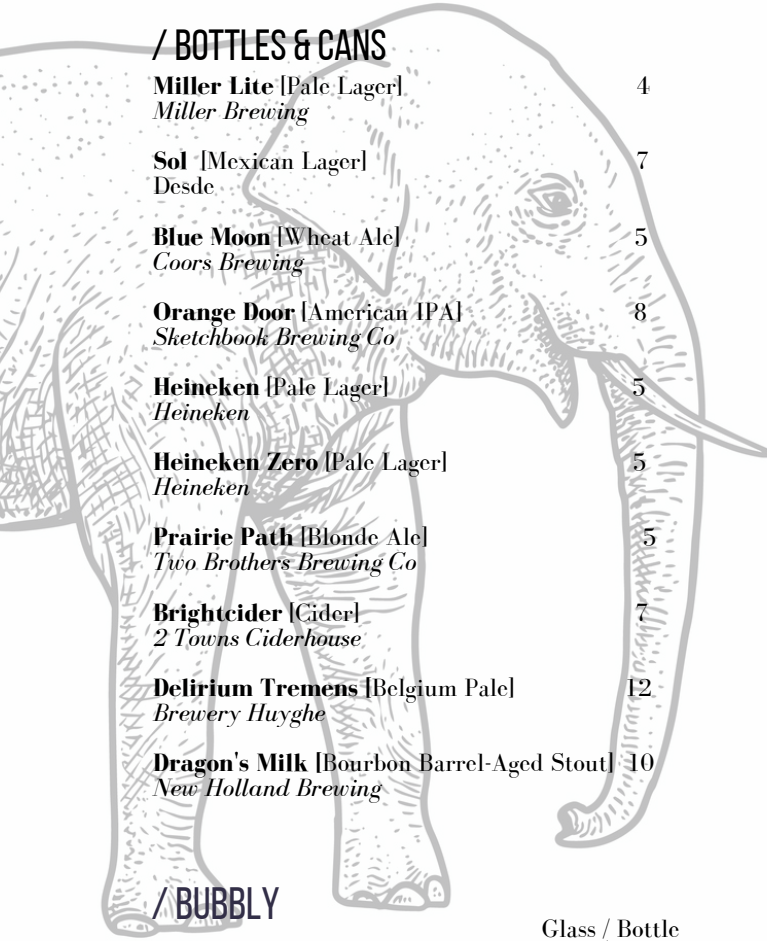


/ SPECIALTY COCKTAILS

Spirit Margarita 13 <i>Partida Blanco, Fresh Lime, Lemon, Orange Juices</i>	FAN FAVORITES	Elephant in the Room 13 <i>Bulleit Rye, Demerara Syrup, Luxardo Cherry, Orange, Bitters, Smoked Cherry Wood Ice Sphere</i>
Jose's Gimlet 14 <i>Monkey 47 Gin, Grapefruit Lime Cordial, Lime</i>	Ele Fitzgerald 13 <i>Ketel One, Fresh Grapefruit, Lemon Juice.</i>	
Elephant's Paw 12 <i>Rotating flavors, Vodka, Soda</i>	SEASONAL SELECTIONS	
Pinky Swear 11 <i>Ketel One Grapefruit Rose Botanical, Cranberry Juice, Lime Juice</i>	Guava Sunrise 13 <i>Ketel Citron, White Guava Nectar, Grapefruit Lime Cordial</i>	Coffee Colada 12 <i>Housemade Coffee Liqueur, Malibu, Coco Lopez, Pineapple Juice, Orange Juice, Lime Juice</i>
	The Beauregarde 11 <i>Housemade Peaflower Infused Gin, St. Germaine, Tonic (Some assembly required)</i>	French Peach Martini 13 <i>Ketel One Peach Orange Blossom, Chambord, Pineapple Juice, Grapefruit Lime Cordial</i>

/ MOCKTAILS **Lemon-Ginger Boost 8** **Spicy Pineapple Fizz 8** **Elephant Palmer 8**

/ DRAUGHT		/ WHITE	Glass / Bottle
Apex Predator [Belgian Saison] 7 <i>Off Color Brewing 6.5%</i>		Lucien Albrecht Reserve Riesling 12/40 <i>Alsace France</i>	
Anti Hero [IPA] 6 <i>Revolution Brewing 6.5%</i>		Chapoutier Belleruche Rose 10/38 <i>Cotes du Rhone, France</i>	
Gumballhead [Wheat Beer] 7 <i>3 Floyds Brewing Co 5.5%</i>		Barone Fini Pinot Grigio 10/38 <i>Valdadige, Italy</i>	
IPA [American IPA] 7 <i>Lagunitas Brewing Company 6.2%</i>		Left Coast White Pinot Noir 14/48 <i>Willamette Valley, Oregon</i>	
Flywheel [Pilsner] 6 <i>Metropolitan Brewing 5.0%</i>		Unshackled Sauvignon Blanc 15/49 <i>Napa Valley, California</i>	
Daisy Cutter [Pale Ale] 6 <i>Half Acre Beer Co 5.2%</i>		Brassfield Sauvignon Blanc 10/38 <i>High Valley, California</i>	
Strawberry Basil [Hefeweizen] 7 <i>Forbidden Root Brewery 5%</i>		Daou Reserve Chardonnay 60 <i>Paso Robles, California</i>	
		St. Francis Chardonnay 9/32 <i>Sonoma, California</i>	
		Penner Ash Viognier 15/56 <i>Willamette Valley, Oregon</i>	
/ BOTTLES & CANS		/ RED	Glass / Bottle
Miller Lite [Pale Lager] 4 <i>Miller Brewing</i>		Duck Pond Pinot Noir 15/56 <i>Willamette Valley, Oregon</i>	
Sol [Mexican Lager] 7 <i>Desde</i>		Cloudfall Pinot Noir 10/36 <i>Monterey, California</i>	
Blue Moon [Wheat Ale] 5 <i>Coors Brewing</i>		Raptor Ridge "Shea Vineyard" Pinot Noir 80 <i>Willamette, Oregon</i>	
Orange Door [American IPA] 8 <i>Sketchbook Brewing Co</i>		Alexander Valley Vineyards Pinot Noir 65 <i>Alexander Valley, California</i>	
Heineken [Pale Lager] 5 <i>Heineken</i>		Ramsay Merlot 12/40 <i>North Coast, California</i>	
Heineken Zero [Pale Lager] 5 <i>Heineken</i>		Decero Cabernet 10/38 <i>Mendoza, Argentina</i>	
Prairie Path [Blonde Ale] 5 <i>Two Brothers Brewing Co</i>		LaStoria Cabernet 65 <i>Alexander Valley & Sonoma County, California</i>	
Brightcider [Cider] 7 <i>2 Towns Ciderhouse</i>		Educated Guess Cabernet 12/44 <i>North Coast, California</i>	
Delirium Tremens [Belgium Pale] 12 <i>Brewery Huyghe</i>		Buehler Cabernet 15/56 <i>Napa Valley, California</i>	
Dragon's Milk [Bourbon Barrel-Aged Stout] 10 <i>New Holland Brewing</i>		Tinto Negro Malbec 10/38 <i>Mendoza, Argentina</i>	
/ BUBBLY		Luigi Bosca Reserve Malbec 50 <i>Uco Valley, Argentina</i>	
Syltbar Prosecco Rose 11/43 <i>Friuli, Italy</i>	Glass / Bottle	Earthquake Petite Sirah 14/52 <i>Lodi, California</i>	
Syltbar Prosecco 11/43 <i>Friuli, Italy</i>		Eruption Red Blend 12/40 <i>High Valley, California</i>	
Piper Heidsieck Cuvee 1785 70 <i>Champagne, France</i>		Prisoner Red Blend 85 <i>Napa Valley, California</i>	
		Decoy Zinfandel 14/52 <i>Sonoma County, California</i>	



BRUNCH MENU

Local. Seasonal. Organic.

/ FAVORITES

- Cauli-Wings ^{gf} 14
Choice of: Buffalo, BBQ, Wasabi-Dijon, Jerk or Mango Chili
Served with Sesame Seeds, SE Ranch Dressing, Celery & Carrots
- Glazed Brussels Sprouts ^{gf} 12
Watermelon Radish, Charred Lemon, House-Made Gochujang Glaze
- Ajvar Hummus Plate ^{gf} 13
Red Pepper, Eggplant & Carrot Hummus with House-Made Pita, Endive, Carrots, Watermelon Radish & Kelp Caviar
- Fig Flatbread ^{gf} 16
Poached Figs, Mint Pesto, Mozzarella & Cheddar Cheeses, Cherry Tomatoes, Arugula Tossed in Lemon Oil, Balsamic Glaze Drizzle
- Thai Lettuce Wraps ^{gf} 15
Tofu, Shiitake & Button Mushrooms, Onions, Water Chestnuts, Ginger, Peanut Tamarind Sauce
- Baja Tacos ^{gf} 15
Crispy Zucchini, Purple Cabbage, Pico De Gallo, Cilantro, Sriracha Aioli

/ BRUNCH

- House Granola & Coconut Yogurt ^{gf} 14
House-Made Granola, Toasted Almonds, Coconut & Pecans, Housemade Coconut Yogurt, Fresh Berries & Chopped Mint. Served with Maple Syrup
- Biscuits & Gravy 12
Two House-Made Biscuits Topped with a Traditional Southern Style Sausage Gravy
- Avocado Toast ^{can be gf} 15
Hewn Country Bread, Avocado, Cherry Tomato, Cucumber, Daikon Radish, Pickled Fresno Peppers & Red Onions, Cilantro, Balsamic Glaze, Truffle Oil. Served with Roasted Fingerling Potatoes
 *Add Portobello Mushroom \$2
- Breakfast Tacos ^{gf} 15
Egg or Tofu, Cheese, Pickled Fresno Peppers & Red Onions, Cilantro, Avocado Crema, Salsa Roja. Served on Corn Tortillas with Roasted Fingerling Potatoes
 *Add Chorizo, Avocado, or Guac \$2
- Veggie Scramble ^{gf} 16
Egg or Tofu, Mushrooms, Spinach, Carmelized Onions, Confit Tomato, Avocado, Salsa Roja. Served with Roasted Fingerling Potatoes
 *Add Chorizo \$2
- Mushroom & Cheese Omelette ^{gf} 15
Egg, Cheddar, Mozzarella, Mushroom Melange, Bell Peppers, Fresh Herbs. Served with Roasted Fingerling Potatoes
 *Add Chorizo, Avocado, or Guac \$2
- Pancakes ^{gf}
- Plain 12
 - Chocolate Chip 16
 - Bananas Foster 16
 - Strawberries & Cream 16

/ SALADS

- Roasted Beet Salad ^{gf} 15
Arcadian Mix, House-Made Almond Ricotta, Poached Figs, Pickled Red Onions, Candied Walnuts, Fig Balsamic & Balsamic Glaze
- Banh Mi Salad ^{gf} 15
Arugula, Bibb, Radicchio, Cilantro, Basil, Pickled Carrots, Cucumber & Radish, Shiitake Mushrooms, Bean Sprouts, Togarashi, Toasted Pistachios, Sriracha Aioli
- Southwest Salad ^{gf} 15
Arcadian Mix, Black Beans, Pickled Red Onions, Tomato, Avocado, Roasted Corn, Toasted Chickpeas, Tortilla Strips, SE Ranch, Sriracha Aioli
- Sweet Potato Quinoa Salad ^{gf} 15
Arcadian Mix, Arugula, Sweet Potatoes, Purple Yams, Tri-Color Quinoa, Pickled Apple, Roasted Pine Nuts, Watermelon Radish, Maple Dijon Vinaigrette

** add blackened tofu, pan seared tempeh, chorizo, toasted chickpeas or avocado \$2

/ LUNCH

ALL LUNCH ITEMS SERVED WITH FRIES

- Tofu Banh Mi Sandwich ^{can be gf} 13
Blackened Tofu, Pickled Red Onions, Radish, Cucumber & Carrots, Green Onions, Basil, Cilantro, Sriracha Aioli. Served on a Torta Bun
- BBQ Pulled Mushroom Sandwich ^{can be gf} 15
Portobello Mushrooms, BBQ Sauce, Smoked Gouda, Brussels Sprout Slaw, Pickle, Sriracha Aioli. Served on a Pretzel Bun
- BBQ Burger ^{can be gf} 17
Smoked Gouda, BBQ Sauce, Bibb Lettuce, Crispy Onions, Pickle, Tomato. Served on a Pretzel Bun
Choice of House-Made Lentil Patty or Impossible Patty
- Hummus Veggie Wrap 15
Eggplant Carrot Hummus, Arcadian Mix, Portobello Mushrooms, Cucumber, Avocado, Tomatoes, Pickled Red Onions, Citrus Aioli, Spinach Tortilla
- Buffalo Southwest Wrap 17
Buffalo Chicken or Cauli Wings, Roasted Bi-Color Corn, Jalapeno, Cilantro, Shredded Rainbow Carrots, Pickled Red Onion, Arcadian Mix, SE Ranch, Spinach Tortilla
- Roasted Fingerling Potatoes 6
- Fries 6
- House Salad 6
- Fresh Fruit 6
- Spicy Brussels Sprouts Slaw 6
- Biscuit or Toast & House-Made Jam 4
- Mammoth Cinnamon Roll 10

Brunch for one here saves 360 gallons of water, 13lbs of grain, 10sqft forest & 6lbs of CO2

PSA: despite all sensory cues to the contrary, we serve no animal products of any kind

*gf = cross-contamination could occur despite following safe handling protocols.

Eat plants feel beautiful

924 Greenbay Road, Winnetka, IL 60093. Tel: (847) 348-9000





DESSERT

SWEET EATS

- Raspberry Hibiscus Cheesecake** ^{gf} 11
*Cashew Based Cheesecake, House Made
Gluten Free Graham Cracker Crust,
Fresh Raspberry, Hibiscus, Raspberry Coulis*
- Raw Brownie à la Mode** ^{gf} 11
*Medjool Dates, Candied Walnuts,
Vanilla Gelato, Sea Salt Caramel,
Whipped Cream, Powdered Sugar,
Cocoa Powder, Chocolate Sauce*
- Apple Pie** 11
*Warm Fried Apple Cinnamon Pie Served
with Gelato, Whipped Cream & Topped
with Sea Salt Caramel*
- Carrot Cake** 11
*Shredded Carrots, Toasted Pecans,
Lemon Icing, Lemon Carrot Puree,
Vanilla Cream Cheese Frosting*
- Mammoth Cinnamon Roll** 10
Served Warm with Vanilla Cream Cheese Icing
- Triple Threat Chocolate Cake** ^{gf} 11
*Double-Layered Avocado Chocolate Cake,
Espresso Chocolate Buttercream,
Chocolate Ganache*

SWEET DRINKS

- Liquid Sorbet** 13
*Lemoncello, Pama, Lemon Juice, Citrus Rose
Shrub*
- Wakey Wakey** 13
*Cold Brew Coffee, Bailey's Almonde, Coffee
Liquor, Aquafaba*

IN THE PRESS

REPRISE COFFEE ROASTERS

17OZ FRENCH PRESS 6

Don Francisco: The Red!

*Chocolate Covered Cherries, Creamy
& Deep Body*

Uncaf: Swiss Water Decaf

Smooth & Mellow, Chocolate & Caramel

SPIRIT TEA

17OZ FRENCH PRESS 7

Dehong Snow Phoenix

*White Tea with Notes of Rosemary,
Hay Coumarin & Wildflowers*

Morning Mist

*Green Tea with Notes of Alfalfa Honey,
Sweet Corn, & White Pepper*

Sunstone Breakfast

*Black Tea with Notes of Cocoa, Sweet Potato
& Black Pepper*

Water Sprite

*Darker side of the oolong family with Notes of
dried apricot, juniper, and lavender.*

Chamomile

*Herbal Tea with Notes of Fragrant Lemon
Balm Leaf, Pink Rose Petals, Spearmint and
Sarsaparilla*

Rosella Tonic

*Bright & Refreshing Herbal Tea with Notes of
Hibiscus, Lemongrass & Licorice Root*

Peppermint

*Green Tea with Notes of Mint and a Pinch of
Lemon Verbena Creates a Refreshing Flavor
for a Caffeine-Free Herbal Tea*

Malabar

*Herbal Tea with Notes Turmeric,
Lemongrass, and Licorice Provide Depth and
Balance.*

WE PROUDLY SERVE

