



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** \$9
– Pinto Beans, Pumpkin Seeds, Chili Lime Corn Nuts,
and Cashew-Lime Crema –

Marinated Olives \$7
Olive Oil and Herbs

Hummus Plate \$13
– Shareable Appetizer with Shaved Seasonal
Vegetables, and Brick Oven Baked Flatbread (GF
Available). –

Garlic Fries \$10
– Christopher Ranch Garlic with parsley –

French Fries \$7


Shishito Peppers \$10
– Side of Lemon Garlic Aioli –


Salad & Bowls

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

House Salad \$13
– Spring Mix, Watermelon Radish, Carrots, Cherry
Tomatoes, Lemon Cucumbers. –

 **Chopped Lion's Mane Salad** \$18
– Sesame Ginger Dressing, Mandarin Oranges, With
Napa and Red Cabbage, Shredded Carrots, Red
Onions, Crushed Peanuts, Teriyaki Grilled Lion's Mane
Mushrooms Topped with Crispy Rice Sticks –

 **Kale Caesar Salad** \$16
– Mixed Kale and Romaine Lettuce, Cherry Tomato,
Avocado, Chickpeas, Walnut Nooch, Watermelon
Radish, Broccoli, and House made Croutons(GF). –

 **Cheezy Mac and Broccoli** \$16
– Cashew Cheeze Sauce, Broccoli, Crispy Shallots
(Available GF) –

Seasonal Veggie Bowl \$13
– Roasted Local Seasonal Veggies. Ask your server for
today's offerings. –


Hummus Wrap \$16
– Lavash Wrap, Hummus, Grilled Marinated Zucchini
and Portobello Mushrooms, Spring Onion, Baby
Spinach, Cabbage, and Citrus Vinaigrette Dressing. –

Burgers

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 \$18
– House Made BBQ Sauce With Four Roses Bourbon,
Onions Rings, 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 \$18
– Battered Lions Mane Mushrooms, Pickles,
Cilantro-Lime Slaw, and Chipotle Aioli on a Sesame
Seed Bun –

 **Buffalo Ranch Mushroom Sandwich**
\$18
– Battered Lions Mane 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

Sausage Mushroom \$20

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

Garden \$19

– Seasonal Veggies, Cauliflower Cream Sauce, Almond Ricotta, Romesco –

Pepperoni Pizza \$18

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

Margherita \$17

– 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 \$10

– Fries and Veggie Sticks –

Mini Cheezy Mac and Broccoli \$10

– Cashew Cheeze Sauce and broccoli (Available GF) –

Sweets

Almond Butter Chocolate Chip Cookie

Ice Cream Sandwich \$9

– Gluten Free and Delicious. –

Coconut Chocolate Mousse \$9

– Topped with Coconut Whipped Cream, Caramel and Candied Peanuts –

Root Beer Float \$6

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

Scoop of Ice Cream \$2

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

Cupcakes \$5

Provided by My Cupcake Corner

– Ask Server for Flavors of the Week (GF Options) –

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 Iced Tea \$3

– Rotating Flavors From Rishi, Ask Server –

Organic Rishi Hot Tea \$4

– Ask Server For Menu –

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 –