

all specialty cocktails, wines by the glass & snacks for \$9

Snacks

Crudités ○

seasonal raw vegetables with housemade beet & cauliflower tahini dips

Guacamole ○

pomegranate, jalapeño, onion, parsley, cilantro, caper, siete tortilla chips

Avocado Toast ○🥥

organic chia cashew pesto, tomato, pickled onion, everything house seasoning, "it's all good" gluten free bread

Hummus ○

garlic olive oil, tahini, served with crudite & siete chips

Thai Lettuce Wraps ○🥥

local mushroom, toasted brown rice, cilantro, mint, ginger, red onion, fresno, chili lime, organic cashew

Salmon Tartare*

sustainably-sourced salmon, jicama, caper, red onion, avocado, chili oil, siete tortilla chips

"Credo" Queso ○🥥

local cashew queso, local red beet, cilantro, salsa verde, local "siete" dip chips

*the entire menu is free of gluten, soy, peanut, seed oil & refined sugar.
the only oils we use are olive, coconut, & avocado.*

○ : vegan ● : vegetarian 🥥 : contains nuts

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