

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*

seasonal 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 stuffed avocado*... 8.5 *macadamia nuts, scallions, celery, lemon juice, turmeric, red bell pepper*

raw nachos... 17.5 *raw corn chips, nacho cashew cheeze, onion, lettuce, cashew sour cream, avocado, jalapeño, 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 or 'steak'... 6.5 add tempeh taco meat... 5.5

wings... 10.5 *buffalo marinated chick'n, buffalo 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*... 12.5 half... 7.5 *baby greens, carrot, red bell pepper, red onion, cherry tomatoes, maple miso dressing*

caesar... 13.5 half... 8 *romaine hearts, crostini, almond parmesan, roasted garlic aioli*

pear & gorgonzola*... 15.5 half... 8.5 *romaine, arugula, sweet lemon infused walnuts, anjou pear, red onion, cashew gorgonzola, creamy lemon vinaigrette*

summer*... 15.5 half... 8.5 *spring mix, boston lettuce, sweet corn, toasted pepitas, cherry tomatoes, diced avocado, red onion, cilantro lime dressing*

dressings: maple miso, roasted garlic aioli, creamy lemon vinaigrette, cilantro lime, ranch

entrées [the main course]

parmigiana... 19.5 *linguini, pomodoro sauce, basil oil, mozzarella cheeze, garlic bread, almond parmesan*

choice of panko-crusted chick'n or eggplant

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

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

add panko-crusted chick'n cutlet... 8.5

chimichurri 'steak'... 25.5 *chunk food steak, parsley, herbs, mashed potato, broccolini*

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

chunk 'steak' tacos... 17.5 *three corn tortillas, chunk food steak, lettuce, tomatoes, avocado crema, salsa verde*

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

raw avocado toast*... 18.5 *flax bread, fresh avocado slices, cashew chipotle aioli, red onion, red bell pepper, sunflower seeds, 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, buffalo 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*
substitute panko-crusted chick'n... 3.5
philly cheezesteak... 19.5 *plant based 'beef', caramelized onion, red pepper, mozzarella, cheddar cheese sauce, hoagie roll*
southwestern burrito... 14.5 *basmati rice, black beans, lettuce, tomato, guacamole, sour cream, pico de gallo, sundried tomato wrap, topped with macadamia cheese sauce*
add chick'n or 'steak'... 6.5 add tempeh taco meat... 5.5
crispy chick'n sandwich... 16.5 *lettuce, tomato, onion, spicy paprika aioli, brioche bun, served with 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, brioche bun, served with 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
arnold palmer (incl. refills)... 4.5
iced tea (incl. refills)... 3.5
coffee (incl. refills)... 3.5
cold brew... 4.5
fiji... 3
pellegrino/acqua panna... 8
local organic kombucha... 6
lemonade... 4.5
orange juice... 4.5
virgil's root beer... 5
ginger beer... 4./5.5
sprite... 3.5
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.

