SIGNATURE BOWLS







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

PESTO CAESAR

Kale with Bulgur [G], Tomatoes, Pita Chips [G], Lime-Pickled Onions, Shaved Parmesan

Pesto Vinaigrette [D] & Caesar [D,F]

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

Miso Ginger [S]

% Red Chili Miso Tofu [S]

ROOTS BOWL

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] & 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]

MAD BOWL

Brown Rice with Spinach, Cannellini Beans, Roasted Broccoli, Cucumbers, Grape Tomatoes. Red Onions, Shaved Parmesan [D]

Pesto Vinaigrette [D] & Basil Balsamic

X Chimmichurri Mushrooms

CREATE YOUR OWN

BUILD YOUR BASE

We recommend choosing 1 primary base and 1 secondary base.

繆 Grains

Brown Rice Roots Rice Bulgur [G]

Lettuces



Kale Arcadian Mix Spinach

ADD YOUR INGREDIENTS

5 ingredients are included. Additional are .60 each unless specified otherwise.

Roasted

Roasted Sweet Potatoes Roasted Reets Roasted Broccoli

Beans

Cannellini Beans Black Beans Chickpeas

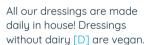
Cheeses

Feta [D] Parmesan [D] Goat Cheese [D] (+\$1.25) Cheddar [D]

And More!

Charred Corn Cucumbers **Grape Tomatoes Red Onions** Pita Chips [G] Avocado (+\$1.85) Lime-Pickled Onions Pickled Carrots Purple Cabbage Pickled Jalapeños **Dried Cranberries** Hard-Boiled Egg [E] Toasted Almonds [N]

CHOOSE YOUR DRESSING(S)



House-Made Dressings

Cilantro Lime Lemon Tahini [S] Caesar [D.F] Pesto Vinaigrette [D] Basil Balsamic Greek Feta [D] Lemon Za'atar Miso Ginger [S]

Citrus & Spice!



Chipotle Tabasco Sriracha Frank's Red Hot Lime Squeeze Lemon Squeeze

The Basics

Olive Oil Red Wine Vinegar

CHOOSE YOUR GRILL ITEM(S)

Bowl price includes one grill item serving.

Grilled Options

Adobo Chicken BBQ Tofu [S] Red Chili Miso Tofu [S] Chimichurri Mushrooms No Grilled Option

Add Extra

3.25 240 2.40 2.40



Roots Favorite

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