

G = CONTAINS GLUTEN / 100% ORGANIC & PLANT-BASED / EXECUTIVE CHEF DREUX ELLIS
DINNER MENU / 4PM - 10PM DAILY / \$30 PER PERSON, NOT INCLUDING TAX OR GRATUITY



APPETIZERS

YOUR CHOICE OF...

ECLECTIC / BUFFALO CAULIFLOWER

flash-fried cauliflower, adobo buffalo sauce, celery, spicy cashew aioli

ECSTATIC / MAPLE MISO BRUSSELS SPROUTS

PRESENT / AUTUMN BRUSCHETTA / G

roasted radicchio and butternut squash, pickled red onion, cashew mozzarella, arugula, pine nuts, balsamic reduction

ENTREES

YOUR CHOICE OF...

BOUNTIFUL / BLACKENED TEMPEH BOLOGNESE

quinoa shells, cashew mozzarella, broccolini, brazil nut parmesan, spinach

ELATED / MOLE ABUELITA ENCHILADAS

black beans, grilled portobello mushroom, braised butternut squash, cashew queso fresco, avocado, mexican coleslaw, escabeche

WELCOMING / STUFFED PHYLLO / G

roasted vegetables, french lentils, sautéed broccolini & kale, braised butternut squash, housemade gravy, toasted pistachios

DESSERT

YOUR CHOICE OF...

IRRESISTIBLE / COCONUT CREAM PIE

coconut custard, dark chocolate swirl, date crust

AWAKENING / KEY LIME PIE

creamy avocado and lime custard, coconut meringue, pecan lucuma date crust

SWEET / HOUSEMADE CHOCOLATES

your choice of three chocolates from our daily selection

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PLEASE NOTIFY YOUR SERVER OF ANY NUT AND/OR FOOD ALLERGIES. Café Gratitude offers 100% organic, plant-based cuisine and yet we cannot guarantee that guests with food or beverage allergies may not be exposed through cross contamination. If you have a food or beverage allergy we therefore recommend that you not dine with us. As such, please understand that Café Gratitude cannot be responsible for any injury, loss or damage claimed by any guest with a food or beverage allergy who consumes our food or beverages, regardless of the circumstances.

SDRW JAN. 15-22 **EAT.LAUGH.SHARE.**

CAFÉ GRATITUDE