

VEGAN MENU GUIDE

USE THIS LIST AS A REFERENCE IN CONJUNCTION WITH OUR REGULAR MENU TO CHOOSE YOUR VEGAN MEAL.

VEGAN PARTY STARTERS

FRENCH FRIES
PUB CHIPS
CHIPS & SALSA

VEGGIE HUMMUS PLATE
▶ NO FLATBREAD OR RANCH
SEASONED WAFFLE FRIES

IMPOSSIBLE GRITTY BURGER

VEGAN IMPOSSIBLE BURGER, VEGAN GRITTY SAUCE, VEGAN CHEESE, LETTUCE, TOMATO, RED ONION, VEGAN SHEBOYGAN HARD ROLL.

FALAFEL BURGER

PATTY OF WALNUTS, GARBANZO BEANS AND SPICES, HUMMUS, CUCUMBER DILL SAUCE, LETTUCE, TOMATO, BRIOCHE BUN

- ▶ NO CUCUMBER DILL SAUCE
- ▶ SUBSTITUTE VEGAN BUN

TACO PLATE

THREE TORTILLAS FILLED WITH CAJUN SEASONED FALAFEL, TOPPED WITH PICO DE GALLO, SHREDDED JACK CHEESE, CREAMY AVOCADO SAUCE AND LETTUCE. SERVED WITH A SIDE OF TORTILLA CHIPS & HOMEMADE SALSA.

- ▶ NO CREAMY AVOCADO SAUCE
- ▶ SUBSTITUTE VEGAN CHEESE



VEGAN SHAKES

SEASONAL FLAVOR: ASK YOUR SERVER ABOUT TODAY'S FLAVOR!

MORE VEGAN INGREDIENTS

SALADS:

SALADS CAN BE MADE VEGAN BY OMITTING ANY CHEESE, MEAT, BREAD/CROUTONS, AND EGG

VEGAN BURGER PATTIES:

BLACK BEAN BURGER PATTY, FALAFEL PATTY, IMPOSSIBLE BURGER

VEGAN BUNS/BREAD:

PRETZILLA PRETZEL BUN, SHEBOYGAN HARD ROLL, ORIGIN BREADS SOURDOUGH, FLOUR TORTILLA

SAUCES:

VEGAN GRITTY SAUCE, ROASTED GARLIC SPREAD, GUACAMOLE, HUMMUS, PRETZEL MUSTARD, SALSA, BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, SESAME VINAIGRETTE

