

SCARLETT BEGONIA

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



Quinoa Oatmeal (gf) • \$18

Organic quinoa, dried mission figs, seasonal fruit, pistachio, almonds, organic maple syrup, oat or almond milk



Coconut Parfait (gf) • \$17

House made organic granola, organic cultured coconut yogurt, dried cranberries, toasted almonds, organic strawberries, blueberries, mint



Taco Salad (gf) • \$20

Crisp romaine, wild baby arugula, harissa flavored quinoa and black beans, diced tomato, red onion, avocado, creamy avocado lime dressing, crispy tortilla strips



Go. Eat. Vote.



Santa Barbara
VeganChefChallenge.org/SantaBarbara