
STARTERS
DAILY SOUP 9

HYDROGARDEN FARM EDAMAME
celtic sea salt, chili, lemon 8

VEGETABLE NORI ROLLS
pickled ginger, avocado wasabi, chipotle aioli,
tamari-ginger sauce 14

GRILLED ARTICHOKE & ASPARAGUS
sautéed english peas & shallots,
roasted garlic & cipollini aioli 17
(available dinner only)

SMOKED HUMMUS

flax crisps, olives, roasted garlic bulb,
red pepper oil 13
add crudités 3

GUACAMOLE TIMBALE

chipotle black beans, caramelized onions, cucumber-
mango salsa, ranchero sauce 13

LIVE YOUNG COCONUT PAD THAI

marinated vegetables, wasabi leaves, enoki
mushrooms, lemongrass-tamarind cream, spicy
cashews 16

SALADS

add tofu or tempeh 4

GRILLED KALE

haricots verts, beluga lentils, red onions, turnips,
avocado, sunflower seeds, quinoa,
chive vinaigrette 16

TRI-COLOR BEET SALAD

haricots verts, mache, endive, almond cheese,
kalamata olive vinaigrette 15

BABY ARUGULA

grilled asparagus, artichokes, chickpeas, shallots,
avocado, & ramp vinaigrette 16

HOUSE SALAD

baby arugula, grape tomatoes, cucumber,
radishes, hemp seeds, tahini dressing 13

SEAWEED

carrots, cabbage, grilled shiitake mushrooms,
edamame, radishes, wasabi leaves,
miso-lemongrass dressing 15

STUFFED AVOCADO

baby greens, quinoa, zucchini, spring peas,
cucumber, radishes, toasted pumpkin seeds,
grape tomatoes, chipotle-avocado dressing 16

ENTRÉES
TEMPEH VEGETABLE TAMALE

quinoa pilaf, sautéed spinach, pumpkin seeds,
chocolate mole sauce, guacamole, sour cream,
mango salsa 23

LIVE TOMATO-ZUCCHINI LASAGNA

cashew cheese, marinated wild mushrooms, tomato
sauce, basil-pine nut pesto 22

BLACK BEAN-PUMPKIN SEED BURGER

mixed lettuces, avocado, grilled red onion,
sautéed broccoli 14
(available lunch only)

TOFU VEGETABLE NAPOLEON

quinoa-vegetable risotto,
hemp seed-basil pesto 22
(available dinner only)

MOROCCAN SPICED CHICKPEA CAKE

seasonal vegetables, red pepper-coconut curry, date-apricot-ginger chutney, toasted almonds 20
(available dinner only)

CANDLE 79 MARKET PLATE 20

(available lunch only)

choose four of the following:

gingered brown rice · chipotle black beans · chili-grilled tempeh · ginger miso-grilled tofu
sautéed greens · haricots verts & almonds · quinoa pilaf · grilled oyster mushrooms
sautéed broccoli & cauliflower · grilled asparagus · rosemary truffled potatoes

served with choice of two sauces:

chipotle-avocado · chive vinaigrette · miso-lemongrass · kalamata olive · live jalapeño
tahini · ramp vinaigrette
