SIGNATURE BOWLS

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





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
- X 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] X 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], X 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] X Chicken

TAMARI

Brown Rice with Kale, Roasted Broccoli, Red Onion, Carrots, Pickled Jalapeños, Red Cabbage, Toasted Almonds [N] Miso Ginger [S] KRed Chili Miso Tofu [S]

ROOTS BOWL

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

ℜ (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 X 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 X 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

MAD BOWL

Roots Rice with Kale, Chickpeas, Roasted Broccoli, Charred Corn, Lime-Pickled Onions, Cheddar [D] Lemon Tahini [S] 🔆 BBQ Tofu [S]

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

BUILD YOUR BASE

We recommend choosing 1 primary base and 1 secondary base.

ADD YOUR INGREDIENTS

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

Brown Rice **Roots Rice** Bulgur [G]

Roasted Beets

Roasted Broccoli

Cannellini Beans

Roasted

Beans

\mathcal{C} Lettuces Kale Arcadian Mix Spinach

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 Eaa [E] Toasted Almonds [N] Tortilla Strips [G] 🏞

CHOOSE YOUR 3 DRESSING(S)

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

House-Made Dressings

Miso Ginger [S]

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

Creamy Chipotle Lime [D]

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

Citrus & Spice!

The Basics

Olive Oil Red Wine Vinegar

Add Extra

3.00

4.00

3.00

200

2.00

2.00



Bowl price includes one grill item serving.



Roots Favorite

✤ Limited Time Item

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

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

Cheddar [D]

Black Beans

澎 Grains

Roasted Sweet Potatoes