
STARTERS

DAILY SOUP 9
 HYDROGARDEN FARM EDAMAME
celtic sea salt, chili, lemon 9

VEGETABLE QUESADILLA
*pico de gallo, guacamole, radish,
 almond cheese, chocolate mole sauce* 18

GUACAMOLE TIMBALE
*guacamole, chipotle black beans, pico de gallo,
 flax crisps, ranchero sauce* 17

MEZZE PLATTER
*smoked hummus, eggplant caponata, babaganoush,
 almond tzatziki, flax crisps, roasted garlic, olives &
 slivered almonds, red pepper oil* 17

SALADS

add tofu or tempeh 4

GRILLED KALE
*string beans, beluga lentils,
 kabocha squash, avocado, red onions,
 sunflower seeds, quinoa, chive dressing* 17

SEAWEED
*arugula, carrots, cabbage, edamame, radishes,
 grilled shiitake mushrooms, wasabi leaves,
 miso-lemongrass dressing* 16

MEDITERANEAN SALAD
*oven dried tomatoes, kalamata olives, eggplant,
 cauliflower, almond cheese,
 lemon garlic-tahini dressing* 17

AVOCADO SALAD
*baby greens, quinoa, spring peas, zucchini,
 cucumber, radishes, toasted pumpkin seeds,
 tomatoes, jalapeño-avocado dressing* 17

ENTREES

WILD MUSHROOM CRÊPE
*spring vegetables, sautéed wild mushrooms,
 spinach, garlic truffle aioli,
 arugula-fennel salad* 23

BLACK BEAN-PUMPKIN SEED BURGER
*mixed lettuces, avocado, grilled red onion,
 sautéed broccoli* 15
(available lunch only)

DAILY PASTA P/A
 HERB-GRILLED CAULIFLOWER
*spring vegetable-quinoa risotto, cashew cream,
 frizzled leeks, basil-pine nut pesto* 23

LIVE ZUCCHINI ENCHILADAS
*cashew cheese, crunchy sprouts,
 guacamole, cashew sour cream,
 toasted pumpkin seeds, chipotle sauce* 24

SPRING VEGETABLE PAELLA
*market vegetables, cauliflower sausage,
 nori-lemon-grilled oyster mushrooms,
 roasted saffron-red pepper sauce* 24

MOROCCAN SPICED CHICKPEA CAKE
*kabocha squash & cauliflower,
 sautéed broccoli, onions & jalapeños,
 red pepper-coconut curry sauce,
 apricot-ginger chutney, toasted almonds* 22
(available dinner only)

CANDLE 79 MARKET PLATE 22

(available lunch only)

choose four of the following:

gingered brown rice · chipotle black beans · chipotle grilled tempeh · quinoa pilaf
 sautéed greens · garlic mashed potatoes · grilled asparagus · grilled oyster mushrooms
 ginger miso-grilled tofu · sautéed broccoli & cauliflower · string beans & almonds

served with choice of two sauces:

jalapeño-avocado · lemon garlic-tahini · chive · miso-lemongrass
 caesar · live jalapeño