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We are offering our Vegan Chef Challenge Menu during regular business hours.



**Irish Vegan's Stout Stew \$5 cup, \$8 bowl**

Chunky mushrooms, carrots, celery, and red potatoes slow cooked in a Guinness stout gravy. Topped with green onions and an herbed tofu aioli.



**Ratatouille Flatbread \$13**

Stone fired flatbread brushed with Tuscan olive oil. Topped with red pepper, yellow squash, tomato and pickled red onion. Finished with an herbed tofu aioli.



**The Impossibly FunGuy Burger \$18**

Grilled Impossible burger on a toasted pretzel bun with avocado, grilled portobello, tomato, mixed greens and an herbed tofu aioli. Served with fried brussels sprouts, sweet drop peppers and a fig balsamic.



**Sullivan's Irish Dream \$10**

Coconut milk Irish cream (non-alcoholic) and silky chocolate mousse topped with a candied purple lotus.



[veganchefchallenge.org/Peoria](http://veganchefchallenge.org/Peoria)

**Go. Eat. Vote.**