CHICKEN RANCH SALAD		\$13.00
BBQ or Buffalo tempeh, ranch tossed salad mix, tomato, onion, bell pepper, and cucumber.		
FRIES APPETIZER		AVAILABLE OPTIONS
Sweet potato, waffle(+\$1), or hand-cut fries*. Add cheese for \$1.		Small: \$4.00
		Large: \$6.00

SIDE DISHES 15

Mexican Rice		\$3.50
Sweet Potato Fries*		AVAILABLE OPTIONS
		Small: \$4.00
		Large: \$6.00
Hand-Cut Fries*		AVAILABLE OPTIONS
		Small: \$4.00
		Large: \$6.00
Waffle Fries*		AVAILABLE OPTIONS
		Small: \$4.00
		Largw: \$6.00

Yucca Chips*	\$3.50
Steamed Vegetables	\$4.00
Ginger Flashed Greens	\$4.00
Chips* & Salsa Cruda	\$3.00
Guacamole	AVAILABLE OPTIONS
	Small: \$2.00
	Large: \$4.00
Side of Sauce/Salsa	\$1.00
Tortilla Chips*	\$2.00
Gluten Free Bread	\$3.00
Spiced Black Beans	\$3.50
Mashed Potatoes (No Gravy)	\$3.50
Jalapeño Corn Fritter*	\$0.75

BRUNCH SIDES 7

Potato Hash*	\$4.00
2 Organic Free Range Eggs**	\$6.00
Tempeh Strips	\$5.00
Seasonal Fruit	AVAILABLE OPTIONS
	Cup: \$3.00
	Bowl: \$5.00
Side of Scrambled Tofu	\$6.00
Gluten-free Toast	\$3.00
SIDE TEMPEH HASH	\$6.00