Our bakery uses natural cane sugar (and other natural sweeteners), trans-fat and cholesterol free ingredients, real fruit, unbleached flour, and whole wheat pastry flour.

**VEGAN BAKERY**

**Flavors:**

Whole cakes are available for pickup from either location. Call for availability.

**Cocoa Mousse Cake**

Chocolate layer cake with mousse filling and chocolate frosting.

**Carrot Cake with Walnuts**

Cinnamon layer cake with raisins, walnuts, and vegan cream cheese frosting.

**Seasonal Cheesecake**

Please ask about our seasonal flavors at the time of ordering. Vegan cream cheese filling.

**Donnie's Peanut Butter Puck**

Peanut butter cookie cup stuffed with creamy peanut butter and filled with ganache. Single serving only. Large orders of Pucks need 48 hours notice.

**DESSERT PRICES**

<table>
<thead>
<tr>
<th>Item/size</th>
<th>base price ea.</th>
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</thead>
<tbody>
<tr>
<td>Peanut butter puck</td>
<td>5</td>
</tr>
<tr>
<td>6 cinnamon rolls</td>
<td>16</td>
</tr>
<tr>
<td>8-inch cake</td>
<td>40</td>
</tr>
</tbody>
</table>

Our vegan cheesecake flavors vary by season. Shown above are Chocolate Pumpkin and Berry Blitz. Please confirm before ordering.

**ORDER INFORMATION**

Menu and prices subject to change without notice.

**CATERING ORDERS**

Order from the location you wish to pick up.

**Lakeview:**

3411 N. Halsted St.
(773) 935-6696

**Logan Square:**

2333 N. Milwaukee Ave.
(773) 252-3211, ext. 1

All catering orders, please call.

**PICKUP HOURS**

Pick up hours are the same as restaurant hours.

**PARKING:**

Street parking only at Logan Square location. Free parking at Halsted available after 6pm weekdays, 10am-11pm Sat-Sun, only in adjacent area north side of our bldg. See signage. Do not park at the 7-11.

**ALLERGENS**

*Gluten friendly (chips/fries are prepared in a shared fryer)

**Gluten-friendly option available

Highly sensitive guests, please note: Our kitchen uses shared equipment, utensils, and fryer oil. Despite precautions, total allergen isolation cannot be guaranteed.

**SUSTAINABILITY**

We use local, seasonal ingredients and produce. All cleaning products are eco-friendly and our to-go containers are bio-degradable. We also use only FSC and Rainforest Alliance certified office paper. We practice bio-diesel conversion of our waste oil.
Special Recipe Wings 62  
Breaded seitan strips (approx 40 pc), 16 oz vegan ranch, and celery. Available in BBQ or spicy Buffalo style.

Thai Chili Wings 62  
Spicy chili-lime marinade. Sriracha-ranch, and sesame seeds.

Spinach Artichoke Dip** 54  
Our creamy spinach artichoke dip is served with toasted ciabatta crostini.

Poutine 62  
Hand-cut fries, Teese® creamy cheddar, gravy, and green onions. Add bacon, jalapeño or vegan sour cream for $4 each.

Chips & Guacamole** 46  
House-made fire-roasted salsa, guacamole, and tortilla chips.

Fries* Appetizer 30  
Sweet potato, waffle, or hand-cut fries. Add cheese for $6.

Salad greens are mesclun, baby spinach, arugula, red cabbage, and carrot, except where noted.

Garden Salad* 40  
Salad mix, tomato, sprouts, beets, cucumber, and choice of dressing.

Chicken-Style Ranch Salad 60  
BBQ or Buffalo-style seitan, ranch tossed salad mix, tomato, onion, bell pepper, and cucumber.

Taco Salad** 60  
Southwest dressed salad mix, tomato, onion, corn, black beans, cheese, jalapeño, seitan chorizo, tortilla chips, avocado, and vegan sour cream.

Caesar Salad** 60  
Caesar tossed romaine, grilled artichoke, sundried tomato, and croutons, with choice of spicy chick'n, crispy chick'n, or grilled tempeh.

The Radical Reuben** 68  
Canned beef seitan, onions, peppers, sauerkraut, thousand island, vegan or dairy cheese, on marbled rye.

S.U.V. (Straight Up Veggie)** 58  
Roasted whole grain bread with melted vegan or dairy cheese, avocado, sprouts, tomato, onion, lettuce, and creole mustard.

The Cuban Sandwich 62  
Grilled marinated seitan, fried yuca root chips, peporcini, melted cheese, mayo, and mustard on crunchy ciabatta bread.

Spicy Crispy Chick’n 60  
Spicy breaded chicken seitan, ranch, lettuce, tomato, cucumber, onion, on a wheat bun.

Gyro 60  
Pita bread, sliced seitan, onion, tomato, lettuce, and tzatziki.

The Radical Reuben** 68  
Canned beef seitan, onions, peppers, sauerkraut, thousand island, vegan or dairy cheese, on marbled rye.

Buddha’s Karma Burger** 62  
Curried sweet potato-tofu patty, grilled pineapple, sprouts, onion, and chimmichurri sauce. Add avocado for $4.

Portabella Truffle Melt** 68  
Marinated mushrooms, arugula, tomato, onion, white truffle aioli, and Teese® mozzarella, on ciabatta.

The Titanic BLT Burger 62  
Our house seitan patty, seitan bacon, french fried onions, lettuce, tomato, and Chipotle Fire™ sauce. Add cheese for $10.

Cajun Black Bean Burger 68  
Black bean patty, sautéed onion, mushroom, spinach, tomato, fried jalapeño, Teese® cheddar, and creole mustard. Add avocado for $4.

Mexicana Bowl** 60  
Scrambled tofu or eggs***, tomato, onion, jalapeño, guacamole, cilantro, vegan or dairy cheese, mexican rice, black beans, and salsa. Add corn tortillas for $3.

French Toast 20  
12 French toast wedges (6 diagonal cut slices), with maple-syrup-agave nectar.

Biscuit & Sausage Gravy 42  
Biscuit and sausage-style gravy.

Potato Tempeh Hash 72  
Crumbled tempeh, sliced potato, roasted red peppers, onions seasoned with crushed red pepper & fennel seed. Served with biscuit & gravy or bread of scrambled tofu or eggs***.

Cinnamon Rolls (6 rolls) 16  
Scrambled Tofu* 25  
6 Eggs*** 12