

LOVE

LIVE

THRIVE

BELIEVE

VEGAN




Mocktail Drink

Ombre Fizz	\$7.5
Pomegranate Juice / Fresh Raspberry / Mint / Agave / Sparkling Water.	
Spice Sunrise	\$7.5
Fresh Squeezed Lemon / Ginger / Organic Agave / Mint / Sparkling Water.	

Refreshment

Sparkling Mineral Water	\$5
Still Bottle Water	\$4
Pomegranate Juice	\$5
Fresh Young Coconut	\$7
Thai Iced Tea with Almond Milk	\$4.5
Organic Almond Milk	\$4
Organic Iced Matcha Green Tea (Refillable)	\$5
Organic Iced Matcha Green Tea Latte	\$5
Herbal Tea (Ask Server for Selection)	\$5
Herbal Ginger Drink (Hot or Cold)	\$4
Soft Drink (Coke / Diet Coke / Sprite)	\$4
Kombucha (Ask Server for Selection)	\$6
Black Iced Tea (Refillable)	\$4

Starter

Quinoa Sticks [2]	\$6
Fried Rolls: Quinoa / Taro / Scallion / Carrot / Black Mushroom / Plum Sauce.	
Buddha Wrap 	\$13
Fresh Rolls Organic Garden Salad / Basil / Buckwheat Noodles / Croûton / Lemongrass-Tofu / Plum Sauce.	
Shiitake Satay 	\$9
Shiitake Mushroom / Garlic Lemongrass Seasoning / Tamarind Sauce.	
Pan-Seared Brussel Sprouts	\$11
Brussel Sprout / Garlic / Himalayan Pink Salt / Tellicherry Black Pepper / Lemon.	
Japanese Gyoza [6]	\$7
Fried Veggie Dumplings / Homemade Soy Vinaigrette Dip.	
Roti Curry Dip	\$10
Indian Flat Bread / Scrambled Tofu / Soy Protein / Mixed Curry Dip / Roasted Onion.	
Sriracha Buffalo Wings (Dine In Only) 	\$13
Crispy Cauliflower Tossed with Homemade Sriracha Buffalo Sauce / Celery / Sriracha Mint Veganaise.	



Spicy



Gluten Free



Nut Contains

**** Please notify servers of any food allergies**

Note: No Substitutions. ** Some Items May be additional



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Salad

(Add Grilled Tempeh \$2 / Quinoa \$2 / Avocado \$2)

- Raw Kale Salad** (GF) \$15
Mixed Kale / Edamame / Green Apple / Cranberry / Carrot / Cherry Tomato / Nori / Flax Seed / Avocado / Organic Sprout / Sesame-Squash Dressing.
- Papaya Salad** (GF) 🌱 \$15
Raw Papaya / Fresh Garlics / Tomato / Green Bean / Carrot / Cashew / Roasted Peanut / Sunflower Seed / Portobello Mushroom // Tangy-Chili Dressing.
- Superfood Salad** (GF) 🌱 \$15
Kale / Spinach / Mixed Green / Avocado / Curry Almonds / Cherry Tomato / Organic Sunflower Sprout / Sunflower Seed / Beet / Pomegranate-Sunflower Pesto Dressing.
- 100 Miles Salad** (GF) 🌱 \$15
Organic Garden Salad / Avocado / Beet / Curry Almond / Chick Pea / Cherry Tomato / Sunflower Seed / Organic Sprout / Cucumber / Mint-Ginger Vinaigrette Dressing.
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In The Bowl

(Add Salad \$3 / Gluten Free Sauce \$1 Extra)

Served with Brown Rice / Sub Quinoa or 1/2 Brown Rice 1/2 Quinoa \$1 Extra.

- Massaman Curry Soy Steak** (GF) 🌱 \$15
World 50 Most Delicious Food: Cauliflower / Potato / Snow Pea / Onion / Carrot / Roasted Peanut / Tamarind Curry Reduction.
- Yellow Curry Tofu** (GF) 🌱 \$15
Yellow Curry Paste / Coconut Milk / Cauliflower / Potato / Onion / Carrot / Chick Pea / Curry Almond.
- Green Curry Soy Chicken** (GF) 🌶️ \$15
Green Curry Paste / Coconut Milk / Eggplant / Zucchini / Broccoli / Green Bean / Bell Pepper / Lotus Seed / Basil.
- Veggie Curry Spice Tofu** \$15
Kale / Broccoli / Mushroom / Bok Choy / Carrot / Celery / Light Yellow Curry Sauce.
- Spicy Basil Leaves Soy Steak** 🌶️ \$15
Garlic / Basil / Green Bean / Onion / Mushroom / Snow Pea / Jalapeño / Bell Pepper / Chili.
- Vegetable Medley Tofu** \$15
Kale / Broccoli / Mushroom / Bok Choy / Spinach / Carrot / Napa Cabbage / Garlic / Mushroom Sauce .
- Cashew Nut Lover Chicken** 🌱 🌶️ \$16
Cashew / Green Bean / Onion / Snow Pea / Zucchini / Broccoli / Bell Pepper / Scallion / Light Chili Sauce.
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On The Plate

(Add Salad \$3 / Gluten Free Sauce \$1 Extra)

- Veggies Fried Rice (No Soy Protein Included)** \$14
Kale / Broccoli / Pea / Carrot / Scrambled Bean Curd / Onion / Scallion / Tomato / House Soy Sauce.
- Pineapple Fried Rice Soy Chicken** 🌱 \$15
Pineapple / Bok Choy / Scrambled Tofu / Curry Almond / Cranberry / Onion / Scallion / Curry Powder.
- Cauliflower Fried Rice** \$16
Tempeh / Kale / Broccoli / Edamame / Carrot / Onion / Scallion / Cherry Tomato / Chick Pea / Beet / House Soy Sauce.
- Royal Pad Thai Tofu** 🌱 \$15
Rice Noodles / Scrambled Tofu / Bean Sprout / Scallion / Ground Peanut / Homemade Tamarind Sauce.
- Fusion Spice Noodles Soy Chicken** 🌶️ \$15
Rice Noodles / Exotic Thai Homemade Spice / Scrambled Tofu / Kale / Broccoli / Carrot / Jalapeño / Beansprout / Basil.
- Pad See U Soy Pepper Steak** \$15
Flat Rice Noodles / Kale / Cauliflower / Broccoli / Scrambled Bean Curd / Carrot / Sweet Soy Sauce.
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