



## Vegetarian Menu

---

### TO SHARE

**Guacamole & Housemade Tortilla Chips | 13**

**Shaved Baby Artichoke\* | 17**

DRIED MISO, PARMESAN, TRUFFLE-YUZU DRESSING

**Shishito Peppers | 12**

**Elote\* | 12**

BABY CORN, COTIJA CHEESE, LIME AÏOLI

**Shishito Queso Fundido | 14**

HOUSEMADE CORN TORTILLAS, PICO DE GALLO

**Zucchini Blossom Taco | 16**

QUESO FRESCO, PICO DE GALLO

**Wild Mushroom\* | 15**

HOUSE MOLE, CHIMICHURRI, HUMBOLDT FOG CREAM

// ADD WINTER BLACK TRUFFLE +9

**Cheese Plate | 32**

GRILLED SOURDOUGH BREAD, SPICED NUTS, SEASONAL HOUSE JAM

---

### ENSALADAS

**Solterito\* | 17**

CHOPPED VEGETABLES, REQUESÓN CHEESE, AVOCADO, BOTIJA OLIVES, EDAMAME, LIME VINAIGRETTE

**Quinoa with Roasted Baby Beets & Goat Cheese\* | 17**

PECANS, BABY GEM LETTUCE, AJI AMARILLO DRESSING

**Butter Lettuce | 14**

FINES HERBES, YUZU-SOY VINAIGRETTE

---

### ENTRÉES

**Stir-Fried Quinoa & Seasonal Vegetables | 22**

BOTIJA OLIVES, SHISHITO PEPPERS, PICO DE GALLO

**Tempura Zucchini Blossom with Local Mushrooms\* | 22**

GOAT CHEESE, PICO DE GALLO