



VIDA CANTINA
SPRING RESTAURANT WEEK
THREE COURSE MENU \$45

“BY EATING MEAT WE SHARE THE RESPONSIBILITY OF CLIMATE CHANGE, THE DESTRUCTION OF OUR FOREST, AND THE POISONING OF OUR AIR AND WATER. THE SIMPLE ACT OF BECOMING A VEGETARIAN WILL MAKE A DIFFERENCE IN THE HEALTH OF OUR PLANET.”

- THÍCH NHẤT HẠNH

DRINKS

STRAWBERRY SPRITZER 13

GRAINGERS ORGANIC VODKA, ST. GERMAIN,
STRAWBERRY PUREE, LEMON BUBBLES

TRUE NORTH NORTHERN HAZE 9

NEW ENGLAND JUICY IPA

BENVOLIO PINOT GRIGIO 9

PEACH, ALMOND, LIGHT FLORAL NOTES

APPETIZER

CASAVA AND OG SWEET POTATOES

SALSA VERDE CRUDA, SALSA DE CACAHUTE, COCONUT, OREGANO

TUMERIC-CUMIN LENTILS

TEMPEH “CHORIZO,” TAMARIND & HABANERO SALSA,
HAND PRESSED TORTILLAS

VIDA TORTILLA MASA TETELA

KALE ESQUITES, CASHEW, PICKLED AVOCADO SALSA

ENTREES

ENCHILADAS DE PAPAS

MOLE VERDE, PICKLED BEANS, AVOCADO, ARUGULA, “CREMA”

“CARNITAS” PIBIL TACOS

JACKFRUIT, PICKLED RED CABBAGE, SALSA MORITA

CAULIFLOWER ASADA

REFRIED BLACK BEANS, CILANTRO PESTO, OG FRIES

DESSERT

HOUSE MADE SORBET

COCONUT PUDDING

SWEET PLANTAINS, PAPAYA, TOASTED COCONUT