



PLANT-BASED Menu Features

VEGAN ENCHILADAS

Roasted red peppers, sautéed poblano, mushrooms, artichokes, spinach, spiced black beans, ranchera sauce, rice, avocado wedge 13.00

IMPOSSIBLE™ NACHOS

Spiced black beans, vegan cheddar, Impossible meat, roasted red peppers, sautéed poblano, mushrooms, avocado slices, artichokes on crispy corn nacho chips 12.75

BLACK BEAN QUESADILLA

Seasoned black beans, poblano peppers, mushroom, corn, vegan cheddar, in flour tortillas, served with pico de gallo, guacamole 12.75

IMPOSSIBLE™ BOWL

Cilantro lime rice, black beans, corn, jalapeno, pico de gallo, cilantro, Impossible meat 14.00

PORTABELLA FAJITAS

Grilled portabella mushroom with sautéed peppers, onions, zucchini, roasted tomato, spinach, and chimichurri served with rice, black beans, pico de gallo, guacamole, corn tortillas 19.25

IMPOSSIBLE™ TACOS

Seared Impossible meat, vegan cheddar cheese, lettuce, tomato, pico de gallo, roasted tomatillo salsa in corn tortillas, served with black beans 2 tacos 14.00 | 3 tacos 19.00

RELLENO DE HONGOS

Mushrooms, vegan cheddar cheese, spinach, asparagus, roasted corn, cilantro lime rice, chimichurri sauce 14.00