

Starters

Palm Cakes crispy hearts of palm cakes, caper remoulade, baby greens	8.5
Piquillo crispy eggplant, piquillo peppers, cashew goat cheese, balsamic reduction, basil, arugula & frizee salad, cashew parmesan	12.5
Cheese Plate peruvian peppers, seedless grapes, goat cheese with chives, smoked gouda, olives, figs, spring mix garnish, toasted sourdough crostini	12.5
Nachos* blue corn tortilla chips, queso, black beans, guacamole, pico de gallo, sour cream, lettuce, pickled jalapenos add gardein chicken, gardein steak, or tempeh taco meat 4.5	10.5
Beet Tartare* roasted beets, avocado, cucumber, jalapeno ponzu	10.5
Wings buffalo marinated gardein, cayenne pepper sauce, house ranch, celery	8.5
Sausage Sliders black bean Italian fennel sausage, sautéed onions, green peppers, spicy aioli	9.5
Appetizer Sampler 1 slider, 2 wings, cashew mac & cheese, palm cake, 2 onion rings	19.5

Organic Salads

House * baby greens, carrot, bell pepper, red onion, grape tomato, sprouts, carrot ginger dressing	7.5
Caesar romaine hearts, crostini, cashew parmesan, roasted garlic aioli	9.5
Pear & Gorgonzola* romaine, arugula, sweet lemon infused walnuts, anjou pear, red onion, cashew gorgonzola, creamy lemon vinaigrette	11.5
Asian Kale Salad* chopped kale, shredded carrots, currants, radish, crunchy sweet potato served with red pepper vinaigrette	11.5
Harvest Salad* spring mix, romaine, tarragon, carrots, cherry tomatoes, dried cranberry, gala apple, dijon mustard vinaigrette	11.5
Dressings: caesar, ranch, carrot ginger, dijon mustard vinaigrette, creamy lemon vinaigrette, red pepper vinaigrette	

Living Foods (Raw)

Sunflower Tostadas raw corn tortillas, sunflower seeds, sunflower sprouts, nama shoyu, onion, lime juice, nacho cheese, raw sour cream, onions, red peppers, guacamole, salsa	17.5
Flax Tomato Sandwich* flax bread, dill cashew mayo, tomato, bell pepper, avocado, sprouts, carrot ginger salad	12.5
Bacon Cheese Burger herb burger, romaine, plum tomato, red onion, cashew cheese, dill cashew mayo, eggplant bacon, flax bread, carrot ginger salad	15.5
Pesto Lasagna* zucchini noodles, mushroom, onion, sundried tomato marinara, basil cashew cheese, cashew parmesan, kalamata olives, carrot ginger salad	15.5
Tuna Club* flax bread, butter lettuce, tuna (pulled almond), dill mayo, eggplant bacon, avocado, tomato—served with a side house salad, add wheat bread for a cooked option -2.0	15.5
Seasonal Gazpacho* ask your server for this weeks special cup or bowl	4.5/6.5

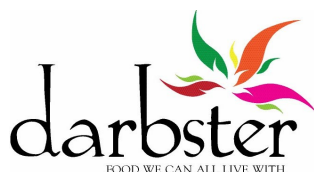
Entrées

Barley Risotto barley, oyster mushrooms, shitake mushrooms, butter, garlic, cashew goat cheese, Arugula, cherry tomatoes, cashew parmesan cheese	17.5
Garden Pasta broccoli, zucchini, eggplants, cherry tomatoes, kalamata olives, butter, pomodoro sauce, linguine, basil, cashew parmesan, cashew goat cheese	17.5
Eggplant Scallops* marinated, pan seared chinese eggplant scallops, miso sauce, herbed mash potatoes, baby bok choy, miso, sake wine, tamari, brown sugar, aminos & mirin	17.5
Au Poivre Cauliflower* cauliflower, olive oil, salt & pepper, white wine, rice flour, cashew, garlic, nutritional yeast, Italian parsley as garnish * served with mashed potatoes & broccolini	15.5
Parmigiana panko-cruste gardein chicken, daiya mozzarella, pomodoro sauce, semolina linguini, basil oil, garlic bread	16.5
Wellington filo wrapped mushroom duxelles and gardein, garlic haricot vert, rosemary porcini gravy, yukon mashed potatoes	17.5

Straws Available Upon Request

One Extra Sauce/Condiment is Complementary, Additional Sauces Are \$1.25 each

*Gluten Free Item



Sandwiches

Chicken Parmigiana breaded gardein chicken, pomodoro sauce, daiya mozzarella, on a hoagie roll served with a side of pomodoro sauce and cashew parmesan cheese	13.5
Southwestern Burrito cilantro & lime basmati rice, black beans, romaine, tomato, daiya cheddar, guacamole, sour cream, pico de gallo, sundried tomato wrap add gardein chicken, gardein steak, or tempeh taco meat	11.5 4.5
BLT smoky marinated tempeh, avocado, lettuce, tomato, sprouts, onion, vegenaize, toasted rye bread	12.5
Black & Bleu Burger blackened brown rice and lentil burger, tempeh bacon, caramelized onions, vegenaize, balsamic ketchup, tofu bleu cheese, challah bun	13.5
Tempeh Reuben caraway and juniper marinated tempeh, sauerkraut, daiya mozzarella, spicy paprika aioli, toasted rye bread	13.5
Buffalo Wrap marinated gardein, cayenne pepper sauce, house ranch, lettuce, tomato, onion, celery	12.5
*substitute gluten free bread or wrap with any sandwich	1.5

Sides

Cashew Mac & Cheeze	5.5	Black Beans and Cilantro Rice*	4.5
Garlic Haricot Vert*	4.5	French Fries*	4.5
Sweet Potato Fries w/Smoked Paprika Aioli*	5.5	Side Harvest Salad*	6.5
Palm Cake (1)	4.5	Side Caesar Salad	5.5
Seasonal Vegetable	4.5	Side Kale Salad*	6
Roasted Garlic Mashed Potatoes*	4.5	Side House Salad*	4.5
Beer Battered Onion Rings w/ Caper Remoulade	5.5	Side Pear & Gorgonzola Salad*	5.5

Drinks

Iced Tea (incl. refills)	3	Virgil's Root Beer, Real and Zero Cola	4
Coffee (incl. refills)	2.5	Lemonade / Orange Juice	3.5
Pellegrino or Acqua Panna 1 liter	6	Herbal Tea (Hot or Iced)	3.5
Outrageous Brew Ginger Ale	4.5	Locally Made Organic Kombucha	6
Arnold Palmer (incl. refills)	3.5	Apple Juice	4.5



*Gluten Free Item



Darbster is a 100% vegan restaurant. Please see the insert card for a full explanation and feel free to take the card with you. We hope you enjoy our restaurant, the food, atmosphere and service. All profits from Darbster are donated to the Darbster Foundation which funds spay and neuter programs and assists with other animal issues and educational programs. Thanks for joining us and enjoying a cruelty free meal.
Ellen, Alan and the entire Darbster Team....

Please note: Gratuity will be added to parties of 6 or more, plus Darbster reserves the right to add auto gratuity to any guest. Thank You!

Due to the high amount of allergens used in our kitchen we cannot guarantee the absolute absence of these ingredients in any of our recipes. Please notify your server immediately if you have food allergies (i.e. Gluten, Nut, Soy, etc.) as we will not be liable for any food related allergic reactions.