

starters [small plates]

palm cakes... 11.5 *crispy hearts of palm cakes, spicy caper remoulade*

mushroom cheeze bites... 14.5 *english muffin, garlic basil butter, cashew 'goat' cheeze, shitake & oyster mushroom, cashew parmesan*

italian sliders... 12.5 *housemade black bean 'sausage', caramelized onion, red bell pepper, spicy paprika aioli*

raw nachos... 16.5 *raw corn chips, nacho cashew cheeze, onion, lettuce, jalapeño, cashew sour cream, avocado, cilantro, pico de gallo*

nachos*... 14.5 *tortilla chips, queso, black beans, lettuce, pico de gallo, sour cream, jalapenos*

add guacamole... 4 **add chick'n, 'steak' or tempeh taco meat... 4.5**

beet tartare*... 10.5 *roasted beets, avocado, cucumber, arugula, jalapeno ponzu*

add side millet chips... 3.5

wings... 10.5 *buffalo marinated chick'n, cayenne pepper sauce, house ranch, celery*

mushroom sliders... 11.5 *oyster mushrooms, spicy paprika aioli, arugula, potato slider buns*

salads [organic]

house*... 9.5 **half... 5.5** *baby greens, carrot, bell pepper, red onion, cherry tomato, sprouts, maple miso*

caesar... 11.5 **half... 6.5** *romaine hearts, crostini, cashew parmesan, roasted garlic aioli*

pear & gorgonzola*... 13.5 **half... 7.5** *romaine, arugula, sweet lemon infused walnuts, anjou pear, red onion, cashew gorgonzola, creamy lemon vinaigrette*

greek*... 13.5 **half... 7.5** *romaine heart, cherry tomatoes, cucumber, red onion, kalamata olives, almond feta cheeze, lemon vinaigrette*

dressings: caesar, ranch, maple miso, creamy lemon vinaigrette, lemon vinaigrette

entrées [the main course]

parmigiana... 17.5 *panko-crusted chick'n, mozzarella cheeze, linguini, pomodoro sauce, basil oil, garlic bread, cashew parmesan*

'meatless' lasagna... 19.5 *housemade ground 'beef', tofu ricotta cheeze, spinach, pomodoro sauce, mozzarella cheeze, garlic bread, cashew parmesan*

raw avocado toast*... 15.5 *fresh avocado slices, cashew chipotle aioli, red onion, red pepper, sunflower seeds, sprouts, flax bread, side house salad*

NY pasta... 19.5 *oyster & shitake mushrooms, garlic butter sauce, spinach, linguini, garlic bread, cashew parmesan*

add pan seared chick'n cutlet... 7.50

barley risotto... 19.5 *oyster & shitake mushrooms, cashew 'goat' cheeze, truffle oil, cherry tomato, cashew parmesan*

wellington... 22.95 *filo wrapped 'steak' and mushroom duxelles, asparagus, celery root puree, porcini gravy, balsamic reduction*

raw 'bacon' cheeze burger... 17.5 *sunflower walnut herb burger, nacho cashew cheeze, eggplant 'bacon', romaine, plum tomato, red onion, dill cashew mayo, challah bun, side house salad or French fries*

substitute for flax bread... 1



- **additional side dressing \$1.25**
- **additional side sauce \$2.5**

**Gluten Free Item*

sandwiches [and wraps]

buffalo wrap... 15.5 *crispy chick'n, cayenne pepper sauce, house ranch, lettuce, tomato, onion, celery, sundried tomato wrap*

pesto grilled cheeze pannini... 16.5 *cashew 'goat' cheeze, tomato, pesto, rye bread, side house salad or french fries*

black & bleu burger... 14.5 *beet, brown rice & lentil patty or beyond patty, bleu cheeze, tempeh 'bacon', caramelized onion, lettuce, tomato, red onion, veganaise, balsamic ketchup, challah bun*

curry 'tuna' sandwich... 16.5 *chopped almond 'tuna', turmeric, ginger, lettuce, tomato, pickled onions, dill cashew mayo, rye bread, side house salad* **substitute for flax bread... 1**

southwestern burrito... 12.5 *cilantro lime basmati rice, black beans, lettuce, tomato, cheddar cheeze, guacamole, sour cream, pico de gallo, sundried tomato wrap, nacho cheeze*

add chick'n, 'steak' or tempeh taco meat ... 4.5

parmigiana hoagie... 15.5 *panko-crusted chick'n, pomodoro sauce, mozzarella cheeze, garlic basil butter, cashew parmesan*

crispy chick'n sandwich... 14.5 *lettuce, tomato, onion, spicy paprika aioli, challah bun*

substitute gluten free bread, bun or wrap ... 2.5

add small fries to any sandwich ... 2.5

sides

french fries* ... 4.5

sweet potato fries w/ smoked paprika aioli* ... 6.5

cashew mac & cheeze* ... 6.5

seasonal vegetable* ... 4.5

palm cake (1)... 4.5

black beans and cilantro rice* ... 5.5

drinks

herbal tea (hot or iced)... 4.5

coffee (incl. refills)... 3.5

cold brew... 4.5

arnold palmer (incl. refills)... 3.5

iced tea (incl. refills)... 2.5

pellegrino/acqua panna... 6

locally made organic kombucha... 6

lemonade... 3.5

orange juice... 3.5

virgils root beer... 4.5

**Gluten Free Item*

Due to the high amount of allergens used in our kitchen, we cannot guarantee the absolute absence of these ingredients in any of our recipes. Please notify your server immediately if you have food allergies (i.e. Gluten, Nut, Soy, etc.) as we will not be liable for any food related allergic reactions.

Darbster is a 100% vegan restaurant. All profits from Darbster are donated to the Darbster Foundation which funds spay and neuter programs and assists with other animal issues and educational programs. Thanks for joining us and enjoying a cruelty free meal.


darbster
FOUNDATION

General Manager: Charlie Rios

Executive Chef: Giordan Toledo