

Call [800] 774.3663, Press 2, Then Enter Ext. 825 or Phone [323] 667.1551

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open wednesday thru monday 5:30 -10pm closed tuesday

menu selections & prices subject to change without notice

first course

lighter fare

vegetable miso soup 5

chilled cucumber bisque 5

spicy curried squash soup 6

house salad-field greens, avocado, tomatoes, cucumbers, cilantro, and sunflower seeds with chili lime dressing 7/10

caesar salad-romaine, avocado, and pine nuts with a creamy caesar dressing 7/10

deep green salad-rubbed marinated kale topped with avocado, tomatoes, sprouts and a chili lime dressing 7/10

winter citrus salad-ruby red grapefruit segments and rich avocado with a sweet & tangy lemon poppy seed dressing over field greens 7/10

treviso bruschetta-two raddichio leaves filled with savory kale, creamy pine nuts and sweet carmelized onions 6



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heartier offerings

herbed cashew cheese and fig pate 8

antipasto plate-orange caper olive tapenade, italian caponata, cashew cheese, radishes heirloom carrots, cucumbers and flax crackers 9

mezze platter-cucumber tzatziki salad, Tunisian beet and apple salad, fig pate, cashew cheese, flax crackers and garlicky rubbed kale 11

caponata bruschetta - italian chopped vegetable spread in an herbed sundried tomato sauce with cashew cheese on buckwheat crisps 8

pomegranate chorizo sausage with an avocado lime salad 8

Sides

flax crackers 5

avocado 3

cashew cheese 3.50

second course

yellow thai curry-mildly spicy creamy coconut curry with julienned vegetables, cashews, lime and cilantro 14

pizza duo-one slice cashew cheese and sweet shiitake mushroom pizza and one pesto and fresh veggie pizza served with a side of mixed greens **15**



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rosemary shiitake skewers -3 skewers with crispy marinated mushrooms, fresh zucchini and kalamata olives with arugula salad 16

greek keftedes-walnut mushroom balls with an herbed yogurt sauce, Mediterranean chopped salad and a side of mixed greens **15**

ravioli cruda -7 cashew cheese raviolis with an herbed heirloom tomato sauce 15

pesto ravioli –7 cashew cheese raviolis with cilantro pesto sauce and a savory arugula salad 15

shiitake mushroom ravioli-7 cashew cheese raviolis with a sweet miso cream sauce rich shiitake mushrooms and our favorite arugula salad 15

pesto wrap-cashew cheese, cilantro pesto, cabbage, field greens, sweet onions, cucumber, Caesar dressing and alfalfa sprouts in a collard leaf with crispy sweet potato chips **10**

shiitake wrap-sweet shiitake mushrooms, red bell peppers, basil, sprouts, field greens and Caesar dressing in a collard leaf with crispy sweet potato chips **10**

greek wrap-dill yogurt sauce, cucumbers, tomato, alfalfa, field greens, olives, mint, avocado and onions with sweet potato chips **10**





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les cuits

cooked vegan dishes

pan seared kabocha squash with red beets, carmelized onions, walnuts and spinach over quinoa **15**

channa masala –a rich hearty Indian stew of chickpeas, tomatoes, and spinach with freshly made curry sauce over quinoa with a surprising raw cucumber raita **15**

mediterranean roasted chickpeas with sautéed red chard 10

teriyaki shiitake mushrooms with onions and bitter greens over organic japanese somen noodles **15**

side of quinoa 3

side of daily greens 4

third course

chocolate brownie a la mode 8

raspberry chocolate crepes with fruit sorbet 8

gelato 4

chocolate fudge cake 8

banana split 10



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beverages

iced tea 3

hot herbal tea 3 ginger limeade 3

perrier 3

chocolate maca smoothie 7

green smoothie 7

spinach apple cucumber ginger juice 6

lemon ginger shot 3

hot beverages

espresso 3

cappuccino with steamed sunflower seed milk 5

latte 5

caffeine free teecino latte 5

chai latte 3

hot tea 3