



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



Thai Peanut Cabbage Rolls (gf) - \$12

Thai hummus, carrot, onion, bell pepper, zucchini, bean sprouts, mint and cilantro beautifully rolled in cabbage leaves. Garnished with peanut sauce and cashews. (3 pieces)



Buffalo Roasted Chickpea Flatbread (gf) - \$16

Spicy roasted chickpeas, celery, cabbage and onion served on a bed of house made ranch and cheddar cheese. Drizzled with The Queen's buffalo sauce. Add tofu cooked in buffalo sauce for +\$2.



Caribbean Bowl (gf) - \$16

Jerk seasoned tofu paired with a roasted sweet potato coconut milk sauce, peas, red beans, bell peppers. Served on a bed of butternut squash spiralized noodles and topped with mango salsa.



Vegan Raspberry Lemon Bars (gf) - \$4

Creamy vegan raspberry lemon bars made with coconut milk and a crunchy gluten-free shortbread.



veganchefchallenge.org/Peoria

Go. Eat. Vote.