



FOLLOW US ON
INSTAGRAM: @erisfoodco
TIKTOK: erisveganfoodco

11-8 SUN-THURS

11-9 FRI-SAT

CARNE ASADA BOWL: \$20

Our mouth watering seitan carne in a heaping bowl of black beans, roasted yams and brown rice with poblanos, tomatoes, lime cured cabbage and lettuce, with chipotles and mojo sauces

CHIKUN BAKON RANCH SANDO: \$16

Crispy Fried Chikun with Plantain Bakon & cool house ranch with lettuce, onion, tomato, & pickle on handmade pretzel bun. w/ russett & sweet potato fries & house made ketchup

BUCKAROO BANZAI SANDO: \$17

Crispy Fried Chikun tossed in our pepper BBQ with our house slaw, pickles, & caramelized onion on handmade pretzel bun. w/ russett & sweet potato fries & house made ketchup

FIRECRACKER SANDO: \$17

Crispy Fried Chikun bathed in a spicy sweet sauce with our house slaw, pickles, & crispy onions on handmade pretzel bun. w/ russett & sweet potato fries & house made ketchup

THE REUBEN: \$19

Our house seitan corned beef, with gooey sunflower swiss, sauerkraut and 1000 Island on our baked frssh house grilled rye bread w/ russett & sweet potato fries & house made ketchup

JUGHEAD BURGER \$16

Cast Iron seared burger, handmade pretzel bun, 1000 island, melted "cheeze", tomatoes, pickles, onions, lettuce, w/ russet & sweet potato fries & house made ketchup

BAM-BAM BURGER \$17

Cast Iron-seared burger, handmade pretzel bun, spicy BamBam sauce, vegan jack Cheeze, crispy onion strings, tomatoes, pickles, lettuce, w/ russet & sweet potato fries & house made ketchup

SANTO CHORIZO BURGER \$17

Cast Iron-seared chorizo burger, handmade pretzel bun, jalapeno corn jam, vegan jack Cheeze, avocado & chipotle sauce. Tomatoes, pickles, lettuce, onion. w/ russet & sweet potato fries & house made ketchup

KRAB CAKE SANDO \$19

Golden Krab cake patty, with our house slaw and bomb vegan tartar sauce, with a touch of lettuce, tomato, onion, & pickle on a toasted bun. Served with Salt & vinegar fries

MEEATLOAF SANDO \$18

House-made vegan meatloaf, on our rosemary bread, with dijon-mayo, arugula, tomatoes, cornichon pickle, & onion- Served with russet & sweet potato fries & house made ketchup

THE SUPER GYRO \$18

Our house vegan lamb, lovingly wrapped in our monster pita with tomatoes, pepperoncini, lettuce, onion, and fries, smothered in our house cultured tzatziki ask for spicy and we'll add a kick

CHIKUN PESTO GYRO \$18

Our crispy chikun tossed in pesto & feta, wrapped in our monster pita with roasted tomatoes, arugula, onion and garlic fries in our house marinara

PHILLY CHEEZESTAKE \$18

sliced "steak", peppers & onions with our melty philly cheeze sauce on our toasted housemade bread Served with russet & sweet potato fries & house made ketchup

ADOBADO SEITAN TACOS (3): \$18

Seitan adobado, citrus slaw, chipotle aioli, roasted pineapple, handmade flour tortilla

SWEET POTATO PEPPERJACK TACOS (3): \$17 GF

Sunflower Pepper jack, sweet potato, roasted poblanos, avocado, handmade corn tortilla

FISH TACOS (3) \$19 GET IT WITH A CORN TORTILLA TO MAKE IT GLUTEN FREE!

Battered palm heart "fish", crunchy slaw, handmade flour tortilla

TRIPLE TACO COMBO \$18

Three tacos (one of each) Adobado, Sweet Potato, and Fish

PEPPADEW PESTO PIZZA \$16

Peppadew peppers/pepperoncini, kale pesto, sunflower mozzarella, balsamic glaze

ACAPULCO GOLDIE PIZZA \$16

Pepper jack sauce, poblanos, sweet potato, seitan adobado, pineapple, cilantro, radish

BUFALO CHIKUN PIZZA \$17

tangy buffalo marinated chikun, caramelized onions, house ranch & gooey sunflower mozzarella

LITTLE BRUTUS PIZZA FLATBREAD \$18

Double garlic pizza sauce, pepperoni, adobado seitan, pepper jack, mozzarella, jalapenos and BamBam sauce. This is our best pizza

GALACTIC MONSTER FRIES \$11 GF Add adobado seitan \$3 Add avo \$2

russet & sweet potato fries smothered in pepper jack with tomatoes, poblanos, radishes, and cilantro and topped with ooey-gooey sunflower mozzarella, mind-meltingly good.

CHOP CHOP SALAD \$16 GF

kale, arugula, radish, chickpeas, olives, pickles, pepperoncini, sunflower and pumpkins seeds in a sunflower dill dressing

HAVANA AFFAIR BOWL \$16 GF

Coconut cilantro lime brown rice, cuban style black beans, roasted yams, pickled purple slaw, plantains and our cuban mojo sauce

RIGHTEOUS RAMEN \$18

Fresh ramen noodles with veggies and seitan in our house broth (spicy or no spicy)