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\$6 HAPPY HOUR

TO EAT

COMMUNITY / BAKED ROSEMARY BUTTERNUT SQUASH DIP / G
grilled slow-fermented sourdough crostini

SHARING / NACHOS
black beans, cashew nacho cheese, pico de gallo, avocado, spicy pepitas, escabeche

ECSTATIC / MAPLE MISO BRUSSELS SPROUTS

PRESENT / AUTUMN BRUSCHETTA / G
roasted radicchio and butternut squash, pickled red onion, cashew mozzarella, arugula, pine nuts, balsamic reduction

VIVACIOUS / KALE CHIPS
garlic tahini, cashew ricotta or spicy cashew aioli dipping sauce

TO DRINK

EXCITED / MOJITO SPRITZER
lime, cucumber, muddled mint, prosecco

HOUSE WHITE / HOUSE RED

LIVELY / ANTI-INFLAMMATORY & VITAMIN C
cucumber, pineapple, jalapeño

ALL BEER \$4

PLEASE NOTIFY YOUR SERVER OF ANY NUT AND/OR FOOD ALLERGIES. Café Gratitude offers 100% organic, plant-based cuisine and yet we cannot guarantee that guests with food or beverage allergies may not be exposed through cross contamination. If you have a food or beverage allergy we therefore recommend that you not dine with us. As such, please understand that Café Gratitude cannot be responsible for any injury, loss or damage claimed by any guest with a food or beverage allergy who consumes our food or beverages, regardless of the circumstances.

CAFÉ GRATITUDE