

PLEASE SPECIFY YOUR VEGAN OR DIETARY PREFERENCES

## SMALLS

- KOREAN BBQ VEGGIE “WINGS” 13**  
smoked broccoli & cauliflower, sesame, toga-ranch-i
- FRIED OYSTER MUSHROOMS 9**  
sesame batter, toga-ranch-i, maple mustard
- SWEET POTATO FRIES 7.5**  
elevation ketchup
- HOME FRIES 6.5**  
potato medley, elevation ketchup
- CASHEW "QUESO" NACHOS 13**  
black beans, jalapeño, onion, cabbage, cilantro, *raquelitas* tortilla chips  
+ PLANT-BASED "CHIK'N" 5, + TAMARI MUSHROOMS 3
- VEGAN POZOLE 8**  
hearty broth with chickpeas & hominy, *fable* mushroom “meat”, cabbage, cilantro, lime  
+ TOFU 4, + AVOCADO 2.5

## MAINS

- VEGAN CHIK'N BACON RANCH WRAP 16.5**  
avocado, *beatbox* greens mix, tomato, house naan  
+ EXTRA “CHIK'N” 5, + EXTRA “BACON” 4
- BANH MI TACOS 14**  
lemongrass tofu, edamame “pâté,” pickled vegetables, jalapeño, sriracha aioli, fresh herbs  
+ EXTRA TACO 7, + SUB PLANT-BASED "CHIK'N" 2
- MISSION BOWL 16.5**  
brown rice, black beans, corn, avocado, cumin-lime crema  
+ “QUESO” 3, + PLANT-BASED "CHIK'N" 5
- "CHIK'N" & DOSA WAFFLE 17**  
*daring foods* plant-based "chik'n", pomegranate cranberry chutney, squash butter, spiced pecans  
+ SCRAMBLED EGGS 4, + TOFU 4
- ROOT VEGETABLE REUBEN 15**  
root vegetable “pastrami”, swiss, sauerkraut, *beatbox* sprouts, served with home fries  
+ UMARO SEAWEED BACON 4, + FABLE MUSHROOM “MEAT” 4.5

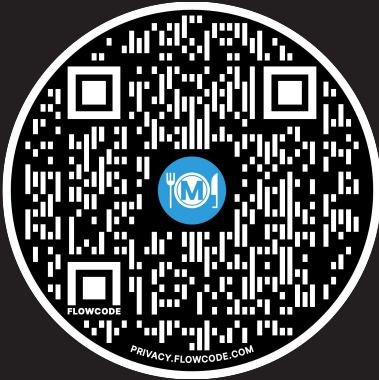
## FAN FAVORITES

- VITAL COBB 12/19.5**  
*beatbox* greens mix, *umaro* seaweed “bacon”, egg, dates, feta, lentils, mung beans, smoked almonds, tomato, radish, toga-ranch-i  
+ PLANT BASED “CHIK'N” 5, + TOFU 4
- KOREAN STIR FRY 18**  
lemongrass tofu, brown rice, mung beans, mushrooms, kimchi, cashews, sesame gochujang  
+ SCRAMBLED EGGS 4, + PLANT-BASED “CHIK'N” 5
- VITAL PAD THAI 18**  
scrambled egg, green papaya, brussels sprouts, pickled vegetables, thai chili paste, peanuts, cilantro  
+ TOFU 4, + PLANT-BASED “CHIK'N” 5
- FALAFEL WRAP 16.5**  
fava bean falafel, feta, cucumber, tomato, tzatziki, tehina, house naan  
+ PLANT-BASED "CHIK'N" 5, + AVOCADO 2.5

## BRUNCH

- DOSA WAFFLE 14**  
pomegranate cranberry chutney, squash butter, spiced pecans, butternut squash  
+ SCRAMBLED EGGS 4, + TOFU 4
- BREAKFAST SANDWICH 13**  
scrambled eggs, cheddar, *beatbox* sprouts, *umaro* seaweed bacon, *sriracha* aioli  
+ TOFU 4, + AVOCADO 2.5
- BANH MI BREAKFAST TACOS 14**  
scrambled egg, edamame “pâté,” pickled vegetables, jalapeño, sriracha aioli, fresh herbs  
+ EXTRA TACO 7, + AVOCADO 2.5
- BREAKFAST FALAFEL 16.5**  
scrambled egg, fava bean falafel, feta, cucumber, tomato, tzatziki, tehina, house naan  
+ PLANT-BASED "CHIK'N" 5, + AVOCADO 2.5

### SCAN FOR ALLERGIES & RESTRICTIONS



A 3% surcharge will be applied to all checks to help us manage the increased cost of goods, services, supply chain issues, and the health & safety of our staff & guests

## NEW LUNCH SPECIALS

- MISSION WRAP 16**  
*choice of protein, guajillo rice & beans, avocado, corn salad, cumin-lime crema*  
+ SCRAMBLED EGGS 4, + PLANT-BASED “CHIK'N” 5
- CLASSIC TACOS 14**  
*choice of protein, avocado, pickled vegetables, cumin-lime crema, jalapeño, cilantro*  
+ SCRAMBLED EGGS 4, + PLANT-BASED “CHIK'N” 5

## ADD-ONS

- ANTIBIOTIC-FREE CHICKEN (5OZ) 5**
- SMOKED SALMON (4OZ) 7**
- VITAL FARMS SCRAMBLED EGGS 4**
- BRAISED PORK 6**
- PLANT-BASED**
- DARING PLANT-”CHICKEN” 5**
- “MEATY” FABLE MUSHROOMS 4.50**
- LEMONGRASS TOFU 4**
- UMARO SEAWEED BACON 4**

Please notify us of any allergies, not all ingredients are listed. Due to the nature of restaurants and cross contamination, we are unable to guarantee a 100% allergy free zone.  
\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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SMALLS

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smoked broccoli & cauliflower, sesame, toga-ranch-i
- FRIED OYSTER MUSHROOMS 9**  
sesame batter, toga-ranch-i, maple mustard
- SWEET POTATO FRIES 7.5**  
elevation ketchup
- HOME FRIES 6.5**  
potato medley, elevation ketchup
- CASHEW "QUESO" NACHOS 13**  
black beans, jalapeño, onion, cabbage, cilantro, *raquelitas* tortilla chips  
+ PLANT-BASED "CHIK'N" 5, + TAMARI MUSHROOMS 3
- VEGAN POZOLE 8**  
hearty broth with chickpeas & hominy, *fable* mushroom “meat”, cabbage, cilantro, lime  
+ TOFU 4, + AVOCADO 2.5

MAINS

- VEGAN CHIK'N BACON RANCH WRAP 16.5**  
avocado, *beatbox* greens mix, tomato, house naan  
+ EXTRA “CHIK'N” 5, + EXTRA “BACON” 4
- BANH MI TACOS 14**  
lemongrass tofu, edamame “pâté,” pickled vegetables, jalapeño, sriracha aioli, fresh herbs  
+ EXTRA TACO 7, + SUB PLANT-BASED "CHIK'N" 2
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brown rice, black beans, corn, avocado, cumin-lime crema  
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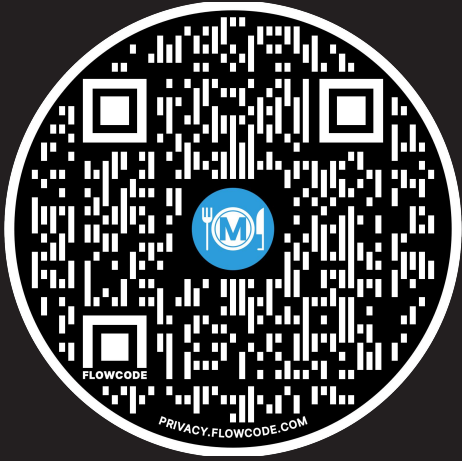
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+ PLANT BASED “CHIK'N” 5, + TOFU 4
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lemongrass tofu, brown rice, mung beans, mushrooms, kimchi, cashews, sesame gochujang  
+ SCRAMBLED EGGS 4, + PLANT-BASED “CHIK'N” 5
- VITAL PAD THAI 18**  
scrambled egg, green papaya, brussels sprouts, pickled vegetables, thai chili paste, peanuts, cilantro  
+ TOFU 4, + PLANT-BASED “CHIK'N” 5
- FALAFEL WRAP 16.5**  
fava bean falafel, feta, cucumber, tomato, tzatziki, tehina, house naan  
+ PLANT-BASED "CHIK'N" 5, + AVOCADO 2.5

BRUNCH

- DOSA WAFFLE 14.5**  
roasted butternut squash, spiced squash butter, pomegranate, coconut citrus yogurt  
+ SCRAMBLED EGGS 4, + TOFU 4
- BREAKFAST SANDWICH 13**  
scrambled eggs, cheddar, *beatbox* sprouts, *umaro* seaweed bacon, *sriracha* aioli  
+ TOFU 4, + AVOCADO 2.5
- BANH MI BREAKFAST TACOS 13.5**  
scrambled egg, edamame “pâté,” pickled vegetables, jalapeño, sriracha aioli, fresh herbs  
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NEW DINNER SPECIALS

- STUFFED ACORN SQUASH 15**  
brussels sprouts, squash butter, spiced pecans, carolina bbq & muhammara  
+ SCRAMBLED EGGS 4, + PLANT-BASED “CHIK'N” 5
- CAROLINA BBQ PLATE 16**  
braised pork or fable meaty mushrooms, black eyed peas, broccolini, cornbread, cabbage slaw, green goddess dressing  
+ SCRAMBLED EGGS 4, + PLANT-BASED “CHIK'N” 5

ADD-ONS

- ANTIBIOTIC-FREE CHICKEN (50Z) 5**
- SMOKED SALMON (40Z) 7**
- VITAL FARMS SCRAMBLED EGGS 4**
- BRAISED PORK 6**
- PLANT-BASED**
- DARING PLANT-“CHICKEN” 5
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