

TRUE FOOD KITCHEN

Arizona Restaurant Week

BEVERAGE (CHOICE OF)

- 🌿 Sparkling Prickly Pear Tisane prickly pear, hibiscus, lime
- Pinot Grigio Tangent (Edna Valley, CA) PROPRIETARY LABEL S
- Cannonau Alta Vita (Sardinia, Italy) PROPRIETARY LABEL S

FIRST (CHOICE OF)

- 🌿 Roasted Brussels Sprouts
mushroom, miso sesame vinaigrette, chili thread V GF
- Herb Hummus
cucumber, organic tomato, onion, olive, feta, lemon oregano vinaigrette & house-made pita VEG
- 🌿 Seasonal Vegetable Crudité's
chilled raw vegetables, black olive dip VEG GF

SECOND (CHOICE OF)

- 🌿 Unbeetable Burger
beet, kuzu, jicama slaw, crushed avocado, butter lettuce, vegan mayonnaise, flaxseed bun V
- Ancient Grains Bowl
miso sesame glazed sweet potato, turmeric, charred onion, snow pea, grilled portobello, avocado, hemp seed V
- Korean Noodle Bowl
sweet potato glass noodle, pickled shiitake, organic spinach, rainbow carrot, bean sprout, toasted sesame V GF
- 🌿 Mediterranean Chicken
quinoa, organic tomato, persian cucumber, olive, peppadew, green bean, feta, oregano vinaigrette GF

DESSERT (CHOICE OF)

- 🌿 Squash Pie graham crust, coconut whipped cream V GF
- Flourless Chocolate Cake caramel, almond, vanilla ice cream, cacao nib VEG GF
- Chia Seed Pudding banana, toasted coconut V GF

🌿 Seasonal Highlight

V Vegan VEG Vegetarian GF Gluten Friendly S Sustainable / While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen. Some ingredients may not be included in the menu description; please notify your server of any food allergies.

++Tax & gratuity are not included.