

SIGNATURE BOWLS

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



Limited Time



Salads



Grain Bowls

EL TORO Limited Time Only!

Big Steak, Bold Flavor, Zero Chill - Brown Rice with Kale, Black Beans, Charred Corn, **Hot Banana Peppers**, Queso Fresco [D], Crispy Onions [G]

Featuring our Creamy Chipotle Lime [D,E]

Topped with **Steak Asada!**

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 & Kale with Roasted Broccoli, Red Onion, Carrots, Pickled Jalapeños, Red Cabbage, Toasted Almonds [N]

Miso Ginger [S]

Red Chili Miso Tofu [S]

YAM JAM

12.25

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,E] & 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

12.50

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

Grill item determines starting price.

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)
White Cheddar [D]
Queso Fresco [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]
Hot Banana Peppers
Crispy Onions [G]

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,E]
Pesto Vinaigrette [D]
Basil Balsamic
Greek Feta [D]
Lemon Za'atar
Miso Ginger [S]
Creamy Chipotle Lime [D,E]

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
Steak Asada
BBQ Tofu [S]
Red Chili Miso Tofu [S]
Chimichurri Mushrooms
No Grilled Option

Add Extra

3.75
4.45
2.75
2.75
2.75

Roots Favorite

Limited Time Item

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