

# MATTHEW KENNEY NM

plant-based cuisine

## START/SHARE

**BREAD & BUTTER.** 8

Country Wheat Bread. House Made Butter.  
Fig or Strawberry Jam.

**SMOKED HUMMUS.** 12

Paprika Oil. Micro Herbs. Za'atar Crackers or  
Seasonal Vegetables.

**AVOCADO TOAST.** 13

Cured Beet. Radish. Garden Herbs.  
Country Wheat Bread.

**MAGIC MYRNA POTATOES.** 14

Mushroom Gravy. Almond-Truffle Ricotta.

**CAULIFLOWER SOUP.** 6/8

Garlic Roasted Chickpeas. Cashew Cream.  
Paprika Oil.

**TODAY'S SOUP.** 6/8

## SANDWICH

SERVED WITH SIDE SALAD.

**BEYOND BURGER.** 17

Spicy Ketchup. Lettuce. Tomato. Pickles.  
Beyond Meat Burger Patty.

**REUBEN.** 17

Pastrami Roasted Cauliflower. Russian Dressing.  
Purple Sauerkraut. Arugula. Rye Bread.

**WILD MUSHROOM SANDWICH.** 17

Arugula. Carmelized Onions. Truffle Aioli.  
Country Wheat Bread.

**WELLTH® COMBO.** 16

Half Sandwich: Reuben or Wild Mushroom. Soup or Salad. 16  
Half Sandwich: Reuben or Wild Mushroom. Soup and Salad. 20

## SALAD

**TACO SALAD.** 18

Hearts of Palm Ceviche. Sunflower Chorizo. Radish.  
Avocado. Romaine. Sunflower Sour Cream.

**TRUFFLE CHEESE SALAD.** 18

Mixed Greens. Aged Cashew Truffle Cheese.  
Candied Walnuts. Dried Figs. Balsamic Vinaigrette.

**CAESAR.** 18

Little Gem. Nori Dust. Caper Berries. Caesar Dressing.  
Sunflower Parmesan.

**BABY KALE SALAD.** 17

Arugula. Persimmon. Toasted Pepitas. Fennel.  
Pistachio Purée. Lemon Vinaigrette.

## BOWL/PLATE

**SEARED POLENTA.** 17

Putanesca. Roasted Squash. Romesco. Basil- Arugula Salad.

**MAC N' CHEESE.** 18

Creamy Cashew Alfredo. Smokey Shiitake Mushroom. Kale.

**CAULIFLOWER MEZZE BOWL.** 18

Quinoa-Hemp Seed Tabouli. Smoked Hummus. Harissa.  
Mint-Tahini.

**CARNITAS TACOS.** 17

Jackfruit Carnitas. Black Beans. Fresno Chili Salsa.  
Pico De Gallo. Avocado.

**AVOCADO NORI ROLL.** 18

Cucumber. Carrot. Bell Pepper. Pickled Ginger and Wasabi.

**BUILD YOUR OWN BOWL.** 18

GRAINS.  
Choose one: Brown Rice. Quinoa. Lentils.

VEGETABLES.  
Choose three: Broccoli. Cauliflower. Mixed Greens.  
Sautéed Kale. Purple Kraut. Pico De Gallo.

SAUCE.  
Choose one: Caesar Dressing. Harissa. Mint Tahini.  
Hummus. Lime Crema. Russian Dressing.

## SWEET

**BROWNIE A LA MODE.** 10

Vanilla Bean Ice Cream. Caramel. Shaved Walnut.

**STRAWBERRY SHORTCAKE.** 10

Macerated Strawberries. Coconut Whipped Cream.

**SEASONAL CHEESECAKE.** 10

**SEASONAL SORBET.** 6

A 20% SERVICE FEE IS ADDED TO  
PARTIES OF 6 OR MORE.

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## SMOOTHIE

**GREEN.** 15  
Kale. Spinach. Arugula. Pineapple.  
Banana. Spirulina. Lemon. Mango.  
Strawberry. Avocado.

**BLUE.** 14  
Blueberry. Spinach. Banana.  
Almond Milk.

**CACAO.** 15  
Banana. Cacao. Cashew. Dates.

## JUICE

A COLLABORATION WITH  
RENEW JUICERY

**MELROSE.** 10  
Pineapple. Fennel. Apple. Lemon.  
Lime. Ginger. Kale. Cilantro.

**VENICE.** 10  
Green Apple. Cucumber. Celery.  
Lemon. Parsley. Spinach.

**DETOXIFY.** 10  
Cucumber. Parsley. Spinach.  
Romaine. Celery. Lemon.

## DRINK

**GREEN LEMONADE.** 8  
Kale. Lemon. Agave.

**COCONUT WATER.** 6

**GINGER-BASIL  
SPARKLING TONIC.** 8

**LEMON ROSE  
SPARKLING TONIC.** 8  
Lemon. Ashwagandha. Rosewater.

**KOLLO COLD BREW TEA.** 10  
Black Tea. Oolong. Green Tea.

**ICED TEA.** 4

**HERBAL TEAS.** 4

**SANTA VITTORIA  
STILL/LIGHTLY SPARKLING  
WATER.** 6/8  
500 ml / 1 Litre

## COFFEE + LATTE POTION

VITTORIA.

**ESPRESSO.** 5  
Double Shot.

**AMERICANO.** 5  
Double Shot + Hot Water.

**MACCHIATO.** 6  
Almond Milk.

**CAPPUCCINO.** 6  
Almond Milk.

**LATTE.** 6  
Almond Milk.

**MOCHA.** 7  
Almond Milk. Cacao.

**DIRTY CHAI.** 7  
Almond Milk. Espresso. Chai.

**BREWED COFFEE.** 4

## BEER

**PLUNDER IPA.** 8  
San Diego. Ca

**MISSION AMBER.** 7  
San Diego. Ca

## WINE

SPARKLING

**NINO FRANCO.** 15/59  
"Rustico" Prosecco  
Italy NV

ROSÉ

**JEAN-LUC COLOMBO.** 11/41  
Cape Bleue  
Provence. France 2015

WHITE

**QUPÉ.** 13/48  
Chardonnay  
Santa Barbara County. Ca 2015

**FAIVELEY.** 15/59  
Mâcon-Villages  
Burgundy. France 2012

**RITUAL.** 11/41  
Sauvignon Blanc  
Casablanca Valley. Chile 2014

RED

**BRASSFIELD.** 12/44  
Pinot Noir  
High Valley. Ca 2013

**J. WILKES.** 13/48  
Cabernet Sauvignon  
Ca 2014