

SIGNATURE BOWLS

**OR**

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

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

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

Brown Rice with Spinach, Cannellini Beans, Roasted Broccoli, Cucumbers, Grape Tomatoes, Red Onions, Shaved Parmesan [D]
 Pesto Vinaigrette [D] & Basil Balsamic
 Chimmichurri Mushrooms

CREATE YOUR OWN

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

And More!
 Charred Corn
 Cucumbers
 Grape Tomatoes
 Red Onions
 Pita Chips [G]
 Avocado (+\$1.85)
 Lime-Pickled Onions
 Pickled Carrots
 Purple Cabbage
 Pickled Jalapeños
 Dried Cranberries
 Hard-Boiled Egg [E]
 Toasted Almonds [N]

Beans
 Cannellini Beans
 Black Beans
 Chickpeas

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

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]

Citrus & Spice!
 Chipotle Tabasco
 Sriracha
 Frank's Red Hot
 Lime Squeeze
 Lemon Squeeze

4 CHOOSE YOUR GRILL ITEM(S)

Bowl price includes one grill item serving.



Grilled Options
 Adobo Chicken
 BBQ Tofu [S]
 Red Chili Miso Tofu [S]
 Chimichurri Mushrooms
 No Grilled Option

Add Extra
 3.25
 2.40
 2.40
 2.40

Roots Favorite

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