

# Ginkgo Restaurant

## Plant-Based Menu

Week of April 23-30, 2026

**Bean, Corn & Avocado Torta** **VG NF** \$13.00

Black and pinto beans, roasted corn, avocado, red cabbage slaw, jalapeños, cilantro, sriracha aioli, bolillo bun, seasoned yucca fries

**Spinach & Yellow Tomato Wrap** **VG NF \*** \$12.00

Baby spinach, seasoned garbanzo beans, yellow tomato, tahini spread, cucumber, red onion, whole-wheat tortilla, house-made chips

**Mother Earth Bowl** **VG GF NF** \$14.00

Garlic and herb roasted potatoes, farro, crispy kale, red peppers, purple cabbage, edamame, creamy apple cider vinaigrette

**Mushroom & Quinoa Burger** **VG NF** *Can be made gluten-friendly* \$14.00

Tri-color quinoa and forest mushroom patty, rosemary aioli, lettuce, tomato, onion, pickles, whole-grain bun, hand-cut fries

**Crispy Tofu Sandwich** **VG NF \*** *Can be made gluten-friendly* \$13.00

Panko-crusted tofu, lettuce, tomato, pickle chips, smoky tomato aioli, kaiser bun, house-made chips

**Beyond Meatball Grinder** **VG NF** \$14.00

Three 2oz Beyond meatballs, marinara sauce, Follow Your Heart Parmesan cheese, French roll, house-made chips

**Chef Riley's Harvest Chili Bowl** **VG GF NF** \$6.00

Garbanzo beans, black and red kidney beans, squash, zucchini, carrots, peppers, onion, celery, corn, jalapeños

**Berry Chia Pudding** **VG GF** \$7.00

Strawberries, almond milk, chia seeds, mixed berry compote, mint leaf garnish

**GF** = Gluten Friendly, **V** = Vegetarian, **VG** = Vegan, **NF** = Nut Free, **\*** = Pick Two Option