


CRAFT ROOTS

VEGAN BAR AND GRILL

 – Please note that MANY of our sauces are NUT BASED, if you have any FOOD ALLERGIES or a special dietary requirements, PLEASE INFORM your server prior to placing your order. Our fryers are dedicated Gluten Free. –

Bites

 **Buffalo Cauliflower Bites** \$13

– Sliced Carrots, Celery and Cashew Ranch –

 **Chili Cheeze Fries** \$13

– "Queso" Sauce, Chives and Cashew Crema –

 **Chili** \$8

– Pinto Beans, Pumpkin Seeds, Chili Lime Corn Nuts, and Cashew-Lime Crema –

Marinated Olives \$7

Olive Oil and Herbs

Hummus Plate \$12

– Shareable Appetizer with Shaved Seasonal Vegetables, and Brick Oven Baked Flatbread (GF Available). –

Garlic Fries \$9

– Christopher Ranch Garlic with parsley –

French Fries \$6

Salads, Wraps & Bowls

Salad Dressing Choices: Cashew Ranch, Vinaigrette, Caesar. Add Avocado \$ 1.5 Add Braised Maitake Mushroom \$ 2 Gluten Free Wrap \$ 2.5

House Salad \$10

– Spring Mix, Watermelon Radish, Carrots, Cherry Tomatoes, Lemon Cucumbers. –

 **Fall Salad** \$16

– Salanova Lettuce and Baby Kale, Delicata Squash, Persimmons, Herbed Cashew Cheeze, Candied Walnuts, Pomegranate Seeds, Maple Vinaigrette –

 **Kale Caesar Salad** \$15

– Mixed Kale and Romaine Lettuce, Cherry Tomato, Avocado, Chickpeas, Walnut Nooch, Watermelon Radish, Broccoli, and Focaccia Crouton. –

 **Cheezy Mac and Broccoli** \$15

– Cashew Cheeze Sauce, Broccoli, Crispy Shallots (Available GF) –

Seasonal Veggie Bowl \$12

– Roasted Local Seasonal Veggies. Ask your server for today's offerings. –

Hummus Wrap \$15

– Lavash Wrap, Hummus, Grilled Zucchini, Spring Onion, Baby Spinach, Cabbage, Tomatoes and Citrus Vinaigrette Dressing. –

Mains

Comes with Fries or Salad, Garlic Fries \$2 Gluten Free Bun \$2 Add Avocado \$1.5 Add Jalapeños \$.50 Make it a Wrap \$1

C.R. Burger \$17

– Craft Roots Secret Sauce, American Cheeze, Lettuce, Tomato, Onion, Pickles, on a Sesame Seed Bun, –

Bourbon BBQ Burger \$17

– House Made BBQ Sauce With Four Roses Bourbon, Crispy Shallots, American Cheeze, and Pickles on a Sesame Seed Bun –

 **Chili Cheeze Burger** \$17

– Pumpkin Seed Chili, "Queso" Sauce, Crispy Hominy, and Red Onion on a Sesame Seed Bun –

Chipotle Mushroom Sandwich \$17

– Battered Trumpet Mushrooms, Pickles, Cilantro-Lime Slaw, and Chipotle Aioli on a Sesame Seed Bun –

 **Buffalo Ranch Mushroom Sandwich**

\$17

– Battered Trumpet Mushrooms, Buffalo Sauce, Ranch, Lettuce, Tomato, Pickles, and Onion on a Sesame Seed Bun –

Meatloaf Dinner \$19

– Side of Mashed Potatoes with Mushroom Gravy, Sautéed Greens and Cranberry Sauce (Dinner only, GF, Contains Soy) –

Wood Fired Pizza

(EXPECT 30-45 MIN. WAIT TIMES DURING PEAK HOURS)

Make it a Calzone, Gluten Free Cauliflower Crust \$2, Premium Gluten Free Dough \$7

Sausage Mushroom \$19

– Cashew Mozzarella, Tomato Sauce, Beyond Sausage, Wild Mushrooms, and Parmesan –

Garden \$18

– Cauliflower Cream Sauce, Seasonal Vegetables, Topped with Kale Pesto Sauce –

Pepperoni Pizza \$17

– Cashew mozzarella, Tomato Sauce, Renegade Foods Pepperoni deli cuts. (Not GF) –

Margherita \$16

– Cashew Mozzarella, Tomato Sauce and Fresh Basil with Heirloom Cherry Tomatoes. –

Kids

Mini Beyond Slider \$10

– American Cheeze with Fries and Veggie Sticks on a Sesame Seed Bun, Gluten Free Bun (\$2) –

Cheeze Pizza \$10

– Cashew Mozzarella and Cheddar (Available GF) –

Cauliflower Nuggets \$8

– Fries and Veggie Sticks –

Mini Cheezy Mac and Broccoli \$8

– Cashew Cheeze Sauce and broccoli (Available GF) –

Sweets

Chocolate Pumpkin Torte \$8

– Topped With Sweet and Salty Almonds, Caramel Sauce and Pomegranate –

Almond Butter Chocolate Chip Cookie Ice Cream Sandwich \$7

– Gluten Free and Delicious. –

Root Beer Float \$6

– Made with Alameda Point Craft Root Beer and House made Vanilla Ice Cream (GF) –

Cupcakes \$5

Provided by My Cupcake Corner
– Ask Server for Flavors of the Week (GF Options) –

Scoop of Ice Cream \$2

– House Made With Coconut and Vanilla Bean (GF) –

House Made Sauce

Ranch \$1

Chipolte Mayo \$1

Burger Sauce \$1

Cheeze Sauce \$1

Bourbon BBQ Sauce \$1

Buffalo Sauce \$1

Drinks

Alameda Point Craft Soda \$3

– Hanger 25 Cola, Lost Island Ginger Beer, Cable Car Lemon Lime, Oak Town Old Fashioned Root Beer –

Organic Rishi Hot Tea \$4

– Ask Server For Menu –

Organic Iced Tea \$3

– Rotating Flavors From Rishi, Ask Server –

Kombucha on Draft \$8

– 12oz -Rotating Flavors Ask Server –

Hint Kids "Juice" Box \$2

– Apple, Watermelon, Cherry, and Blackberry –

Good Karma Chocolate Milk \$3

– Flaxmilk –