



VEGAN APPROVED

# Avocado Grill

Small Plates • Raw Bar

## vegan menu

### GUACAMOLE 15 GF

Cilantro, Lime, Onion, Tomato, Jalapeño  
[ADD SLICED CUCUMBER OR CARROT + \$2.50]

### GINGER GUACAMOLE 16 GF

Ginger, Cilantro, Lime, Onion, Tomato, Jalapeño  
[ADD SLICED CUCUMBER OR CARROT + \$2.50]

### GRILLED AVOCADO WEDGES\*<sup>SPICY</sup> 17 GF

“Off the Cob” Mexican Street Corn Salsa, Arugula, Micro Cilantro

### WHOLE AVOCADO VINAIGRETTE 6 GF

Sherry Vinaigrette, Maldon Salt

### SHISHITO PEPPERS 17

Sea Salt, Lemon, AG Dipping Sauce

### BABA GANOUSH 14

Green Olives, Grilled Ciabatta Bread

### LOCAL ARUGULA SALAD 17 GF

Marinated Baby Heirloom Tomatoes, Artichokes,  
Shaved Red Onions, Lemon Vinaigrette

### CURRIED CAULIFLOWER & CHICKPEAS 17 GF N

Coconut Milk, Chickpeas, Thai Basil, Pine Nuts

### QUINOA SALAD 15 GF

Chickpea, Quinoa, Avocado, Cucumber, Tomato, Curry Dressing

### AVOCADO TEMPURA TACOS (3) 24 GF

Pico de Gallo, Salsa Verde, Slaw, Fries

### LARGE CURRIED VEGGIE BOWL 24 GF N

Cauliflower, Chickpeas, Coconut Milk, Pine Nuts, Avocado, Tomato, Quinoa

Because many of our menu items contain animal products, our kitchen is not “animal free.” While we use safe food handling procedures, it is possible for any food item to come into contact with animal products during preparation and/or cooking processes.