



How to **ORDER**

1. WRITE IT DOWN

2. PLACE IT IN THE RAIL

3. REPEAT AS NEEDED

30+ Local Brewery & Distilleries

SNACKS

POPCORN [§] 437 cal [Bottomless, Real Clarified Butter(720 cal) Upon Request]	7.5
TRUFFLED PARMESAN POPCORN [§] 531 cal [Bottomless, Real Clarified Butter(720 cal) Upon Request]	8.5
FRIED PICKLES [§] 526 cal Buttermilk Ranch	8
WINGS 1000-1126 cal Tossed with Hot, Really Hot, BBQ, or Sweet Thai Chili, Celery, Blue Cheese	11
LOADED FRIES 1099 cal Hatch Green Chile Queso, Tillamook Cheddar, Smoked Bacon, Sriracha-Sour Cream, Scallions, Cilantro	10.5
AVOCADO TOAST ^Ω 612 cal Avocado Smashed with Charred Corn & Basil, Toasted Ciabatta, Rocket Arugula, Fresh Lemon	9.5
CRISPY BUFFALO CAULIFLOWER ^Ω 364 cal Vegan Ranch(583 cal) & Celery	8
BAKED PRETZEL [§] 592 cal Salted, Whole Grain Honey Mustard & Hatch Green Chile Queso	8.5
CHIPS & QUESO 544 cal Hatch Green Chile Queso, Cotija & Cilantro, Tortilla Chips	8.5
CHICKEN & RICOTTA MEATBALLS 695 cal Tomato Fondue, Torn Burrata Cheese, Garlic Bread	10
BURRATA BRUSCHETTA [§] 539 cal Roasted Peppers, Olives, Oven-Dried Tomatoes, Warmed Burrata, Toasted Ciabatta, White Balsamic Vinaigrette, Rocket Arugula	11
MOVIE CANDIES • • • • •	
REESE'S PIECES, SOUR PATCH KIDS, GUMMY BEARS, RED VINES, HOT TAMALES, SKITTLES, JUNIOR MINTS, RAISINETS, MILK DUDDS 220-1200 cal	5

SALADS

COLORADO SALAD 567 cal Spring Mix, Cucumbers, Radish, Heirloom Tomatoes, Spiced Pepitas, Avocado & Cotija, Roasted Serrano-Lime Vinaigrette Available as Side Salad(166 cal) for 5.5	12.5
BABY KALE CHICKEN CAESAR 694 cal Kale, Sourdough Croutons, Parmesan & Romano Cheese, Caesar Dressing Available as Side Salad (no Chicken)(131 cal) for 5.5	13
ANTIPASTI SALAD 832 cal Romaine & Mixed Greens Tossed with Tangy Italian Style Dressing, Genoa Salami, Pepperoni, Heirloom Tomato, Cucumber, Red Onion, Kalamata Olives & Roasted Peppers, Croutons, Grated Italian Cheese	14
CURRY CHICKEN SALAD ON QUINOA 778 cal Deli-Style Curry-Yogurt Chicken Salad, on a Bed of Rocket Arugula & Quinoa, Golden Raisins, Toasted Spiced Cashews, Warm Pita	13

§ = Vegetarian

Ω = Vegan

⚠ = Consuming raw or undercooked
meats, poultry, seafood, or eggs may
increase your risk of foodborne illness

• IF YOU HAVE A FOOD
SENSITIVITY, ALLERGY OR
DIETARY RESTRICTION,
PLEASE ALERT YOUR
SERVER OR A MANAGER



PIZZAS

All Pizzas are 10 inches, Made with Creamy Fontina, Asiago, Whole Milk Mozzarella, Parmesan & Pecorino Romano. Alamo's Pies are Crispy Thin Crust. Gluten Free Crust (180 cal) Available for \$2, Vegan Cheese (180 cal) Available Upon Request.

PEPPERONI 875 cal	13
Marinara Sauce, Fontina, Asiago, Parmesan, Mozzarella	
SPANAKOPITA^S 1182 cal	15
Gluten Free Cauliflower Crust, Spinach, Feta, Lemon, Garlic, Fontina, Asiago, Kalamata Olives, Herb Parmesan	
BLUCIFER 1260 cal	14
Ranch, Grilled Buffalo Chicken, Mozzarella, Blue Cheese, Diced Bacon	
OMNIVORE 698 cal	14
Marinara, Roasted Peppers, Oven-Dried Roma Tomatoes, Red Onions, Kalamata Olives, Mushrooms, Pepperoni	
CHICKEN MEATBALL, ROASTED PEPPERS, BROCCOLINI 957 cal	14
Marinara Sauce, Roasted & Marinated Broccoli, Fontina, Asiago, Mozzarella, Parmesan, Roasted Peppers	
BRUSSELS SPROUT, BACON & GOAT CHEESE 920 cal	13.5
Olive Oil, Fontina, Asiago, Parmesan, Mozzarella, Smoked Bacon, Black Pepper	
CARNIVORE 976 cal	13.5
Marinara Sauce, Italian Sausage, Pepperoni, Salami, Smoked Bacon	
PROSCIUTTO & BURRATA 790 cal	15
Rocket Arugula, Burrata Cheese, Prosciutto, Oven-Dried Roma Tomatoes, Chili-Infused Honey	

BRUNCH

Served Until
2pm Everyday!

CHILAQUILES* 723 cal	10.5
Crispy Corn Tortilla Chips, Smoky Tomato Chipotle Sauce, Black Beans, Roasted Corn, Tillamook Cheddar & Cotija, Sriracha-Sour Cream, Fried Eggs	
FRIED EGG BLT* 815 cal	12.5
Smoked Bacon, Sliced Tomato, Baby Kale, White Balsamic Dressing, Parmesan, Aioli with Fries(465 cal) or Fresh Seasonal Fruit(60 cal) Add Swiss Cheese(53 cal) for a Buck	
CARAMEL CRÈME BRÛLÉE FRENCH TOAST 1508 cal	12
Texas Toast, Cinnamon, Powdered Sugar, Bananas, Strawberries, Caramel Glaze	
BREAKFAST TACO PLATE 920 cal	12
3 Tacos. Flour Tortilla, Egg, Breakfast Sausage, Green Chiles, Cheddar Cheese, Charred Tomato Salsa	

^{1/4 Lb.} Angus Beef DOGS

Served with Seasoned Fries (465 cal), Pickle Spear & Ketchup.

THE CLASSIC DOG 437 cal	12
Grilled Red Onion Relish, Yellow Mustard, Toasted Bun	
CHILI CHEESE DOG 477 cal	12
Beef Chili, Hatch Green Chile Queso, Toasted Bun	
BANH MI DOG 561 cal	12
Cucumber, Spicy Carrot Relish, Sriracha, Cilantro, Aioli, Toasted Bun	

2000 calories a day is used for general nutrition advice, but calorie needs vary

SANDWICHES

*Our Burgers are Hand-Crafted from a Premium Blend of Brisket & Chuck.
Served with Seasoned Fries (465 cal), Pickle Spear & Ketchup.
Sub a Gluten Free Bun (220 cal) for \$2.*

ROYALE WITH CHEESE[¥] 914 cal 15

Tillamook Cheddar, Smoked Bacon, Caramelized Onions, Tomato,
Leaf Lettuce, Lemon-Garlic Aioli, Toasted Seeded Bun

THE CLASSIC BURGER[¥] 706 cal 14

Leaf Lettuce, Tomato, Red Onion, Lemon Garlic Aioli, Toasted Seeded Bun
Add Cheese(53 cal) for a Buck

FRIED CHICKEN SANDWICH 640 cal 13.5

Spicy Sriracha-Soy, Slaw of Shaved Brussels Sprouts, Cabbage,
Green Onions, Toasted Seeded Bun

GRILLED JERK CHICKEN SANDWICH 559 cal 13.5

Avocado, Rocket Arugula, Coconut-Lime Dressing,
Toasted Seeded Bun

GRILLED 6 CHEESE SANDWICH[§] 650 cal 11.5

Mozzarella, Asiago, Fontina, Parmesan, Monte Amore, Tillamook,
Oven Dried Tomato, Caramelized Onions, Toasted Sourdough

ENTREES

CHICKEN TENDERS 665 cal 12

Hatch Green Chile Gravy(132 cal), Seasoned Fries(465 cal)

FISH & CHIPS[¥] 689 cal 13

Beer-Battered Cod, Tartar Sauce(126 cal), Seasoned Fries(465 cal)
Malt Vinegar Upon Request

ROASTED VEGETABLE QUINOA BOWL^Ω 595 cal 14

Sweet Potato, Spiced Cashews, Cauliflower, Broccoli & Roasted
Peppers Tossed with Baby Kale & Quinoa in a Tahini Ginger Dressing

HATCH GREEN CHILE MAC & CHEESE[§] 820 cal 11.5

Tillamook Cheddar, Cotija, Parmesan Breadcrumbs





COOKIES & Sweets

CHOCOLATE CHIP COOKIES 1044 cal	6.5
3 Freshly Baked Chocolate Chip Cookies	
TRIPLE CHOCOLATE COOKIES 1017 cal	6.5
3 Freshly Baked White & Milk Chocolate Chip Cookies	
TOFFEE-PRETZEL COOKIES 972 cal	6.5
3 Freshly Baked Toffee Bits, Milk Chocolate Chips & Pretzel Sugar Cookies	
SOUR CREAM CAKE DOUGHNUTS 999 cal	8
2 Freshly Baked Doughnuts, Sweetened Crème Fraîche, Blueberry Compote	
DREAMSICLE FLOAT 999 cal	6
Fanta, Vanilla Ice Cream	
TOMMYKNOCKER ROOT BEER FLOAT 999 cal	6
Vanilla Ice Cream	
LITTLE MAN ICE CREAM 137 cal	6
Vanilla, Chocolate and Seasonal Offering. Add-ons: each .50, Caramel, Chocolate, Strawberry, Cookie Crumbs, Whipped Cream	

SHAKES

ANCHO CHOCOLATE SHAKE 950 cal	6
CHOCOLATE CHIP COOKIE SHAKE 980 cal	6
CHOCOLATE PEANUT BUTTER SHAKE 1160 cal	6
ESPRESSO CHOCOLATE SHAKE 930 cal	6
MEXICAN VANILLA SHAKE 640 cal	6
STRAWBERRY BALSAMIC SHAKE 790 cal	6
SALTED CARAMEL SHAKE 860 cal	6

ADULT SHAKES • • • • •

MAKER'S MILK PUNCH 650 cal	8
Maker's Mark Bourbon, Nutmeg, Vanilla Ice Cream.	
GRASSHOPPER SHAKE 720 cal	8
Crème de Menthe, Crème de Cacao, Vanilla Ice Cream.	
IRISH COFFEE SHAKE 640 cal	8
Bailey's Irish Cream, Vanilla Ice Cream.	
REPOSADO CHOCOLATE SHAKE 700 cal	8
Reposado Tequila, Chocolate, Cinnamon, Vanilla Ice Cream.	
BRECKENRIDGE VANILLA PORTER SHAKE 940 cal	8
Breckenridge Vanilla Porter, Candied Pecans, Vanilla Ice Cream.	
LEFT HAND MILK STOUT SHAKE 950 cal	8
Left Hand Milk Stout, Vanilla Ice Cream.	

COCKTAILS

RATED G	MOSCOW MULE 170 cal/Vodka, Lime, Ginger Beer 9
	MARGARITA: FROZEN OR ON THE ROCKS 230 cal/100% Agave Tequila, Orange Liqueur, Fresh Lime 9
	THE DUDE'S WHITE RUSSIAN 220 cal/Vodka, Kahlua, Cream 9
RATED PG	EL DIABLO PEPINO 190 cal/Tequila, Crème de Cassis, Lemon, Cucumber, Ginger 10
	APEROL SPRITZ 120 cal/Aperol, Sparkling Wine, Sparkling Water, Orange, Olive 9
	OLD FASHIONED 155 cal/Bourbon, Orange, Maraschino Cherry, Bitters, Sugar 10
RATED PG-13	KENTUCKY BUCK 220 cal/Bourbon, Lemon, Strawberry, Ginger Beer, Bitters 10
	PEAR SHAPED 190 cal/Blanco Tequila, Pear Liqueur, Almond, Lemon 10
	APRICOT RUMBA 210 cal/Light Rum, Dark Rum, Apricot, Lime, Pineapple Syrup, Tonic 10
RATED R	NEGRONI 195 cal/Gin, Campari, Sweet Vermouth 10
	CORPSE REVIVER #2 158 cal/Gin, Orange Liqueur, Lillet, Lemon, Absinthe 10
	BOURBON'S FOSTER 200 cal/Bourbon, Spiced Rum, Banana, Bitters 10

DRINKS

BOTTOMLESS SODA° 0-320 cal 4.5
Coke / Diet Coke / Sprite / Dr. Pepper / Lemonade / Fanta Orange /
Powerade / Ginger Ale
Add a Syrup for an Additional .50

**BOTTOMLESS FRESH
BREWED COFFEE°** 10-40 cal 6
Provided Locally by Denver's Sweet Bloom Coffee

**BOTTOMLESS COLD BREWED
ICED COFFEE°** 110 cal 6
Sweet Bloom Coffee as Toddy Cold Brew

**BOTTOMLESS BREWED
ICED TEA°** 100-140 cal 4.5
Honest Organic Iced Tea (Non-GMO)

*FOR REFILLS, PLEASE WRITE IT DOWN AND RAISE AN ORDER CARD

TOMMYKNOCKER ROOT BEER 110 cal 6

ITALIAN CREAM SODA 200-260 cal 4
Peach / Cherry / Orange / Almond / Huckleberry / Raspberry / Vanilla

ORANGE JUICE 179 cal 4.5

GRAPEFRUIT JUICE 132 cal 4.5

PINEAPPLE JUICE 198 cal 4.5

MILK 206 cal 3
Add Chocolate for .50

HOT CHOCOLATE 194 cal 3
with Whipped Cream

HOT TEA 2-60 cal 4
Provided Locally by Littleton's in-Tea.
Monks Blend English Breakfast / Organic Early Grey / Calming
Chamomile / Peppermint / Peach Green Tea / Seasonal

RED BULL 10-45 cal 4
Regular or Sugar Free

BEER

Bottles & Cans

PABST 184 cal Blue Ribbon, 4.6% ABV, 10 IBU	3/17 12oz Can
COORS 184 cal Light, 4.2% ABV, 10 IBU	4.5/26 12oz Can
BUD 184 cal Light, 4.2% ABV, 27 IBU	4.5/26 12oz Can
MILLER 128 cal Light, 4.2%, 10 IBU	4.5/26 12oz Can
BLUE MOON 162 cal Belgian White, 5.4% ABV, 9 IBU	5/29 12oz Can

CORONA 135 cal Mexican Lager, 4.5% ABV, 19 IBU	5.5/32 12oz Btl
STELLA ARTOIS 156 cal Pilsner, 5.2% ABV, 30 IBU	5.5/32 12oz Btl
HEINEKEN 150 cal Lager, 5% ABV, 23 IBU	5.5/32 12oz Btl
GUINNESS 155 cal Stout, 4.3%, 45 IBU	6/35 16oz Btl
BAD ASS BOMBER ROTATING SELECTION	MARKET PRICE 22oz Btl

WHITE & ROSÉ

PROTOCOLO BLANCO 104/520 cal Brilliant Yellow Color with Greenish Hues. Aromas of Fresh Fruit, Banana, Apple & Peach.	GLASS/BOTTLE 6/24
INDABA CHARDONNAY 104/520 cal Bright Tropical Fruit Nose with Apples, Pears & Pineapple. Light Creamy Finish.	7/28
HEAVYWEIGHT CHARDONNAY 126/632 cal Crisp with a Delicate Touch of Toasty Oak.	8/32
BODEGAS BORSAO, ROSÉ 100/500 cal Pleasant Red Berry Flavors, Crisp with a Medium Long Finish.	8/32
CHARLES & CHARLES REISLING 96/487 cal Dry & Tart, with Peaches, Honeysuckle & Citrus, Anchored by a Stony Minerality. Beautifully Focused.	8/32
CANTINA ANSELMI PINOT GRIGIO 104/520 cal Well Balanced & Fresh.	8.5/34
JOEL GOTT SAUVIGNON BLANC 111/556 cal Bright Aromas. Notes of Passionfruit & Honeysuckle.	9/36
CA DEL REY MOSCATO 100/500 cal Lightly Sweet & Lightly Aromatic.	10/40
FOXGLOVE CHARDONNAY 560 cal Mendocino county fruit, balanced green apples & a bracing minerality	44btl

WINE

RED

PROTOCOLO TINTO 104/520 cal 100% Tempranillo with Flavors of Black Cherry & Notes of Vanilla & Oak.	GLASS/BOTTLE 6/24
STONE CAP MERLOT 108/548 cal Velvety & Smooth with Plum, Black Cherry & Mocha.	7/28
HEAVYWEIGHT MERLOT 104/520 cal Ideal Pairing for Meats. Easy Drinking with Rich, Rounded Dark Fruit Flavors.	8/32
DOÑA PAULA LOS CARDOS MALBEC 108/548 cal Spicy, with a Hint of Herbs & Violets, Lush Dark Fruit & a Soft Finish.	6/24
BLOCK 9 PINOT NOIR 108/540 cal Brilliant Yellow Color with Greenish Hues. Aromas of Fresh Fruit, Banana, Apple & Peach.	10/40

SPARKLING

SEGURA VIUDAS BRUT CAVA 96/487 cal Classic Cava with a Zesty Entry of Lime & a Hint of Pineapple with a Long Finish.	6/24
STELLA DI ANSELMI PROSECCO 92/460 cal Classic Cava with a Zesty Entry of Lime & a Hint of Pineapple with a Long Finish.	8/32
NICOLAS FEUILLATTE BRUT CHAMPAGNE 540 cal A bright split with apples, apricots & a hint of honey and abundant bubbles	50btl

DRAFT BEERS

ORDER A PITCHER TO SHARE (SHORT POURS NOT INCLUDED). PITCHER PRICE IS FOUR TIMES THE PINT PRICE.

ODELL MYRCENARY, DOUBLE IPA, 9.3% ABV, 80 IBU	6	12oz
OSKAR BLUES DALE'S PALE ALE, 6.5% ABV, 65 IBU	6	16oz
STONE IPA, 6.9% ABV, 71 IBU	6	16oz
AVERY IPA, 6.5%, 65 IBU	6	16oz
EPIC HOPULANT IPA (NITRO), 8.4% ABV, 62 IBU	6	12oz
UPSLOPE CRAFT LAGER, 4.8% ABV, 15 IBU	6	16oz
ODELL 90 SHILLING, 5.3% ABV, 27 IBU	6	16oz
AVERY WHITE RASCAL, BELGIAN WIT, 5.6% ABV, 22 IBU	6	16oz
LONE TREE RED ALE, 6% ABV, 23 IBU	6	16oz
SKA RUE B SOHO, GRAPEFRUIT LAGER, 5.1%, 20 IBU	6	16oz
BRECKENRIDGE AGAVE WHEAT, 4.4% ABV, 13 IBU	6	16oz
SIERRA NEVADA PALE ALE, 5.6% ABV, 38 IBU	6	16oz
DENVER BEER GRAHAM CRACKER PORTER, 5.6% ABV, 15 IBU	6	16oz
GRIST HEFEWEIZEN, 5% ABV, 13 IBU	6	16oz
BRECKENRIDGE VANILLA PORTER, 5.4% ABV, 16 IBU	6	16oz
DRY DOCK APRICOT BLONDE, 5.1% ABV, 17 IBU	6	16oz
LEFT HAND MILK STOUT, 6% ABV, 25 IBU	6	16oz
DOS XX MEXICAN LAGER, 4.2% ABV, 10 IBU	6	16oz
STONE ARROGANT BASTARD, 7.2% ABV, 100 IBU	6	16oz
NEW BELGIUM FAT TIRE, AMBER, 5.2% ABV, 22 IBU	6	16oz
BIERSTADT SLOW POUR PILS, 5.1% ABV, 35 IBU	6.5	16oz
TRVE SEVEN DOORS, SAISON, 6.1% ABV, 0 IBU	7	16oz
EPIC TART 'N JUICY, SOUR IPA, 4.4% ABV, 60 IBU	7	16oz
DESCHUTES FRESH SQUEEZED, IPA, 6.4% ABV, 60 IBU	7	16oz
DOGFISH HEAD SEAQUENCH, SESSION SOUR, 4.9% ABV, 10 IBU	7	16oz
C SQUARED CIDER ROTATOR	MARKET	
PLATT PARK ROTATOR	MARKET	
HOLIDAILY GLUTEN FREE ROTATOR	MARKET	
LIVING THE DREAM ROTATOR	MARKET	



VODKA

SOBIESKI 98 cal	6
SPRING 44 99 cal	7
SPRING 44 HONEY 101 cal	7
DEEP EDDY 101 cal	6
DEEP EDDY SWEET TEA 101 cal	6
DEEP EDDY RUBY RED GRAPEFRUIT 101 cal	6
TITO'S HANDMADE 98 cal	7
ABSOLUT 98 cal	7
KETEL ONE CITROEN 98 cal	7
GREY GOOSE 98 cal	8
BELVEDERE 98 cal	9

TEQUILA

EL JIMADOR BLANCO 98 cal	6
EL JIMADOR REPOSADO 98 cal	6
EL JIMADOR AÑEJO 98 cal	7
CAZADORES BLANCO 98 cal	7
CAZADORES REPOSADO 98 cal	8
CAZADORES AÑEJO 98 cal	9
DON JULIO BLANCO 97 cal	12
DON JULIO REPOSADO 97 cal	13
DON JULIO AÑEJO 97 cal	14
ESPOLON BLANCO 96 cal	9
ESPOLON REPOSADO 98 cal	10
ESPOLON AÑEJO 96 cal	11

LIQUEURS

AMARETTO DISARONNO 120 cal	6
KAHLUA 134 cal	6
JAGERMEISTER 155 cal	7
FERNET BRANCA 99 cal	7
FRANGELICO 95 cal	8
GRAND MARNIER 76 cal	9

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NEW AMSTERDAM 98 cal	6
SPRING 44 99 cal	7
TANQUERAY 114 cal	7
FORDS GIN 109 cal	7
BOMBAY SAPPHIRE 98 cal	8
HENDRICK'S 104 cal	8
SPRING 44 OLD TOM 99 cal	9

RUM

BACARDI SUPERIOR 104 cal	6
MYER'S DARK 98 cal	6
SAILOR JERRY 104 cal	6
BACARDI 8 YR 104 cal	7
CANA BRAVA 105 cal	7

WHISKEY & BOURBON

JIM BEAM 98 cal	6
DEWAR'S WHITE LABEL 98 cal	6
BUFFALO TRACE 110 cal	6
JACK DANIEL'S 98 cal	7
HIGH WEST PRAIRIE 110 cal	7
JOHNNIE WALKER RED LABEL 98 cal	7
BUSHMILLS 98 cal	7
JAMESON IRISH WHISKEY 98 cal	7
CROWN ROYAL 98 cal	8
JOHNNIE WALKER BLACK LABEL 98 cal	8
HIGH WEST DOUBLE RYE 110 cal	8
MAKER'S MARK 110 cal	8
GLENFIDDICH 12 YR 98 cal	10
HIGH WEST RENDEZVOUS RYE 110 cal	10
HIGH WEST CAMPFIRE 110 cal	12
BRECKENRIDGE BOURBON 108 cal	12
LAPHROAIG 10 YR 110 cal	12
STRANAHAN'S COLORADO WHISKEY 110 cal	12

VEGAN

Menu

CRISPY BUFFALO CAULIFLOWER 364 cal **8**
Served with Vegan Ranch (583 cal) & Celery

AVOCADO TOAST 612 cal **9.5**
Smashed Avocado, Charred Corn, & Basil
on Ciabatta Toast with Baby Arugula & Lemon

CURRY CHICKPEA SALAD 967 cal **11.5**
Rocket Arugula, Golden Raisins, Spiced Cashews,
Quinoa, Heirloom Tomatoes, Warm Pita, & Vegan-
Curry Dressing

VEGGIE SUPREME PIZZA 721 cal **13**
Marinara, Daiya™ Plant-Based Vegan Cheese, Roasted
Red & Yellow Peppers, Oven-Dried Roma Tomatoes,
Red Onions, Kalamata Olives, & Mushrooms

SEARED TOFU SANDWICH 701 cal **13**
Marinated Tofu, Carrot Chow Chow, Cucumber,
Herbed Sriracha-Soy Aioli, & Cilantro on Ciabatta
Served with Fries (465 cal)

BEYOND MEAT™ VEGAN BURGER 702 cal **15**
Beyond Meat Veggie Patty, Lettuce, Tomato, Vegan
Ranch Spread, Caramelized Onions.
Served with Fries (465 cal)

ROASTED VEGETABLE QUINOA BOWL 595 cal **14**
Sweet Potato, Cauliflower, Spiced Cashews,
Broccolini & Roasted Peppers tossed with
Baby Kale & Quinoa in a Tahini-Ginger Dressing

SOUTHWESTERN TOFU QUINOA BOWL 600 cal **12**
Black Beans, Roasted Corn Relish, Tortilla Strips,
Cilantro, Serrano-Lime Vinaigrette

