



\$6 HAPPY HOUR

SMALL PLATES

INTUITIVE / POMME FRITES

purple potato and sweet potato fries, smoked salt, gremolata,
spicy cashew aioli or chipotle ketchup

SHARING / NACHOS

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

COMMUNITY / BAKED ROSEMARY BUTTERNUT SQUASH DIP / G

grilled slow-fermented sourdough crostini

FIERCE / CRISPY TORTILLA BITES / G

jerk marinated portobello, roasted garnet yams, cashew queso fresco
black beans, roasted tomatillo dipping sauce

ECSTATIC / MAPLE MISO BRUSSELS SPROUTS

PRESENT / AUTUMN BRUSCHETTA / G

roasted radicchio and butternut squash, pickled red onion, cashew mozzarella,
pine nuts, arugula, balsamic reduction

VIVACIOUS / KALE CHIPS

garlic tahini, cashew ricotta or spicy cashew aioli dipping sauce

COCKTAILS

MOSCOW MULE / vodka, housemade ginger beer, lime, mint

SKINNY MARGARITA / tequila blanco, lime juice, agave, spicy salt rim

SANGRIA / seasonal goodness

MOJITO / daily rotating flavor with organic rum

WINE

HOUSE RED / HOUSE WHITE

SUMMER WATER / ROSE, SANTA BARBARA, CA / juicy, strawberries & cream, the good life

TIAMO / PROSECCO, VENETO, ITALY / apples, pears, gardenia flowers

BEER

CERVEZA UNION MEXICAN PALE LAGER / EEL RIVER BREWING COMPANY IPA

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES. 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 (particularly to nuts or seeds) we therefore recommend that you not dine with us. As such, please understand that 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.

GRATITUDE