BRUNCH MENU

Local.Seasonal.Organic.

/ FAVORITES

Cauli-Wings gf 13
Choice of: Buffalo, BBQ, Wasabi-Dijon, Jerk or Mango Chili
Served with SE Ranch Dressing, Celery & Carrots

Portobello Spring Rolls gf 12
Rice Noodles, Green Onion, Mint, Cilantro, Pickled Carrots, Cucumbers, Pickled Daikon Watermelon Radish, Nhung Sauce, Miso Mustard

Glazed Brussels Sprouts can be gf 12
Watermelon Radish, Charred Lemon, Gochujang Glaze

Fig Flatbread gf 16
Poached Figs, Mint Pesto, Mozzarella & Cheddar Cheeses, Confit Tomatoes, Arugula Tossed in Lemon Oil, Balsamic Glaze Drizzle

/ BRUNCH

Acai Bowl gf 17
Acai, Avocado & Banana Puree, Banana, Berries, Toasted Coconut & Pistachio, Chia Seeds

House Granola & Coconut Yogurt gf 14
Housemade Granola, Toasted Almonds, Coconut & Pecans, Coconut Milk, Fresh Berries & Chopped Mint. Served with Maple Syrup

Avocado Toast 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, Pico de Gallo, Pickled Fresno Peppers & Red Onions, Avocado Crema, Cilantro. Served on Corn Tortillas with Roasted Fingerling Potatoes
*Add Chorizo, Avocado, or Guac $2

Veggie Scramble gf 16
Egg or Tofu, Mushrooms, Spinach, Cipollini Onions, Confit Tomato, Avocado
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 14
Arcadian Mix, Herbed Cream Cheese, Poached Figs, Pickled Red Onions, Candied Walnuts, Fig Balsamic

Bahn Mi Salad gf 15
Arugula, Bibb, Radicchio, Cilantro, Basil, Pickled Carrots, Red Onions, Cucumber & Radish, Shiitake Mushrooms, Bean Sprouts, Toasted Pistachios, Sriracha Aioli

Plum Salad gf 15
Frisée, Spinach, Black Plum, Shredded Rainbow Carrots, Dried Cranberries, Roasted Hazelnuts, Plum Wine Vinaigrette

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 or avocado $2
** add crispy chickpeas $1

ALL LUNCH ITEMS SERVED WITH FRIES

/ LUNCH

Tofu Bahn Mi Sandwich can be gf 13
Blackened Tofu, Pickled Red Onions, Radish, Cucumber & Carrots, Green Onions, Basil, Cilantro, Sriracha Aioli
Served on a French Baguette can be gf

BBQ Pulled Mushroom Sandwich 15
Portobello Mushrooms, BBQ Sauce, Smoked Gouda, Brussels Sprout Slaw, Pickle, Sriracha Aioli
Served on a Pretzel Bun can be gf

BBQ Burger 16
Smoked Gouda, BBQ Sauce, Bibb Lettuce, Fried Onions, Pickle, Tomato
Served on a Pretzel Bun

Hummus Veggie Wrap 15
Sun-Dried Tomato Hummus, Arcadian Mix, Portobello Mushrooms, Cucumber, Avocado, Tomatoes, Pickled Red Onions, Citrus Aioli

/SIDES

Roasted Fingerling Potatoes	6
Fries	6
House Salad	6
Fresh Fruit	6
Cinnamon Roll	6
Spicy Brussels Sprouts Slaw	6

BRUNCH COCKTAILS

Mimosa	7
Bloody Mary	9
Pinky Swear *Ketel One Grapefruit Rose Botanical, Cranberry Juice, Lime Juice*	10

JUICES

Fresh Squeezed Orange Juice	5
Fresh Squeezed Grapefruit Juice	5
Cranberry Juice	4
Pineapple Juice	4
Apple Juice	4

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, no animal products of any kind are present in your food from Spirit Elephant

Eat plants feel beautiful

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

DINE IN MENU

Local.Seasonal.Organic.

/ SOUPS

French Onion Soup Cup: 5 Bowl: 10
Traditional with a Cheese Crostini

Vegetable Soup (can be gf) Cup: 5 Bowl: 10
Served with a Country Loaf Slice

/ SHAREABLES

Cauli-Wings (gf) 13
Choice of: Buffalo, BBQ, Wasabi-Dijon, Jerk or Mango Chili
Served with SE Ranch Dressing, Celery & Carrots

Portobello Spring Rolls (gf) 12
Rice Noodles, Green Onion, Mint, Cilantro, Pickled Carrots, Cucumbers, Daikon Watermelon Radish, Nhung Sauce, Miso Mustard

Ceviche (gf) 14
Jicama, Cucumber, Mango, Yellow & Red Onions, Mezcal, Fresno Peppers, Avocado, Leche de Tigre, Tortilla Chips

Fig Flatbread (gf) 16
Poached Figs, Mint Pesto, Mozzarella & Cheddar Cheeses, Confit Tomatoes, Arugula Tossed in Lemon Oil, Balsamic Glaze Drizzle

Glazed Brussels Sprouts (can be gf) 12
Watermelon Radish, Charred Lemon, Gochujang Glaze

Mac & Cheese (can be gf) 13
Roasted Rice Panko, Pickled Fresno Peppers

French Fries (gf) 6
House Seasoned
Smoked Beetroot Ketchup, Wasabi Dijon
Truffle or Garlic add $2.
Cheese add $3.
Loaded add $6 (Cheese, Chorizo, Sour Cream, Green Onion, Jalepeños)

/ SALADS

Roasted Beet Salad (gf) 14
Arcadian Mix, Herbed Cream Cheese, Poached Figs, Pickled Red Onions, Candied Walnuts, Fig Balsamic

Bahn Mi Salad (gf) 15
Arugula, Bibb, Radicchio, Cilantro, Basil, Pickled Carrots, Red Onions, Cucumber & Radish, Shiitake Mushrooms, Bean Sprouts, Togarashi, Toasted Pistachios, Sriracha Aioli

Plum Salad (gf) 15
Frisée, Spinach, Black Plum, Shredded Rainbow Carrots, Dried Cranberries, Roasted Hazelnuts, Plum Wine Vinaigrette

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

Southwest Salad (gf) 15
Arcadian Mix, Black Beans, Pickled Red Onions, Tomato, Avocado, Toasted Chickpeas, Roasted Corn, Tortilla Strips, SE Ranch, Sriracha Aioli

** add blackened tofu or avocado $2
** add crispy chickpeas $1

/ BOWLS

Yellow Coconut Curry (gf) 18
Roasted Fingerling Potatoes or Sticky Rice, Rainbow Carrots, Mushrooms, Cipollini Onions, Broccolini, Baby Corn, Yellow Squash, Cilantro, Crispy Peas, Green Onions

Forbidden (gf) 17
Forbidden Rice, Blackened Tofu, Tri-color Cauliflower, Mango, Confit Tomatoes, Avocado, Toasted Coconut, Mango Chili Drizzle, Watermelon Radish

Pad Thai (gf) 17
Rice Noodles, Blackened Tofu, Red & Green Thai Chilis, Bean Sprouts, Edamame, Tamari Sauce, Shredded Rainbow Carrots, Sesame Seeds, Peanuts, Cilantro, Green onion

Ele-Penne (can be gf) 17
Italian Sausage, Confit Tomatoes, Mushrooms, Spinach, Creamy Marinara, Shallots, Fennel Pollen
Served with Rosemary Foccacia
*Gluten Free Penne add $2

/ PRIME CUTS

Jerk Meatless Loaf (gf) 17
Grilled Asparagus, Fried Plantains, Black Beans & Rice

Eggplant Parm (gf) 16
Breaded Eggplant, Marinara Sauce, Mozzarella, Sautéed Garlic Spinach, Confit Tomatoes, Balsamic Glaze, Crispy Basil
Served with Rosemary Foccacia

BBQ Burger (can be gf) 16
Smoked Gouda, BBQ Sauce, Bibb Lettuce, Fried Onions, Pickle, Tomato
Served on a Pretzel Bun

/ DESSERT

Pumpkin Cheesecake (gf) 11
Cashew Based Cheesecake, Pumpkin Puree, Maple Whipped Cream

Raw Brownie a la Mode (gf) 11
Medjool Dates, Candied Walnuts, Vanilla Gelato, Sea Salt Caramel, Whipped Cream, Powdered Sugar, Cocoa Powder, Chocolate Sauce

Spiced Apple Pie 11
Sea Salt Caramel, Vanilla Gelato, Powdered Sugar, Whipped Cream

Pumpkin Chia Seed Pudding (gf) 11
Sea Salt Caramel, Graham Crackers, Toasted Almonds

Fried Plantains (can be gf) 8
Sea Salt Caramel, Chocolate Gelato, Whipped Cream

Carrot Cake 11
Shredded *Carrots, Toasted Pecans, Lemon Icing, Lemon Carrot Puree, Vanilla Cream Cheese Frosting*

Warm Homemade Cookie à la Mode 8
Choice of Cookie & Gelato (can be gf)

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ELEPHANT SPIRITS

/ SPECIALTY COCKTAILS

Ele Fizzgerald 13
Ketel One, Fresh Grapefruit, Lemon Juice, Mint, Agave,

Spirit Margarita 13
Partida Blanco, Fresh Lime, Lemon, Orange Juices

Smashing Pumpkin 13
Homemade Pumpkin Spice, Coffee, Vodka

Aperol Eyes on Me 13
Aperol, Prosecco, Club Soda, Orange

Elephant in the Room 13
Bulleit Rye, Demarrau Syrup, Luxardo Cherry, Orange, Bitters, Smoked Cherry Wood Ice Sphere

Pinky Swear 13
Ketel One Grapefruit Rose Botanical, Cranberry Juice, Lime Juice

The Beauregarde 13
Housemade Peaflower Infused Gin, St. Germaine, Tonic
(Some assembly required)

Comfortably Plum 13
Crown Royal, Lemon Juice, Spiced Simple Syrup, Plum Wine

Original Cinn 13
Grey Goose, Apple Cinnamon Reduction, Lemon Juice

Spiced Manhattan 13
Woodford Rye, Parce 8 yr Rum, Spiced Simple Syrup, Angustura Bitters

/MOCKTAILS

Lemon-Ginger Boost 7 **Cranapple Spritz 8**
Elephant Palmer 8

/ DRAUGHT

Apex Predator [Belgian Saison] 7
Off Color Brewing 6.5%

Anti Hero [IPA] 6
Revolution Brewing 6.5%

Oktoberfest[Märzen] 7
Great Lakes Brewing 6.5%

Gumballhead [Wheat Beer] 7
3 Floyds Brewing Co 5.5%

IPA [American IPA] 7
Lagunitas Brewing Company 6.2%

Flywheel [Pilsner] *6*
Metropolitan Brewing 5.0%

Daisy Cutter [Pale Ale] 6
Half Acre Beer Co 5.2%

Purple Line [Hibiscus Bavarian Wheat] 7
Smylie Brothers Brewing 5%

/ BOTTLES & CANS

Miller Lite [Pale Lager] 4
Miller Brewing

Gold [Light Lager] 5
Saint Archer Brewing

Blue Moon [Wheat Ale] 5
Coors Brewing

Grunsfeld [American Lager] 6
Ravinia Brewing Company

APA [American Pale Ale] 5
Brickstone Brewing

Orange Door [American IPA] 8
Sketchbook Brewing Co

Heineken [Pale Lager] 5
Heineken

Heineken Zero [Pale Lager] 5
Heineken

Praire Path [Blonde Ale] 5
Two Brothers Brewing Co

Brightcider [Cider] 7
2 Towns Ciderhouse

Delirium Tremens [Belgium Pale] 12
Brewery Huyghe

Dragon's Milk [Bourbon Barrel-Aged Stout] 10
New Holland Brewing

/ BUBBLY

	Glass / Bottle
Syltbar Prosecco Rose *Friuli, Italy*	11/43
Syltbar Prosecco *Friuli, Italy*	11/43
Piper Heidsieck Cuvee 1785 *Champagne, France*	70

/ WHITE

	Glass / Bottle
Lucien Albrecht Reserve Riesling *Alsace France*	11/43
Chapoutier Belleruche Rose *Cotes du Rhone, France*	10/38
Barone Fini Pinot Grigio *Valdadige, Italy*	10/38
Left Coast White Pinot Noir *Willamette Valley, Oregon*	12/44
Loveblock Sauvignon Blanc *Marlborough, New Zealand*	12/44
Brassfield Sauvignon Blanc *High Valley, California*	10/38
Daou Reserve Chardonnay *Paso Robles, California*	70
St. Francis Chardonnay *Sonoma, California*	9/32
Cambria "Katherine's Vineyard" Chardonnay *Santa Maria Valley, California*	13/48
Penner Ash Viognier *Willamette Valley, Oregon*	15/56

/ RED

	Glass / Bottle
Duck Pond Pinot Noir *Willamette Valley, Oregon*	15/56
Cloudfall Pinot Noir *Monterey, California*	10/36
Raptor Ridge "Shea Vineyard" Pinot Noir *Willamette, Oregon*	80
Alexander Valley Vineyards Pinot Noir Alexander Valley, California	65
Ramsay Merlot *North Coast, California*	12/44
Decero Cabernet *Mendoza, Argentina*	10/38
LaStoria Cabernet *Alexander Valley & Sonoma County, California*	65
Educated Guess Cabernet *North Coast, California*	12/44
Buehler Cabernet *Napa Valley, California*	15/56
Tinto Negro Malbec *Mendoza, Argentina*	10/38
Luigi Bosca Reserve Malbec *Uco Valley, Argentina*	50
Chateau Saus Bordeaux *Bordeaux, France*	10/38
Earthquake Petite Sirah *Lodi, California*	14/52
Eruption Red Blend *High Valley, California*	12/44
Prisoner Red Blend *Napa Valley, California*	85
Decoy Zinfindel *Sonoma County, California*	14/52

Taco Tuesday Specials

AVAILABLE EVERY TUESDAY

GUACAMOLE & CHIPS • $11
SERVED WITH HOUSEMADE PICO DE GALLO

CEVICHE • $14
JICAMA, CUCUMBER, MANGO, YELLOW & RED ONIONS, MEZCAL, AVOCADO, FRESNO PEPPERS, LECHE DE TIGRE, TORTILLA CHIPS

ELOTE • $13
ROASTED WHITE & YELLOW SWEET CORN, JALAPEÑOS, PINE NUT COTIJA, RED ONION, SRIRACHA AIOLI, CILANTRO, RICE PANKO, PICKLED FRESNOS, TORTILLA CHIPS

QUESADILLA • $14
SAUTÉED ONIONS, PEPPERS & MUSHROOMS,
CHEDDAR & MOZZARELLA CHEESES, SALSA VERDE.
SERVED WITH PICO DE GALLO & SOUR CREAM
ADD CHORIZO, AVOCADO OR GUAC $2

SOUTHWEST SALAD• $13
ARCADIAN MIX, BLACK BEANS, CORN,
PICKLED RED ONIONS, AVOCADO, TOMATO, TOASTED CHICKPEAS, TORTILLA STRIPS, SE RANCH, SRIRACHA AIOLI

TACO 3 PACK • $12
CHORIZO, PICKLED ONIONS, LETTUCE, TOMATO, SALSA VERDE, CILANTRO, LIME
ADD AVOCADO OR GUAC $2

BURRITO • $14
BLACK BEANS, RICE, SAUTÉED ONIONS & PEPPERS,
LETTUCE, PICO DE GALLO, SALSA VERDE, CHEESE
ADD CHORIZO, AVOCADO OR GUAC $2

ALL ITEMS ARE 100% PLANT BASED

(847)348-9000
SPIRITELEPHANTRESTAURANT.COM

Burger Wednesday Specials

AVAILABLE EVERY WEDNESDAY

BBQ • $17

HOUSE SEASONED IMPOSSIBLE PATTY, SMOKED GOUDA,
BBQ SAUCE, BIBB LETTUCE, CRISPY ONIONS, TOMATO, PICKLE

BANH MI • $17

HOUSE SEASONED IMPOSSIBLE PATTY, PICKLED DAIKON RADISH,
CUCUMBER, & RAINBOW CARROTS, SRIRACHA AIOLI

GREEK • $17

HOUSE SEASONED IMPOSSIBLE PATTY MIXED WITH
SUNDRIED TOMATOES, RED ONION & PARSLEY
TOPPED WITH SMOKED GOUDA,
HOUSEMADE TZATZIKI SAUCE & CUCUMBER

SOUTHWEST • $17

HOUSE SEASONED IMPOSSIBLE PATTY MIXED WITH BLACK BEANS,
JALAPEÑO, CILANTRO & ROASTED CORN
TOPPED WITH CHEDDAR-JACK &
CHORIZO GUACAMOLE

MUSHROOM PESTO • $17

HOUSE SEASONED IMPOSSIBLE PATTY, SMOKED GOUDA,
ROASTED MUSHROOMS, MINT PESTO, FRESH BASIL,

ELEPHANT • $14

HOUSEMADE LENTIL, CARROT, ONION & RED PEPPER PATTY
TOPPED WITH SMOKED GOUDA, ELEPHANT SAUCE, BIBB LETTUCE,
RED ONION & TOMATO

ALL ARE SERVED ON A PRETZEL BUN
WITH FRENCH FRIES
GLUTEN FREE BUN ADD $2

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