


# 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 –

**Shishito Peppers** \$9  
– Locally sourced from Spade and Plow Organic Farm.  
Side of Lemon Garlic Aioli –

 **Chili** \$8  
– Pinto Beans, Pumpkin Seeds, Chili Lime Corn Nuts,  
and Cashew-Lime Crema –

**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


**Marinated Olives** \$7  
Olive Oil and Herbs

### 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. –

 **Southwest Salad** \$16  
– Gem Lettuce Tossed with Avocado Chipotle Lime  
Dressing, Black Beans, Bell Peppers, Cabbage, Roasted  
Corn Salsa, Topped with Tortilla strips and Queso  
Fresco (Almond) –

 **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 Carrots, Fingerling Potatoes, Broccolini,  
Spring Onions, Cauliflower, Kale and Quinoa –


**Hummus Wrap** \$15  
– Lavash Wrap, Hummus, Grilled Zucchini, Spring  
Onion, Baby Spinach, Cabbage, Tomatoes and Citrus  
Vinaigrette Dressing. –

### Burgers & Sandwiches


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, –

**Western BBQ Burger** \$17  
– House Made BBQ Sauce, Crispy Onion, 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 –

## 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

– Heirloom Marinara, Seasonal Vegetables, Topped with Romesco 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

### **Coconut Chocolate Mousse** \$7

– Topped with Coconut Whipped Cream and Candied Hazelnuts –

### **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

### **BBQ Sauce** \$1

### **Buffalo Sauce** \$1

### **Burger Sauce** \$1

### **Ranch** \$1

### **Chipolte Mayo** \$1

### **Cheeze 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 Iced Tea** \$3

– Rotating Flavors From Rishi, Ask Server –

### **Good Karma Chocolate Milk** \$3

– Flaxmilk –

### **Kombucha on Draft** \$8

– 12oz -Rotating Flavors Ask Server –

### **CBD Infused Sparkling Water** \$8

– 20mg CBD per 12oz - No THC - See Beverage List –

### **Hint Kids "Juice" Box** \$2

– Apple, Watermelon, Cherry, and Blackberry –