



DINNER MENU

SPIRIT ELEPHANT IS A ZERO-ANIMAL, 100% PLANT-BASED RESTAURANT, WE USE FAMILIAR NAMES FOR REFERENCE ONLY

STARTERS

CAULI-WINGS Buffalo, BBQ, or mango-chili, served with poppyseed ranch, celery and carrot sticks <i>Sub blue cheese dressing for \$1</i> gf	17	PAN-SEARED CRAB CAKES Artichoke, hearts of palm, chickpea, panko, spicy slaw, roasted red pepper aioli gf	16
CALAMARI FRITTI King oyster mushrooms, pickled pepperoncini and carrots, smoky arrabbiata gf	17	TORO SUSHI House-made toro tuna, sriracha aioli, ponzu sauce, wasabi, pickled ginger gf	15
TUNA TARTARE House-made toro tuna, cucumber, avocado, wontons, nori, fresno peppers, sriracha aioli (can be gf)	18	SOUTHWEST FLAUTAS Fried corn tortillas, potato, chorizo, cilantro, sriracha aioli, jalapeño ranch gf	14
HONEY WASABI BRUSSELS Roasted sprouts, wasabi glaze, vegan honey, red bell peppers gf	13	THE 14 CARROT Roasted rainbow carrots, pickled carrot ribbons, fresno peppers, crispy kale, toasted quinoa, balsamic glaze, celeriac puree gf	16
PIZZA FLATBREADS Pepperoni OR garlic cashew-cream, fig, arugula, feta (can be gf)	18		

SOUPS & SALADS

**ADD: chicken breast, grilled or crispy \$8 | ground beef \$4 | blackened tofu \$3 | toasted quinoa \$1 | add avocado \$2*

SOUP DU JOUR Chef crafted soup--please ask your server for today's variety	11	FALL HARVEST Kale and romaine blend, acorn squash, baby figs, carrots, pine nuts, avocado, fresno peppers, feta, apple cider vinaigrette gf	18
SHAVED BRUSSELS Mixed lettuce, cranberries, avocado, toasted pumpkin seeds, mozzarella, pickled onion, radish, heirloom tomato, honey citrus vinaigrette gf	16	SPIRIT CAESAR Romaine, house-made garlic croutons, shaved parmesan, charred lemon (can be gf)	16
		SOUTHWEST Mixed lettuce, avocado, cauliflower, black beans, tomatoes, fresno peppers, pickled onions, cilantro, corn tortilla strips, jalapeño ranch gf	16

MAINS

RED COCONUT CURRY Rich red curry, blackened tofu, steamed rice, broccoli, baby corn, carrots, red bell peppers, yukon gold potatoes, red onion, cilantro gf	23	BLUE CHEESE BOURBON BURGER Blue cheese, bourbon onion jam, arugula, mayo, fries (can be gf)	24
PAD THAI Blackened tofu, peanuts, edamame, carrot, cilantro, bean sprouts <i>spicy upon request</i> <i>Add folded egg \$4</i> gf	22	BACON AND EGG BBQ BURGER Sunny-side up egg, bacon, american cheese, hickory BBQ sauce, lettuce, tomato, fries (can be gf)	29
FORBIDDEN FALL Black rice, blackened tofu, avocado, broccoli, acorn squash, cauliflower, toasted quinoa, red pepper, red onion, mango-chili drizzle gf	23	LEMON CHICKEN PICCATA Pan-seared chicken, chardonnay reduction, capers, lemon, butter, mashed potatoes gf	26
PENNE ALLA VODKA Garlic cashew-cream and tomato vodka sauce, spinach, mushroom, basil, served with garlic bread <i>spicy upon request</i> (can be gf)	23	MEATLOAF BOURGUIGNON Tender slices of meatloaf, red wine gravy, sauteed vegetables, twice-baked potato gf	26
SCRATCH-MADE GNOCCHI Gnocchi, creamy pesto, mushroom, carrots, arugula, roasted asparagus, parmesan gf	26	CAST-IRON RIBEYE Ribeye Steak, chimichurri, scalloped potatoes in a garlic cashew-cream sauce, grilled asparagus	39

SIDES

Local seasonal vegetables	8
Spicy broccoli	8
Mashed potato	8
Pommes frites	8
Brussels sprouts	8
Twice-baked potato	8

Eat Plants Feel Beautiful

We serve delicious plant-based food and drink which does a world of good for the planet, your health and for animals. Thank you for helping make the world a little more beautiful.

gf = gluten free

Allergies?

Please let your server know--we cannot certify against cross-contamination.

20% gratuity added for parties of 6 or more

DESSERTS

BREAD PUDDING Warm caramelized bread, coconut, cranberries, chocolate sauce, vanilla gelato	14
BROWNIE BLISS Warm double chocolate brownie, vanilla gelato, cherry preserves, chocolate ganache gf	13
CARROT CAKE Cream cheese frosting, pecans, carrot coulis	13
SEASONAL CHEESECAKE Creamy cashew-based cheesecake with seasonal sauces and garnishes gf <i>Please ask your server for more information</i>	14