



the purple elephant



☑ = Vegan
GF = Gluten-Free

DINNER APPETIZERS

GF ☑ VEGAN WINGS \$14
Served with a Trio of Sauces: Chipotle "Mayo,"
Salvadorian Roasted Tomato, & Buffalo Sauce.

GF ☑ MAC ATTACK \$12
GF Pasta, Creamy "Cheese," Toasted GF Breadcrumbs,
Sriracha & Choice of: Beyond Sausage or Tempeh.

GF ☑ BUFFALO CAULIFLOWER \$14
Crispy Cauliflower served with "Bleu Cheese", Warm Buffalo Sauce.

GF ☑ OUR MOST EXCELLENT NACHOS \$15
House-Made Corn Tortilla Chips, Refried Red Beans, Pico,
"Cheddar," & Chipotle Mayo.

GF ☑ YUCCA FRIES & CURTIDO \$11
Crispy Yucca Fries served with Salvadorian Roasted Tomato Sauce.

☑ PERUVIAN "BEEF" EMPANADAS \$14
Organic Soy "Beef," Black Beans, Blueberries, Corn, Peas, Carrots, Avocado Sauce.

GF SHRIMP PATACONES & GUACAMOLE \$18
Crispy Fried Green Plantains piled high with House-Made Guacamole, Cherry Peppers,
& Chili Vinaigrette.

GF ☑ THAI ELEPHANT WINGS \$14
Peanut Ginger Cauliflower Wings served with Yuzu Aioli.

GF ☑ HOUSE GUACAMOLE WITH CHIPS .. \$14

GF CRISPY CHICKEN FLAUTAS \$14
Salvadorian Curtido, Pico, Avocado, Sriracha, & Avocado
Sauce. Served with Roasted Tomato Sauce on Corn
Tortillas.

SALADS

GF ☑ BUFFALO CAULIFLOWER SALAD .. \$19
Crispy Cauliflower Tossed with Spicy Buffalo Sauce,
Organic Baby Greens, Avocado, Tempeh, Red Onion,
Tomato, House-Made Vegan Bleu Cheese Dressing.

GF ☑ AWESOME AVOCADO SALAD \$17
Avocado, Corn, Red Onion, Cherry Tomatoes, Vegan
Feta Crumble, & Chipotle Vinaigrette.

**GF ☑ ORGANIC KALE & CARAMELIZED
BRUSSELS SPROUTS SALAD**..... \$18
Roasted Almonds, Smoky Tempeh, Pumpkin Seeds,
Beet Vinaigrette, White Truffle Oil.

**GF GRILLED BOSCH PEAR &
ROASTED BEET SALAD** \$18
Organic Baby Arugula, Toasted Almonds,
Goat Chevre in a Creamy Lemon Vinaigrette.

GF ☑ KITCHEN SINK SALAD .. \$17
Quinoa, Organic Baby Greens, Organic
Kale, Onions, Peppers, Carrots, Cherry
Tomato, Tofu, Marinated Tempeh. Served
with Red Beet Vinaigrette.



TACO TRUCK

GF GRASS FED CARNE ASADA TACOS \$22

Grass Fed Sirloin, Organic Greens, Pico, Avocado, Chipotle Mayo in Corn Tortillas.

"BAJA" STYLE \$21

Choice of Plancha Seared Fresh Catch, Organic Baby Greens, Avocado, Pico, Mango & Chipotle Mayo in Whole Wheat Tortillas. **GF** Tortilla (+\$1)

GF V CRISPY AVOCADO & RED BEAN \$19

Crispy Avocado, Refried Red Beans, Pico de Gallo, Organic Baby Greens, & Wasabi Mayo on Corn Tortillas.

V GONG BAO "BEEF" TACOS \$20

Korean Spiced Vegan "Beef," Thai Ginger Aioli, Scallions, Cucumber, Kimchee, Corn Tortillas.

V HICKORY BBQ "CARNITAS" \$20

BBQ "Pork," Sautéed Onion, Avocado, Pico, Organic Baby Greens, Chipotle Mayo on Corn Tortillas.

GF COCONUT SHRIMP \$20

Grilled Wild Shrimp, Curtido, Cilantro, Thai Ginger Mayo, Coconut Flakes, Corn Tortillas.



PLATOS PRINCIPALES – VEGAN

GF V STUFFED SPAGHETTI SQUASH \$26

Roasted Half Spaghetti Squash Stuffed with Vegan "Chicken," Red Peppers, Toasted Garlic, Green Peppers, Vegan Cheese.

V THE PROPER WHOPPER & YUCCA FRIES ... \$21

Two Whopping Vegan Burger Patties, Melted Vegan "Cheese," Secret Sweet & Spicy Sauce, Red Onion, Tomato, Organic Baby Greens on Whole Wheat Ciabatta.

V RAINFOREST BURGER & YUCCA FRIES \$20

A La Plancha Seared Brown Rice & Black Bean Burger, Tomato, Red Onion, Organic Baby Greens, Avocado, "Cheese" on Toasted Ciabatta. **GF** Bread available upon request (+\$1.50)

V "BURNT ENDS" ENCHILADAS \$26

Organic Soy "Burnt Ends" baked in White Corn Tortillas with Salvadorian Roasted Tomato Sauce, Vegan Cheese, Avocado & Gallo Pinto.

GF V CASADO DINNER PLATTER \$24

Gallo Pinto, Plantains, Fresh Sautéed Vegetables.

Additions: Tofu or Seitan (+\$4), Vegan "Chicken" (+\$7), Vegan "Shrimp" (+\$9)

V EGGPLANT ROLLATINI \$26

Pan Sautéed Eggplant, Vegan Cheese & Creamed Spinach, baked with House-Made Marinara & Daiya Mozzarella.

V CREAMY PESTO PASTA \$25

Vegan "Chicken", Organic Spinach, Unsalted Cashews, Avocado, Olive Oil, Garlic, Cherry Tomato, Fusilli Pasta

GF V GONZO'S SURFER BOWL DINNER \$25

Bamboo Rice, Quinoa, Chickpeas, Mushrooms, Kimchi, Market Vegetables, Ginger Coconut Curry Sauce.

Additions: Tofu or Seitan (+\$4), Vegan "Chicken" (+\$7), Vegan "Shrimp" (+\$9)



PLATOS PRINCIPALES – NON-VEGAN

GRASS FED BUFFALO BURGER \$21

Grilled Grass Fed Buffalo Burger with Organic Baby Greens, Tomato, Red Onion & Avocado on Toasted Ciabatta. **GF** Bread available (+\$1.50). Add Cheese (+\$2).

GF POLLO MAGNIFICA \$33

The Elephant's Magnificent Roasted Chicken! Achiote Roasted ½ Chicken, Fresh Vegetables, & Gallo Pinto with Pan Lizano Sauce.

GF PAN-ROASTED WILD KING SALMON \$38

Pan Roasted Wild King Salmon, Sautéed Fresh Vegetables, Brown Rice, Bell Peppers. Served with Cebollita & Chimichurri Sauce.

GF GRASS FED STEAK CHURRASCO \$37

Cubano Style Grass Fed Sirloin Steak, Chimichurri, Roasted Ancho Tomatoes, Cebollita Sauce, Caramelized Plantains, Brown Rice & Bell Peppers.

GF GONZO'S DINNER SURFER BOWL \$25

Bamboo Rice, Quinoa, Mushrooms, Chickpeas, Kimchi, Market Vegetables, Ginger Coconut Curry Sauce.

Additions: Grilled Chicken (+\$7), Grilled Wild Shrimp (+\$10), Wild Salmon (+\$18)

GF CASADO DINNER PLATTER \$24

Gallo Pinto, Plantains & Sautéed Fresh Vegetables.

Additions: Grilled Chicken (+\$7), Grilled Wild Shrimp (+\$10), Wild Salmon (+\$18), Grass-Fed Steak (\$+18)

CHICKEN PARMESAN \$27

Antibiotic/Hormone-Free Chicken, House-Made Marinara, Mozzarella, & Parmesan Cheese served over Linguini Pasta.



KIDS

GF MAC 'N' CHEESE \$11

🍃 Vegan or Non-Vegan Cheddar

GF PASTA \$10

Organic Butter or House-Made Tomato Sauce

GRILLED CHEESE & YUCCA FRIES... \$10

🍃 Vegan or Non-Vegan Cheddar. **GF** Bread available.

🍃 "CHICKEN" NUGGETS & YUCCA FRIES. \$11

CHICKEN FINGERS

& YUCCA FRIES. \$11

Breaded or Grilled



SIDES

GF 🍃 GALLO PINTO \$7

Brown Rice & Black Beans

GF 🍃 ROASTED

BRUSSELS SPROUTS. \$9

GF 🍃 SAUTÉED VEGETABLES \$8

GF 🍃 ORGANIC

BEET GREENS SALAD .. \$7

Served with Beet Vinaigrette.

Please inform your server before ordering if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of food-borne illness, especially if you have a medical condition. Feel free to refer any questions to the manager.