

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*

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*

BRUNCH COCKTAILS

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

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

/ 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

JUICES

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

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



/ SPECIALTY COCKTAILS

Ele Fitzgerald 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

/MOCKTAILS

Lemon-Ginger Boost 7
Elephant Palmer 8

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

/ 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

Syltbar Prosecco Rose Glass / Bottle 11/43
Friuli, Italy

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Friuli, Italy

Piper Heidsieck Cuvee 1785 70
Champagne, France

/ WHITE

Lucien Albrecht Reserve Riesling Glass / Bottle 11/43
Alsace France

Chapoutier Belleruche Rose 10/38
Cotes du Rhone, France

Barone Fini Pinot Grigio 10/38
Valdadige, Italy

Left Coast White Pinot Noir 12/44
Willamette Valley, Oregon

Loveblock Sauvignon Blanc 12/44
Marlborough, New Zealand

Brassfield Sauvignon Blanc 10/38
High Valley, California

Daou Reserve Chardonnay 70
Paso Robles, California

St. Francis Chardonnay 9/32
Sonoma, California

Cambria "Katherine's Vineyard" Chardonnay 13/48
Santa Maria Valley, California

Penner Ash Viognier 15/56
Willamette Valley, Oregon

/ RED

Duck Pond Pinot Noir Glass / Bottle 15/56
Willamette Valley, Oregon

Cloudfall Pinot Noir 10/36
Monterey, California

Raptor Ridge "Shea Vineyard" Pinot Noir 80
Willamette, Oregon

Alexander Valley Vineyards Pinot Noir 65
Alexander Valley, California

Ramsay Merlot 12/44
North Coast, California

Decero Cabernet 10/38
Mendoza, Argentina

LaStoria Cabernet 65
Alexander Valley & Sonoma County, California

Educated Guess Cabernet 12/44
North Coast, California

Buehler Cabernet 15/56
Napa Valley, California

Tinto Negro Malbec 10/38
Mendoza, Argentina

Luigi Bosca Reserve Malbec 50
Uco Valley, Argentina

Chateau Saus Bordeaux 10/38
Bordeaux, France

Earthquake Petite Sirah 14/52
Lodi, California

Eruption Red Blend 12/44
High Valley, California

Prisoner Red Blend 85
Napa Valley, California

Decoy Zinfandel 14/52
Sonoma County, California