

## starters [small plates]

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

**'steak' quesadilla ... 17.5** *onion, pepper, smoked paprika, chili, cheddar, mozzarella, pico de gallo, sour cream*

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

**mushroom sliders... 12.5** *crispy oyster mushrooms, spicy paprika aioli, arugula, potato slider bun*

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

**raw nachos... 17.5** *raw corn chips, nacho cashew cheeze, onion, lettuce, jalapeño, cashew sour cream, avocado, cilantro, pico de gallo*

**nachos\*... 14.5** *tortilla chips, macadamia cheeze sauce, black beans, lettuce, pico de gallo, sour cream, jalapenos*  
**add guacamole... 4.     add chick'n, 'steak' or tempeh taco meat... 4.5**

**wings... 10.5** *buffalo marinated chick'n, cayenne pepper sauce, house ranch, celery,*  
**choice of ranch or bleu cheeze**

**asian cauliflower wings\*... 14.5** *gochujang glaze, garlic, onion, chili flakes*  
**add blue cheeze... 2.50**

**salsa verde cauliflower\*... 13.5** *roasted cauliflower, parsley caper salsa verde, white bean puree*

## 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, bleu cheeze**

## entrées [the main course]

**parmigiana... 19.5** *panko-crusted chick'n, mozzarella cheeze, linguini, pomodoro sauce, basil oil, garlic bread, cashew parmesan*

**'meatless' lasagna... 24** *housemade ground 'beef', tofu ricotta cheeze, spinach, pomodoro sauce, mozzarella cheeze, garlic bread, cashew parmesan*

**ny pasta... 21.5** *oyster & shitake mushrooms, garlic butter sauce, spinach, linguini, garlic bread, cashew parmesan*  
**add pan seared chick'n cutlet... 7.5**

**stir fry\*... 18.5** *tofu, zucchini, red pepper, carrot, broccoli, classic stir fry sauce with garlic, ginger, tamari, served over rice*

**power bowl\*... 19.5** *roasted sweet potatoes, crispy chickpeas, broccoli, spinach, quinoa, creamy tahini sauce*

**raw macadamia 'egg' salad... 18.5** *macadamia nuts, scallions, celery, lemon juice, turmeric, red pepper, stuffed in a half avocado, served with a side house salad*

**make it a sandwich on sourdough or flax bread**

**raw avocado toast\*... 18.5** *fresh avocado slices, cashew chipotle aioli, red onion, red pepper, sunflower seeds, sprouts, flax bread, served with a side house salad*



- 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*

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

**southwestern burrito... 14.5** *cilantro basmati rice, black beans, lettuce, tomato, guacamole, sour cream, pico de gallo, sundried tomato wrap, topped with macadamia cheeze sauce*

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

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

**beet sandwich... 15.5** *roasted beets, tempeh 'bacon', lettuce, tomato, pickled onions, dill mint pesto, mayo, toasted sourdough bread*

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

**darbster burgers: beet, brown rice and lentil patty, challah bun ... 15.5**

**classic** - lettuce, tomato, onion, pickles, cheddar cheeze, darby secret sauce

**smoky** - provolone cheeze, caramelized onions, tempeh 'bacon', roasted garlic aioli

**black & bleu** - truffled mushrooms, bleu cheeze sauce

*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**

**macadamia mac & cheeze\* ... 6.5**

**seasonal vegetable\* ... 5.5**

**palm cake w/ caper remoulade (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) ... 4.5**

**iced tea (incl. refills) ... 3.5**

**mexican coca-cola ... 5.**

**fiji ... 3.**

**pellegrino/acqua panna ... 8.**

**locally made organic kombucha ... 6.**

**lemonade ... 4.5**

**orange juice ... 4.5**

**virgils root beer ... 5.**

**ginger beer ... 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 Darbster Rescue 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.

