

APPETIZERS & FLATBREADS

SOUP OF THE DAY 8

fresh, housemade daily

FRITO MISTO 14

crispy cauliflower, sweet chili sauce, sesame seeds

PRETZEL DIP MEDLEY 11

soft pretzel, roasted tomato hummus, caramelized onion dip, key lime mustard

MAC 'N' CHEESE 8

housemade dijon béchamel cheddar sauce, panko breadcrumbs

CASHEW CHEESE PLATE 11

housemade cheese, pesto spread, roasted tomato, housemade crostini

BLACK BEAN SLIDERS 14

housemade bun & slider, onion, romaine, bbq sauce, jalapeno mayo
add cheddar \$2

KALE FLATBREAD 11

sautéed kale, spanish onion, sliced tomato, mozzarella

UPPER CRUST FLATBREAD 14

caviar, chive, crème fraîche, red onion; red or black caviar (½ and ½ add \$2)

ROASTED VEGETABLE FLATBREAD 13

fresh tomato, squash, eggplant, zucchini, housemade feta, red pepper vinaigrette

ARUGULA FLATBREAD 11

housemade feta, roasted tomato, red pepper vinaigrette, garlic spread

add a gluten-free crust to any flatbread \$1.50

SALADS

CHOPPED 7

romaine, chickpea, pepper, tomato, cucumber, onion, olive, red wine vinaigrette

CAESAR 7

romaine heart, housemade garlic/herb croutons, housemade lemon-dijon dressing

KALE 9

housemade feta, ponzu tofu, candied walnut, tomato, balsamic vinaigrette

ARUGULA & BEET 9

roasted yellow beet, baby arugula, chopped tomato, maple mustard dressing

add organic tofu (grilled, blackened, bbq, ponzu) to any salad or entrée \$7

ENTREES

SUBLIME PICATTA 18

gardein cutlet, mashed potato, sautéed kale, lemon-caper sauce

PORTOBELLO STEAK STACK 18

sautéed kale, topped with fried potato slices, roasted tomato, mushroom marsala sauce, quinoa

MUSHROOM RAVIOLI 21

housemade, filled with cashew cream, slow-roasted tomato butter sauce, basil

GARDEIN BURGER 15

lettuce, tomato, onion, french dressing, french fries
add cheddar \$2

RAW MEIN 18

zucchini noodle, bok choy, napa cabbage, red pepper, carrot, ginger miso dressing

SPICY SZECHUAN VEGANESE STIR FRY 18

carrot, broccoli, pepper, sugar snap pea, bok choy, shitaki mushroom, jasmine rice

VEGETABLE LASAGNE 18

eggplant, zucchini, squash, basil, mozzarella, housemade ricotta, marinara

SIDES

BAKED POLENTA FRIES 5

BROCCOLI (steamed or sautéed with garlic) 7

FRENCH FRIES 7

JASMINE RICE 7

MASHED POTATOES 7

ORGANIC TOFU (grilled, blackened, bbq, ponzu) 8

QUINOA 7

KALE (steamed or sautéed with garlic) 7

STEAMED CAULIFLOWER 7

DESSERTS

CHOCOLATE NIRVANA 9

chocolate cake, kahlua butter crème, dark chocolate ganache

CARROT CAKE 9

vegan cream cheese icing

APPLE FRENCH TART 9

vanilla custard, almond nut crust

SEASONAL CHEESECAKE 9

almond nut crust

COCONUT CAKE 9

white cake, coconut butter crème, almond tuile

ICE CREAM SUNDAE 10

housemade ice cream, chocolate, peanuts

FEATURED COCKTAILS

GARDEN MARGARITA 9

tequila, triple sec, lime juice, celery bitters

GRAPEFRUIT MULE 9

gin, grapefruit juice, ginger beer

COSMOPOLITAN 12

vodka, triple sec, cranberry juice, lime juice

TIRAMISU MARTINI 12

vodka, creme de cacao, coffee liqueur, soy milk

MOJITO 9

rum, mint, muddled lime, sugar

RUM PUNCH 9

rum, orange juice, pineapple juice, lime juice

FULL BAR AVAILABLE

HAPPY HOUR
TUESDAY-FRIDAY
5:30-7:30 PM
AT THE BAR

WHITE WINE

PINOT GRIGIO “PROGETTO LAGEDER”
riff, italy, 2015 7/24

PINOT GRIGIO
cantina tramin, italy, 2015 8/30

SAUVIGNON BLANC “FAULT LINE”
marlborough, new zealand, 2016 8/30

SAUVIGNON BLANC
spy valley, marlborough, new zealand, 2016 12/40

CHARDONNAY
grayson, california, 2015 7/24

CHARDONNAY
martin ray, russian river valley, sonoma, california, 2016 12/40

RIESLING
dr. loosen, mosel valley, germany, 2015 8/30

RED WINE

PINOT NOIR
angeline, california, 2016 8/30

PINOT NOIR
cloudline, willamette valley, oregon, 2015 12/40

MERLOT
dante, california, 2014 7/24

MERLOT
milbrandt, columbia valley, washington, 2014 12/40 **S**

CABERNET SAUVIGNON
santa julia, mendoza, 2015 7/24

CABERNET SAUVIGNON “LA STORIA”
trentadue, alexander valley, 2015 12/40

SHIRAZ “THE RIPPER”
hope estate, western australia, 2011 12/40

RED BLEND “ANNABELLA”
pozzan, california, 2014 10/38

MALBEC
catena, mendoza, argentina, 2014 12/40

BUBBLES

PROSECCO tiamo, italy 8/30 ♦

MOSCATO D’ASTI la spinetta, italy, 2015 45

BRUT la cuvée, laurent-perrier, france 70

NUIT BLANCHE perrier-jouet, france 125

CRAFT BEERS

60 MINUTE IPA dogfish head 6

FLORIDIAN funky buddha, hefeweizen 6

NAMASTE dogfish head, belgian white 6

#9 magic hat, pale ale 6

LAGER narragansett 6

PERRY HARD CIDER ace 6

NUT BROWN ALE sam smith 6

NON-ALCOHOLIC BEVERAGES

JUICE
cranberry, orange, pineapple, grapefruit 6

FOUNTAIN SODAS coke, diet coke, ginger ale, sprite 3

LEMONADE 3

ICED TEA 3.5

ARNOLD PALMER 3.5

FERRARELLE SPARKLING MINERAL WATER 5

NATIA MINERAL WATER 5

COFFEE 3

HOT TEA/WATER SERVICE 3.5

CAPPUCCINO 5

ESPRESSO 4

DOUBLE ESPRESSO 6

Sublime is 100% VEGAN and CHOLESTEROL-FREE.

100% of Sublime's profits support animal welfare.

Outside food and/or beverage is not permitted, including birthday cake, etc.

Outside wine is subject to a \$15 per bottle corkage fee.

For the safety and comfort of our guests and staff, Sublime prohibits balloons, confetti, glitter and bubbles in the restaurant.

Many of Sublime's menu items contain one or more allergens including but, not limited to: wheat, soybeans, tree nuts and peanuts. All of our items are prepared and cooked in shared areas where cross-contact occurs. From time to time, different ingredients may be substituted in an item. Suppliers may change production methods or ingredients without notice. Sublime is unable to guarantee that any item on our menu is free from any specific allergen. **We do not assume any responsibility for guests with food sensitivities or allergies.**

♦ denotes an organic product
S denotes a sustainable product