

LUNCH APPETIZERS

the purple elephant



Peppers, & Chili Vinaigrette.

⊘ = Vegan **GF** = Gluten-Free

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

GF W HOUSE GUACAMOLE WITH CHIPS\$14

O PERUVIAN "BEEF" EMPANADAS\$14

Organic Soy "Beef," Black Beans, Blueberries, Fresh Corn, Peas, Carrots served with Creamy Avocado Sauce.

GF CRISPY CHICKEN FLAUTAS\$14

Salvadorian Curtido, Pico, Avocado, Sriracha, Avocado Sauce served with Roasted Tomato Sauce, Corn Tortilla.

TACO TRUCK (Choose 2 ... \$18)

GF STEAK WITH MUSHROOM & ONION

Grass Fed Sirloin, Grilled Mushrooms, Mixed Greens, Sautéed Onions, & Chipotle Mayo on Corn Tortillas.

GF CRISPY AVOCADO & RED BEAN

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

GF COCONUT SHRIMP

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

GF (V) HICKORY BBQ "CARNITAS"

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



KIDS

GF MAC 'N' CHEESI	CHEESE
	Cheddar
CE DACTA	\$10

GF PASIA\$10
Organic Butter or House-Made Tomato Sauce

GRILLED CHEESE & YUCCA FRIES...\$10

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

O "CHICKEN" NUGGETS

& YUCCA FRIES.....\$11

CHICKEN FINGERS

& YUCCA FRIES.....\$11

Breaded or Grilled

SALAD SPECIALS

Organic Kale, Buffalo Cauliflower, Pickled Gherkins, Shredded Red Cabbage, Mixed Greens, Julienne Carrots, Shaved Broccoli. Served with Vegan Bleu Cheese Dressing.

GF Ø APPLE-Y EVER AFTER\$17

Romaine Heart Lettuce, Arugula, Green Apple Smith, Cherry Tomatoes, Shredded Red Cabbage, Roasted Corn, Cauliflower. Served with Thai Ginger Aioli & freshly squeezed Lime Juice.

GF © CHICKPEA CHICA.. \$17

Arugula, Mixed Greens, Cherry Tomatoes, Shredded Red Cabbage, Julienne Carrot, Crispy Organic Tofu, House-Cooked Chickpea. Served with Apple Cider Vinaigrette.

Mixed Greens, Avocado, Quinoa, Roasted Corn, Cherry Tomatoes, Cucumber, Carrot, Red Onion, Roasted Cut Beets with Chipotle Vinaigrette.

Salad Additions: Tofu (+\$3), Vegan "Chicken" (+\$3), Grilled Chicken (+\$3)

BOWLS

Organic Tofu, Organic Brown Rice, Quinoa, String Beans, Carrots, Broccoli, Portobello Mushrooms, Avocado & Hemp Seeds served with a Teriyaki Sauce.

Organic Sweet Potatoes, Organic Kale, Brussel Sprouts, Quinoa, Avocado, Tahini Dressing.

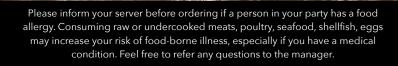
Wild Brown Rice, Organic Sweet Potatoes, Broccoli, Carrots, Cauliflower, Green Beans, Green Peppers, Brussel Sprouts, Onion, Basil, Mint, & Thai Curry Broth.

GF Ø GRAIN BOWL\$18

Snap Peas, Portobello Mushrooms, Tahini Onion, Organic Sweet Potatoes, Avocado on Quinoa and Organic Brown Rice with Hemp Seeds & Cilantro Pesto.

Bowl Additions: Tofu (+\$3), Vegan "Chicken" (+\$3), Grilled Chicken (+\$3)





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	WRAPS				
	NICOYA O'BOYA	\$16			
	"Tico" Style Gallo Pinto, Grilled Wild Shrimp, Avocado, Jalapeno,	, & Chipotle			
	Mayo in a Black Bean Wrap. GF Wrap available (+\$1.50)				
	CARNE ASADA BURRITO	\$16			
	Grass Fed Sirloin, Gallo Pinto, Cheddar Chee				
	Mixed Greens, & Chipotle Mayo in a Whole N	Wheat Wrap. GF Wrap available	(+\$1.50)		
	COCKY THAI		\$15		
	Grilled Hormone/ Antibiotic-Free Chicken, Jalapeño, Avocado, Tomato, Julienned				
	Apple "Snap," Thai Ginger Mayo in a Cucumber Wrap. GF Wrap available (+\$1.50)				
	◎ THAI TOFU WRAP		\$15		
	Crispy Tofu in our Famous Thai Peanut Sa		ocado,		
	Mushrooms, Pico de Gallo, & Thai Ginger	Aioli in a Whole Wheat Wrap.			
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A SALIN	PLATOS PRINCIPALES	~ VEGAN			
	© REUBEN & KIMCHEE		The state of the s		
	on Rye Bread. GF Bread available (+\$1.50)				
	© ERIN'S MOST EXCELLENT EGGPLANT				
		-1	TO THE REAL PROPERTY.		
	© RAINFOREST BURGER & YUCCA FRIES\$20				
	A La Plancha Seared Brown Rice & Black Bean Burger, Organic Baby Greens, Red Onion, Tomato, Avocado, & "Cheese" on Toasted Ciabatta. GF Bread (+\$1.50)				
	SORRY CHARLIE! VEGAN TUNA MELT				
	Chickpea Tuna, Melted "Cheddar," Red Onion, Tomato, open face	ed on Whole Wheat Bread. GF Bi	ead (+\$1.50)		
畫	GF Ø GONZO'S SURFER BOWL LUNCH				
	Bamboo Rice, Quinoa, Chickpeas, Mushrooms, Kimchi, Market Vegetables, & Ginger Coconut Curry Sauce. Additions: Tofu or Seitan (+\$4), Vegan "Chicken" (+\$7), Vegan "Shrimp" (+\$9)				
	Additions: Total of Settan (+\$4), Vegan Chicken (+\$7), V	vegan Sininp (+\$7)			
	PLATOS PRINCIPALES ~ NON-VEGAN	SIDES			
	THE GRINGO\$15	GF Ø GALLO PINTO	\$7		
	Antibiotic/Hormone-Free Breaded Chicken Cutlet, White	Brown Rice & Black Beans			
	Cheddar, Organic Baby Greens, Tomato, Mayo on Ciabatta.	GF Ø ROASTED			
	GRASS FED BUFFALO BURGER\$21	BRUSSELS SPROUTS	\$9		
	Grilled Grass Fed Buffalo Burger with Organic Baby Greens,				
	Tomato, Red Onion, & Avocado on Toasted Ciabatta.	GF Ø ORGANIC	¢¬		
	GF Bread available (+\$1.50). Add Cheese (+\$2).	BABY GREENS SALAD Served with Beet Vinaigrette			
4	GF GONZO'S SURFER BOWL LUNCH\$20				
	Bamboo Rice, Quinoa, Mushrooms, Chickpeas, Kimchi, Market Vegetables, Ginger Coconut Curry Sauce.	GF Ø SAUTÉED VEGETA	ABLES \$8		
1	Additions: Grilled Chicken (+\$7), Grilled Wild Shri	mp (+\$10)			
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