

# SIGNATURE BOWLS

\$13

Want to flip the bases, make it vegan, add sweets or double the chicken?  
**Go for it! Just let us know.**



Limited Time



Salads



Grain Bowls

## EL CAPITÁN *★★ Limited Time Only! ★★*

Sailing in to steal El Jefe's thunder! Brown rice with Kale, Black Beans, Grape Tomatoes, Red Onions, Charred Corn, Cheddar Cheese & *Tortilla Strips* [G].

Featuring our *Creamy Chipotle Lime* [D] Dressing

Topped with *Mojo Pulled Pork* or substitute it for *Mojo Jackfruit*!

## PESTO CAESAR

Kale with Bulgur [G], Tomatoes, Pita Chips [G], Lime-Pickled Onions, Shaved Parmesan

Pesto Vinaigrette [D] & Caesar [D,F]

Chicken

**Kick it up with a shot of Sriracha!**

## MAYWEATHER

Kale with Bulgur [G], Roasted Sweet Potatoes, Roasted Beets, Red Onions, Goat Cheese [D], Avocado

Lemon Tahini [S], Pesto Vinaigrette [D],

Chicken

## CORNER COBB

Arcadian Mix with Kale & Roots Rice, Roasted Sweet Potatoes, Charred Corn, Red Onions, Cucumbers, Avocado, Hard Boiled Egg [E]

Greek Feta [D]

Chicken

## TAMARI

Brown Rice with Kale, Roasted Broccoli, Red Onion, Carrots, Pickled Jalapeños, Red Cabbage, Toasted Almonds [N]

Miso Ginger [S]

Red Chili Miso Tofu [S]

## ROOTS BOWL

12.00

Roots Rice with Spinach, Roasted Sweet Potatoes X2, Pita Chips [G], Red Onions, Goat Cheese [D], Dried Cranberries

Lemon Tahini

(No Grill Item Included)

**Ask for it with a splash of red wine vinegar!**

## EL JEFE

Brown Rice with Kale, Black Beans, Charred Corn, Red Onions, Avocado, Pita Chips [G], Feta [D]

Cilantro Lime

Chicken

**Ask for it with 'the works'!**

## THE BALBOA

Brown Rice with Roasted Sweet Potatoes, Charred Corn, Avocado, Pita Chips [G], Feta [D], Lime-Pickled Onions

Lemon Tahini [S], Caesar [D,F] & Frank's Red Hot

Chicken X 1.5

## THE APOLLO

Brown Rice with Spinach, Chickpeas, Cucumbers, Feta [D], Tomatoes, Red Onions, Pita Chips [G]

Lemon Za'atar

Chicken

## THE SOUTHERN

Roots Rice with Kale, Chickpeas, Roasted Broccoli, Charred Corn, Lime-Pickled Onions, Cheddar [D]

Lemon Tahini [S]

BBQ Tofu [S]

## MAD BOWL

12.15

Brown Rice with Spinach, Cannellini Beans, Roasted Broccoli, Cucumbers, Grape Tomatoes, Red Onions, Shaved Parmesan [D]

Pesto Vinaigrette [D] & Basil Balsamic

Chimichurri Mushrooms

# CREATE YOUR OWN

\$15

## 1 BUILD YOUR BASE

We recommend choosing 1 primary base and 1 secondary base.

### Grains

Brown Rice  
Roots Rice  
Bulgur [G]

### Lettuces

Kale  
Arcadian Mix  
Spinach

## 2 ADD YOUR INGREDIENTS

5 ingredients are included. Additional are .60 each unless specified otherwise.

### Roasted

Roasted Sweet Potatoes  
Roasted Beets  
Roasted Broccoli

### Beans

Cannellini Beans  
Black Beans  
Chickpeas

### Cheeses

Feta [D]  
Parmesan [D]  
Goat Cheese [D] (+\$1.25)  
Cheddar [D]

### And More!

Charred Corn  
Cucumbers  
Grape Tomatoes  
Red Onions  
Pita Chips [G]  
Avocado (+\$1.75)  
Lime-Pickled Onions  
Pickled Carrots  
Purple Cabbage  
Pickled Jalapeños  
Dried Cranberries  
Hard-Boiled Egg [E]  
Toasted Almonds [N]  
Tortilla Strips [G] *★★*

## 3 CHOOSE YOUR DRESSING(S)



All our dressings are made daily in house! Dressings without dairy [D] are vegan.

### House-Made Dressings

Cilantro Lime  
Lemon Tahini [S]  
Caesar [D,F]  
Pesto Vinaigrette [D]  
Basil Balsamic  
Greek Feta [D]  
Lemon Za'atar  
Miso Ginger [S]  
Creamy Chipotle Lime [D] *★★*

### Citrus & Spice!

Chipotle Tabasco  
Sriracha  
Frank's Red Hot  
Lime Squeeze  
Lemon Squeeze

### The Basics

Olive Oil  
Red Wine Vinegar

## 4 CHOOSE YOUR GRILL ITEM(S)



Bowl price includes one grill item serving.

### Grilled Options

Adobo Chicken  
Mojo Pulled Pork *★★*  
Mojo Jackfruit *★★*  
BBQ Tofu [S]  
Red Chili Miso Tofu [S]  
Chimichurri Mushrooms  
No Grilled Option

### Add Extra

3.00  
4.00  
3.00  
2.00  
2.00  
2.00  
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Roots Favorite



Limited Time Item

Allergens: Gluten [G] Dairy [D] Soy [S] Fish [F] Tree Nuts [N] Peanuts [P] Egg [E]