



Sweetwater Harvest Kitchen

Dinner

(\$25 per person)

Starter

Heart Beet Salad - Red beet goat cheese croquette over salad of Urban Rebel Farms micro greens dressed w/burnt shallot blackberry vinaigrette

Guajillo Mushroom Quesadilla - Slow roasted mushrooms, jack + cheddar cheese folded in blue corn tortillas finished w/lime cream + house pickled onion

Sweetwater Vegan Soup - Chef crafted specialty soup of the day

Entree

Paleo Verde Burrito - Housemade spinach + egg "tortilla" filled w/shredded chicken, avocado + sweet potato, smothered w/cashew 'cheese' + red or green Chile; served w/sauteed kale + vegan basil pesto cauliflower rice

Roasted Vegetable Noodle Bowl - Roasted veggies + crispy tofu tossed w/yam glass noodles in a spicy mango + tamarind stir fry

Maple Dijon Glazed Norwegian Salmon - Mounted on a bed of sweet potato hash; served w/cumin roasted baby carrots

Sweet

Chocolate Avocado Mousse - Decadent + vegan

Carrot Cake - Our most famous gluten free delight!

Mixed Berry Timbale Crumble - Warm berry crumble w/freshly whipped cream

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1512 Pacheco St.

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<http://www.sweetwatersf.com>