Cauli-Wings 12
Buffalo or Wasabi-Dijon
Served with SE Ranch Dressing

Land Scallops 10
Seared Zucchini, Sweet Potato Croquette, Pineapple Chutney, Seasonal Greens

Sticky BBQ Ribs 14
Smoky & Spicy Beet Barbecue Sauce

French Onion Soup 10
Traditional with Crostini & Cheese

Cheese Fondue 17
Pretzel Bites, Cauliflower, Jalapeño & Fresno, Charred Carrots, Apple

Veg Barley 10
Pearl Onions, Confit Tomatoes, Mushrooms, Roasted Baby Carrots

Fresh Spring Rolls 14
Rice Noodles, Mint, Cilantro, Carrot, Daikon, Mango Sauce, Hot Mustard

Beet Carpaccio 14
Marinated Beets, Arugula, Pickled Beet Stalks, Braised Beet Greens, Tartar Dressing

Roasted Shishito Peppers 12
Teriyaki Glaze, Preserved Lemon

Dukkah 14
Roasted Cauliflower & Chickpeas, Pomegranate Seeds, Mustard Greens, Lemon-Avocado Vinaigrette

Fig Flatbread 14
Cheese, Confit Tomato, Arugula, Pesto, Fig Balsamic

Crispy Brussels Sprouts 10
Gochujang Glaze, Radish, Charred Lemons

Apple Quinoa 14
Arugula, Candied Walnuts, Pickled Red Onion, Tomato, Fig-Balsamic

** add blackened tofu or crispy seitan to any salad $2

Bourguignon 17
Baby Carrots, Mushroom Melange, Cipollini, Onion, Confit Garlic, Smashed Potatoes

Meatless Loaf 19
Potato Puree, Braised Greens, Mushroom Gravy

Curry 16
Roasted Peppers, Broccoli, Roasted Potatoes, Onion, Sticky Rice, Pickled Fresno, Charred Lemon, Cilantro

Pistachio-Crusted Tofu 17
Sautéed Broccolini, Fig & Quinoa Salad, Citrus Aioli

Ramen 15
Rice Noodles, Tofu, Furikake, Mushroom Melange, Carrots, Red Pepper, Bok Choy, Scallions

Porto-House 19
Seared Marinated Portobello, Cauliflower & Beet Puree, Polenta Cake, Sauce Verte

Forbidden 17
Blackened Tofu, Cauliflower, Avocado, Radish, Mango, Toasted Coconut, Forbidden Rice

Crabless Cakes 18
Banana Blossoms, Roasted Asparagus, Celery Root Puree, Tartar Sauce, Tossed Greens, Charred Lemon

Kelp Noodle 16
Zucchini, Squash, Confit Tomatoes, Mushrooms, Kelp Noodles, Mint Pesto, Toasted Almonds

Banh Mi Burger 16
Butter Lettuce, Pickled Vegetables, Spicy Aioli

*Most items are naturally gluten free & others can be modified. Ask your server for details. Charges may apply

20% gratuity will automatically be added to parties of 6 or more

Local. Seasonal. Organic.
We run a zero waste kitchen
Eat plants feel beautiful

924 Greenbay Road, Winnetka, IL 60093. Tel: (847) 348-9000
spiritelephantrestaurant.com
**SPECIALTY COCKTAILS**

- Ginger Sour [12]
  - Jameson, Domaine de Canton, Lemon Juice, Simple Syrup
- Grapefruit Fizz [11]
  - Bombay Sapphire, Lemon Juice, Agave, Fresh Grapefruit
- Spirit Margarita [12]
  - Partida Blanca, Fresh Lime, Lemon, Orange Juices

**/DRAUGHT**

- Apex Predator [Belgian Saison]
  - Off Color Brewing 6.5%
- Anti Hero [IPA]
  - Revolution Brewing 6.5%
- Gatecrasher [English IPA]
  - Temperance Beer Co 6.6%
- Gumballhead [Wheat Beer]
  - 3 Floyds Brewing Co 5.5%
- IPA [American IPA]
  - Lagunitas Brewing Company 6.2%
- Flywheel [Pilsner]
  - Metropolitan Brewing 5.0%
- Daisy Cutter [Pale Ale]
  - Half Acre Beer Co 5.2%
- Charlatan [American Pale Ale]
  - Maplewood Brewing 6.1%

**/MOCKTAILS**

- Lemon Ginger Boost [7]
- Cranberry & Rose Spritzer [7]

**/BOTTLES & CANS**

- Bud Light [Pale Lager]
  - Anchor Brewing
- Michelob Ultra [Pale Lager]
  - Anheuser-Busch
- 312 [Pilsner]
  - Goose & Gander Brewing Co
- Grunfeld [American Lager]
  - Revolution Brewing Co
- APA [American Pale Ale]
  - Brickstone Brewing Co
- Orange Door [American IPA]
  - Mikkeller Brewing Co
- Heineken [Pale Lager]
  - Heineken
- Heineken Zero [Pils Lager]
  - Heineken
- Prairie Path [Blonde Ale]
  - Four Brothers Brewing Co
- Brightside [Kicker]
  - 2 Towns Ciderhouse

**/BUBBLY**

<table>
<thead>
<tr>
<th>Glass / Bottle</th>
<th>Bottle</th>
<th>Name</th>
<th>Alcohol Content</th>
</tr>
</thead>
<tbody>
<tr>
<td>11/43</td>
<td></td>
<td>Syltair Prosecco Rose</td>
<td></td>
</tr>
<tr>
<td>11/43</td>
<td></td>
<td>Syltair Prosecco</td>
<td></td>
</tr>
<tr>
<td>70</td>
<td></td>
<td>Piper Heidsieck Caveau 1785</td>
<td></td>
</tr>
<tr>
<td>11/43</td>
<td></td>
<td>Tito's Vodka, Pomegranate Juice, Prosecco, Maple Syrup</td>
<td></td>
</tr>
<tr>
<td>12</td>
<td></td>
<td>Prosecco, Apple Cider, Triple Sec, Figs, Thyme, Agave Syrup</td>
<td></td>
</tr>
<tr>
<td>12</td>
<td></td>
<td>Peppercorn Infused Bombay Sapphire, Tonic (Some assembly required)</td>
<td></td>
</tr>
</tbody>
</table>

**/WHITE**

- Lucien Albrecht Reserve Riesling
  - Alsace France
- Chapotier Belleruche Rose
  - Cotes du Rhone, France
- Barone Fini Pinot Grigio
  - Valdadige, Italy
- Left Coast White Pinot Noir
  - Willamette Valley, Oregon
- Loveblock Sauvignon Blanc
  - Marlborough, New Zealand
- Brassfield Sauvignon Blanc
  - High Valley, California
- Bubu Reserve Chardonnay
  - Paso Robles, California
- St. Francis Chardonnay
  - Sonoma, California
- Cambria "Katherine's Vineyard" Chardonnay
  - Santa Maria Valley, California
- Penner Ash Viognier
  - Willamette Valley, Oregon

**/RED**

- Duck Pond Pinot Noir
  - Willamette Valley, Oregon
- Cloudfall Pinot Noir
  - Monterey, California
- Raptor Ridge "Shea Vineyard" Pinot Noir
  - Willamette, Oregon
- Alexander Valley Vineyards Pinot Noir
  - Alexander Valley, California
- Ramsay Merlot
  - North Coast, California
- Decero Cabernet
  - Mendoza, Argentina
- LaStorya Cabernet
  - Alexander Valley & Sonoma County, California
- Educated Guess Cabernet
  - North Coast, California
- Buckler Cabernet
  - Napa Valley, California
- Tinto Negro Malbec
  - Mendoza, Argentina
- Luigi Bosca Reserve Malbec
  - Uco Valley, Argentina
- Chateau Saus Bordeaux
  - Bordeaux, France
- Earthquake Petite Sirah
  - Lodi, California
- Eruption Red Blend
  - High Valley, California
- Prisoner Red Blend
  - Napa Valley, California
- Decoy Zinfandel
  - Sonoma County, California