

SIGNATURE BOWLS



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

YAM JAM

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 .75 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] (+\$1.50)
Cheddar [D]

And More!

Charred Corn
Cucumbers
Grape Tomatoes
Red Onions
Pita Chips [G]
Avocado (+\$1.95)
Lime-Pickled Onions
Pickled Carrots
Purple Cabbage
Pickled Jalapeños
Dried Cranberries
Hard-Boiled Egg [E]
Toasted Almonds [N]

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

The Basics

Olive Oil
Red Wine Vinegar

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

3.75
2.75
2.75
2.75

Roots Favorite

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