DINNER DINNER DINNER

3 COURSES - \$40 PER PERSON

appetizer | select one

quinoa onion rings

hand-crafted, coated with breadcrumbs & puffed quinoa, choice of dip

fresh hummus plate personal size

sumac, parsley, evoo, chili oil, chickpeas, tomato, cucumber, lemon, grilled pita

buffalo cauliflower personal size

crispy cauliflower, spicy buffalo sauce, ranch, hemp hearts, celery

main | select one

cobb salad

tempeh bacon, crispy chick'n, avocado, marinated farro, vegan feta, grape tomatoes, red onion, mixed lettuce, choice of dressing

tiger bowl

crispy tofu cubes, sautéed napa cabbage and power greens, chili oil, red pepper, roasted cashews, sesame seeds, scallions, 369 dressing

bbg ranch burger

vegan smoked provolone cheese, quinoa onion rings, bbq sauce, ranch, avocado, tomato, heritage blend lettuce, toasted bun, house-made grain burger, *choice of fries or side salad*

9 layer burrito

marinated black beans, crispy panko squash, cashew queso, jalapeño crema, avocado, salsa, brown rice, chipotle mayo, pickled jalapeños, cilantro, shredded lettuce, grilled whole-wheat tortilla, choice of fries or side salad

goddess bowl

steamed greens & broccoli, avocado, house-made taberu rayu, grilled tofu steaks, sunflower seeds, pickled ginger, tahini ginger dressing

dessert | select one

chocolate cake

fudgy goodness, decadent cake, sinfully good chocolate ganache

carrot cake

organic carrots, spiced cake, signature vegan cream cheese icing



fresh kitchen + juice bar