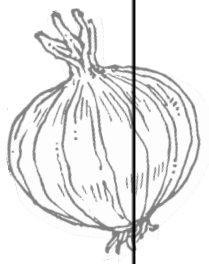
THROWBACK BREWERY

VEGAN MENU

SNACKS



BEER NUTS candied & spiced cashews, almonds, pistachios, Brazil nuts **7**

HOUSE PICKLE FLIGHT (MAKE VEGAN / no egg)
pickled / fermented seasonal veggies **8**

BROCCOLINI (MAKE VEGAN / no cheese)
sauteed broccolini, pomegranate balsamic drizzle **9**

OLIVES & PITA
pan-fried, marinated olives with warm pita **7**

SHARING

FANCY FRIES (MAKE VEGAN / choose curry ketchup) choice of plain, vegan bbq rub, or salt & vinegar seasoned French fries with our house-made curry ketchup **10**

MEDITERRANEAN SLATE (MAKE VEGAN / no feta or honey) three house-made dips: lemon hummus, baba ganoush, and muhammara, served with citrus-marinated olives, warm pita, and crisp veggies for dipping **20**

SALAD

AUTUMN HARVEST SALAD Little Leaf greens, shredded carrots, dried cranberries, cider-candied walnuts, marinated green apples, pepitas, pumpkin spice vinaigrette **15** add marinated local Heiwa tofu **8**

MAINS

CHANA MASALA VEGGIE BURGER
(MAKE VEGAN / no cheese curds)
house-made masala-spiced chickpea burger, local greens, our Naan bread, curry ketchup, hibiscus-mustard pickled carrots, demi-salad **18**

TACOS (MAKE VEGAN / no poblano goat cheese yogurt or cheese) local marinated Heiwa tofu, two organic corn tortillas, house taco sauce, pickled red onions, cabbage, cilantro, CHOOSE Heiwa tofu **16.50**

SIDES

SWEET POTATO FRIES 6

ROASTED CAULIFLOWER 6
(MAKE VEGAN / no butter)

DEMI SALAD 6

POTATO CHIPS 3

FRIED RICE BOWL (MAKE VEGAN / no fried egg or butter) mix of squash, edamame, radishes, carrots, organic brown rice, bean sprouts, spicy sesame sauce, CHOOSE Local marinated Heiwa tofu as the protein **17**