



## Vegetarian Menu

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### TO SHARE

**Guacamole & Housemade Tortilla Chips | 13**

**Shaved Baby Artichoke\* | 17**

DRIED MISO, PARMESAN, TRUFFLE-YUZU DRESSING

**Shishito Peppers | 12**

**Elote\* | 10**

BABY CORN, COTIJA CHEESE, LIME AÏOLI

**Shishito Queso Fundido | 14**

HOUSEMADE CORN TORTILLAS, PICO DE GALLO

**Kabocha Squash Taco | 12**

QUESO FRESCO, PICO DE GALLO, PEPITAS

**Wild Mushroom\* | 15**

HOUSE MOLE, TOMATILLO SALSA, HUMBOLDT FOG CREAM

// ADD WINTER BLACK TRUFFLE +9

**Cheese Plate | 24**

GRILLED SOURDOUGH BREAD, SPICED NUTS, SEASONAL HOUSE JAM

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### ENSALADAS

**Solterito\* | 17**

CHOPPED VEGETABLES, REQUESÓN CHEESE, AVOCADO, BOTIJA OLIVES, 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

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### ENTRÉES

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

BOTIJA OLIVES, SHISHITO PEPPERS, PICO DE GALLO

**Kabocha Squash with Local Mushrooms\* | 21**

GOAT CHEESE, PICO DE GALLO

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**Head Chef** EFE ONOGLU

\*DISHES CAN BE PREPARED VEGAN