

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*

pizza... 16.5 *weekly rotating, ask your server for current selection*

mushroom sliders... 15.5 *crispy oyster mushrooms, spicy paprika aioli, arugula, potato slider bun*

italian sliders... 12.5 *house made 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*

beet tartare... 11.5 *roasted beets, avocado, cucumber, arugula, jalapeno ponzu*

add side millet chips... 3.5

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 bleu cheeze... 2.

salads [organic]

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

winter*... 13.5 half... 7.5 *bibb lettuce, spinach, red onion, roasted sweet potato, pecans, cashew 'goat' cheeze, red wine vinaigrette*

dressings: caesar, ranch, maple miso, creamy lemon vinaigrette, red wine vinaigrette, bleu cheeze

entrées [the main course]

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

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

ny pasta... 21.5 *oyster & shitake mushrooms, garlic butter sauce, spinach, chili flakes, linguini, garlic bread, parmesan*

add pan seared chick'n cutlet... 7.5

wellington... 22.5 *filo-wrapped 'steak' & mushrooms, broccolini, potato mash, onion-mushroom gravy*

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

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 rye 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*



*Gluten Free Item

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

sandwiches [and wraps]

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

eggplant hoagie... 13.5 *crispy breaded eggplant, pomodoro sauce, mozzarella cheese, garlic basil butter, parmesan*

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

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

crispy chick'n sandwich... 16.5 *lettuce, tomato, onion, spicy paprika aioli, challah bun, served with a side french fries*

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.**

black & bleu burger... 16.5 *beet, brown rice and lentil patty, lettuce, tomato, red onion, tofu cheese, caramelized onion, tempeh 'bacon', veganaise, balsamic ketchup, challah bun, served with a side french fries*

substitute gluten free bread, bun or wrap 2.5

sides

french fries* ... 4.5

sweet potato fries* ... 6.5 *cinnamon sugar dusted w/ smoked paprika aioli*

macadamia mac & cheese... 7.5

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

fiji... 3

pellegrino/acqua panna... 8

locally made organic kombucha... 6

lemonade... 4.5

orange juice... 4.5

virgil's root beer... 5

ginger beer... 5.5

mexican coca-cola... 5

diet coke... 3.5

**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.

