

# BEER KITCHEN

№. 1

## — LUNCH & DINNER | VEGAN —

### STARTERS

- PRETZEL TWISTS** 8  
(no cheese or beer mustard | sub spicy brown mustard) 8
- BLACK-EYED PEA HUMMUS** 8  
(no sun-dried tomato spread)
- TRUFFLE POPCORN** 5  
(no bacon fat, bacon or cheese | sub truffle oil & sea salt)
- CHIPS & SALSA VERDE** 5

### GREENS

- FIELD MIX** HALF 5 | FULL 7  
(no crouton or feta | sub apple vinaigrette)
- ORGANIC BLACK KALE** HALF 6 | FULL 9  
(no tillamook cheddar)
- BUTTER LETTUCE** HALF 6 | FULL 9  
(no cheese, bacon or egg | sub apple vinaigrette)
- ROCKET MIX** HALF 7 | FULL 10  
(no goat cheese | sub apple vinaigrette)

### CRISPY STUFF

- BELGIAN-STYLE SMALL FRY** SMALL 4 | JUMBO 6  
with basil vegenaise
- SWEET POTATO SMALL FRY** SMALL 5 | JUMBO 7  
with basil vegenaise
- HAND-CUT KETTLE CHIPS** 4  
add basil vegenaise +65¢

### ENTREES

- JACKFRUIT TAMALES** 13  
blue corn masa, dueling rojo & verde salsas, heirloom anasazi beans, beer-battered avocado
- VEGAN VEGGIE PASTA** 12  
wild mushrooms, root veggies & brussels sprouts tossed with olive oil & light veggie broth
- EGGPLANT MUFFULETTA SANDWICH** 10  
(no butter or grains galore | sub sourdough with olive oil)  
grilled eggplant, olive relish, hummus, arugula on toasted farm-to-market multi-grain bread
- VEGAN BLACK BEAN BURGER** 10  
(no white cheddar or chipotle aioli | sub basil vegenaise)  
black bean-brown rice patty, avocado, micro-greens, tomato vinaigrette

### VEGGIES

- CRISPY YUKON GOLD POTATOES** 4
- SEARED ORGANIC BLACK KALE** 4
- PEAS & SHITAKES** 5  
(no truffle butter)
- ROASTED BEETS & WALNUTS** 5  
(no goat cheese)
- ROASTED BRUSSELS SPROUTS** 5  
(no bacon or honey)

**VEGGIE TRIO SAMPLER** 10  
Pick 3 of any of the vegan side dishes above

