



## Starters

### Duffels of Truffles (GF, SF)

7

Hand-cut Fries tossed in Truffle Oil with Sriracha Aioli

### In Bruge (GF, SF) 7

Fried Brussel Sprouts tossed in Citrus Vinaigrette topped with Crispy Garlic and Housemade Hot Sauce

### Leggo my Panko 8

Coconut-Panko Coated Chick'n Tenders served with Mango Chili Dipping Sauce

## Salads

### Hail Caesar (GF, SF) 10

Romaine, Kale, Grape Tomatoes, Avocado and Parmesan topped with Crispy Garbanzo "Croutons" served with Housemade Caesar Dressing

### Deeply Rooted House Salad (GF, SF) 8

Mixed Greens, Microgreens, Green Onion, Watermelon Radish and Pumpkin Seeds served with Lemon-Shallot Dressing

## Entrees

### Infinity & Beyond 12

Seasoned Beyond Beef Patty, Smoked Gouda, Caramelized Onion, Stone Ground Mustard, Romaine, Tomatoes, and Pickle, served on a Pretzel Bun w/ Deeply Rooted Salad

### Inglorious Bastard 12

Beyond Bratwurst, Caramelized Onions, Sauerkraut and Stone Ground Mustard served on Pretzel Roll w/ Deeply Rooted Salad

\*Sub Fries to Either Sandwich for \$2

\*Sub GF Bun or Romaine wrap for \$2

### Greek Freak 11

Flatbread with Marinara, Feta, Mozzarella, Artichoke Hearts, Sun-Dried Tomatoes, Red Onion, Kalamata Olives, Crispy Garlic, Fried Capers, topped with Fried Brussels Sprouts and Tzatziki Sauce

## Bowls

### Woodstock (GF, SF) 12

Rainbow Quinoa, Kale, Broccoli, Red Cabbage, Cucumbers, Carrots, Red Pepper, Mushrooms, Green Apple, Avocado, Sprouts, and Sunflower Seeds served w/Herbed Tahini Sauce

### Jack Talk Thai (GF, SF) 12

Forbidden Rice, Sweet Potatoes, Mango, Edamame, Red Cabbage, Raw Beet Spirals, Snap Peas, Watermelon Radish, Green Onion, Radish Sprouts, Sesame Seeds, Roasted Spiced Peanuts, served with Deeply Rooted Peanut Sauce

### SXSouthwest Bowl (GF, SF) 12

Romaine, Brown Rice, Black Beans, Red Pepper, Corn, Lime, Cilantro, Cherry Tomatoes, Green Onion, Avocado, Pickled Jalapeno, and Crispy Tortilla Strips served with our Chipotle Ranch or Plain Ranch Dressing

### Add To any Salad or Bowl:

Coconut-Panko Crusted Chicken	4
Seasoned Walnut Meat (GF, SF)	4
Seasoned Tempeh (GF)	3
Seasoned Tofu (GF)	3

## Dessert

### Coconut Panna Cotta (GF, SF) 6

Served with Strawberry Compoten

\*All items at Deeply Rooted are completely Plant-Based

\*\* (GF) Gluten Free \*\* (SF) Soy Free

\*\*\*Although we have many Gluten Free Items, we are not a certified Gluten Free Kitchen and there is always a risk of Contamination.

# *Beverages*

## *Juices*

<b>All Eyez On Me</b>	<b>7</b>
Carrot, Kale, Red Pepper, Orange	
<b>Gorilla Glue</b>	<b>8</b>
Cashew, Banana, Date, Vanilla	
<b>Out Cold</b>	<b>7</b>
Orange, Ginger, Red Pepper, Turmeric, Lemon	
<b>Who Shot Ya?</b>	<b>5</b>
Cold-Pressed Wellness Shot with Oil of Oregano, Lemon, Apple Cider Vinegar, Ginger, Cayenne	
<b>Killer Greens</b>	<b>8</b>
Kale, Spinach, Parsley, Cucumber, Celery, Ginger, Turmeric, Lemon, Salt	
<b>Betelgeuse</b>	<b>8</b>
Beets, Apple, Carrots, Ginger, Lemon	

## *Beer*

### *Single/ 6pack*

<b>Sunriver Hefeweizen</b>	<b>5/16</b>
<b>Ex Novo Puff Puff Passionfruit</b>	<b>5/16</b>
<b>Ecliptic Phaser Hazy IPA</b>	<b>5/16</b>
<b>GoodLife Comatose Imperial IPA</b>	<b>6/16</b>
<b>Oakshire Amber</b>	<b>5/16</b>
<b>Ecliptic Meridian Stout</b>	<b>5/16</b>
<b>Avid Cider Dry Apple</b>	<b>5/16</b>

## *Wine*

### *Glass/ Bottle*

<b>Oak Grove Chardonnay</b>	<b>7/24</b>
<b>Adami Garbel Prosecco</b>	<b>8/36</b>
<b>Marqués de Cáceres Rioja Rosé</b>	<b>8/20</b>
<b>Altos Las Hormigas Malbec Clásico</b>	<b>8/20</b>

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