

We believe the choices we make about what we eat, where it comes from and how it's prepared have a direct and powerful impact on the health of individuals, communities and the environment.

This is our food ethos, and it guides us in every decision we make. We want to feed more people better food, and we use this as a framework. We're always looking for ways to source smarter, to make better decisions and to help sweetgreen and its customers be a positive force in the world and on the food system.

## SALADS

**SPICY SABZI<sup>v</sup>** **\$8.75**  
440 CAL  
organic baby spinach, shredded kale, roasted sesame tofu, spicy broccoli, raw beets, carrots, spicy quinoa, bean sprouts, basil, dried chiles, carrot chili vinaigrette

**KALE CAESAR** **\$8.95**  
420 CAL  
shredded kale, chopped romaine, parmesan crisps, shaved parmesan, roasted chicken, tomatoes, fresh lime squeeze, caesar dressing

**GUACAMOLE GREENS** **\$9.85**  
530 CAL  
organic mesclun, avocado, roasted chicken, red onion, tomatoes, tortilla chips, fresh lime squeeze, lime cilantro jalapeño vinaigrette

**HUMMUS TAHINA\*** **\$10.85**  
525 CAL  
chopped romaine, shredded kale, herb falafel, local feta, tomatoes, red onion, cucumbers, za'atar breadcrumbs, housemade hummus, cucumber tahini yogurt dressing

**OMG OMEGA** **\$12.15**  
555 CAL  
organic arugula, baby spinach, cucumbers, tomatoes, basil, avocado, roasted steelhead, nori furikake, miso sesame ginger vinaigrette

**RAD THAI** **\$10.85**  
365 CAL  
organic arugula, organic mesclun, bean sprouts, shredded cabbage, spicy sunflower seeds, carrots, cucumbers, basil, citrus shrimp, spicy cashew dressing

\* contains gluten  
v vegan

## WARM BOWLS

**PESTO PORTOBELLO** **\$11.15**  
775 CAL  
warm quinoa, organic arugula, roasted chicken, raw corn, hot chickpeas, warm portobello mix, spicy broccoli, pesto vinaigrette

**HARVEST BOWL** **\$9.85**  
705 CAL  
organic wild rice, shredded kale, apples, sweet potatoes, roasted chicken, local goat cheese, toasted almonds, balsamic vinaigrette

**SHROOMAMI<sup>v</sup>** **\$10.35**  
640 CAL  
organic wild rice, shredded kale, raw beets, bean sprouts, basil, spicy sunflower seeds, roasted sesame tofu, warm portobello mix, miso sesame ginger vinaigrette

## ETC.

**BUILD YOUR OWN** **\$7.15+**  
pick a base + four toppings + dressing

**PREMIUMS**

|   |               |
|---|---------------|
| avocado, housemade hummus, <sup>v</sup>   | <b>\$1.25</b> |
| hard-boiled egg   |               |
| parmesan, local goat cheese, local feta, organic white cheddar, parmesan crisps                 |               |
| herb falafel <sup>v</sup> , roasted sesame tofu <sup>v</sup> , warm portobello mix <sup>v</sup> | <b>\$2.25</b> |
| roasted chicken   | <b>\$2.75</b> |
| citrus shrimp   | <b>\$4</b>    |
| roasted steelhead   | <b>\$5</b>    |

## SEASONALS

**SPICY GREENS + CHICKEN** **\$10.35**  
530 CAL  
organic arugula, organic wild rice, tomatoes, raw corn, spicy green beans, roasted chicken, carrot chili vinaigrette

**PEACH + GOAT CHEESE** **\$9.35**  
360 CAL  
organic mesclun, organic baby spinach, basil, toasted almonds, local peaches, local goat cheese, balsamic vinaigrette

**JALAPEÑO BUSINESS** **\$11.35**  
365 CAL  
organic arugula, shredded kale, sungold tomatoes, cilantro, spicy sunflower seeds, roasted corn + zucchini, local feta, warm portobello mix, lime cilantro jalapeño vinaigrette

## DRESSINGS

lime cilantro jalapeño vinaigrette<sup>v</sup>  
miso sesame ginger vinaigrette<sup>v</sup>  
pesto vinaigrette<sup>v</sup>  
spicy cashew dressing<sup>v</sup>  
carrot chili vinaigrette<sup>v</sup>  
balsamic vinaigrette  
cucumber tahini yogurt dressing  
caesar dressing  
extra virgin olive oil  
balsamic vinegar  
fresh lemon squeeze  
fresh lime squeeze

**HOUSEMADE DRINKS** **\$2.50**

Our drinks are housemade daily with fresh fruit + herbs, and no refined sugar