

green

NEW AMERICAN VEGETARIAN



what's the deal with green?

green features all your favorite foods made with **100% plant based ingredients, vegan cheeses, and vegan mock meats**. We take our food seriously around here, and strive to use organic whenever possible. We love cooking for you, thanks for eating at green!

trace amounts of gluten* request to be made with trace amounts of gluten* SF soy free N contains nuts

*this is a shared kitchen please read allergy notice

bites

buffalo "wings" 8.25

our award winning wings with veggies and a side of our housemade ranch.

spinach fundido dip 12

organic spinach, white wine, and creamy artichoke queso dip served with corn chips.

green hummus 7

organic chickpea dip, with fire roasted poblano, served with crispy flour tortilla chips.

chili fries 7.50 add cheese 2

our crispy thyme fries covered in house made chili.

west coast fries 8.25

our crispy thyme fries smothered with melted cheese, grilled onions, and 1k island sauce.

east coast fries 8.25

our crispy thyme fries smothered with melted cheese, grilled onions, ranch and spicy buffalo sauce.

crab puffs 6.50

a house favorite, mock crab meat, cream cheese, and secret spices.

egglessrolls 6

crisp wontons stuffed with cabbage, carrots, and chinese five spice.

samosas 8

curried potatoes, peas, carrots and fresh garlic wrapped in a thin fried pastry with tamarind dipping sauce.

greens + garden burritos

We use organic produce in our salad mix whenever nature provides it. Make it a garden burrito and have it wrapped in a flour tortilla for a buck! Deliciously made when you get it as a bowl.

dagobah jungle 11

jerk spiced fried brussels sprouts over fresh greens tossed in jamaican jungle dressing with carrots and crunchy tortilla strips.

peanut chicken 11

mock chicken, fresh greens, cabbage, carrots, green onions, and crushed peanuts tossed in a sweet house peanut vinaigrette with crunchy tortilla strips.

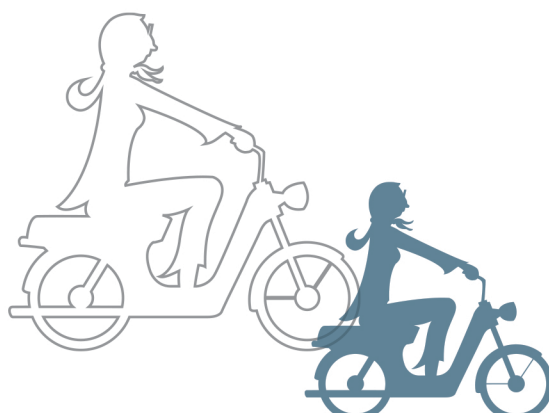
fighting artichoke 12

artichoke hearts, kalamata olives, cucumbers, and tomatoes over fresh greens tossed in a creamy tahini-lemon dressing with crunchy tortilla strips.

add blackened mock chicken 2.25

ranchero 11

bbq "wings" with fresh greens and carrots tossed in our housemade ranch dressing and crunchy tortilla strips.



tempe 2240 n. scottsdale rd. 480.941.9003

phoenix 2022 n. 7th st. 602.258.1870



prices subject to change without notice.

more on the back.

hand holds

Po-boys, sammies and burgers that you hold in your hands and stuff in your face. Substitute organic sprouted ezekeil bread or gluten free bread for a buck. Don't forget to add a side.

original "g" spicy po-boy 9.25

our classic buffalo mock chicken, fresh lettuce, tomato, and mayo, on a toasty ciabatta.

wendy's pickle 9.25

southern style breaded mock chicken cutlet with spicy hot sauce, mayo, and dill pickles on a toasty ciabatta.

chicago cheesesteak 11

grilled seitan steak with caramelized peppers n onions, lettuce, tomato, mayo, melted cheddar, and spicy giardiniera peppers, on a toasty ciabatta.

the bff 11

crispy breaded and fried fancy mock chicken with fresh sautéed jalapeños, cheddar, avocado, lettuce, and tomato on a toasty bun, topped with our housemade ranch.

secret bbq sammie 9.25

our mock chicken with caramelized onions n peppers in our espresso bbq sauce with mayo. add bacon for a buck.

big wac 11

two hand-packed patties, special sauce, lettuce, cheese, pickles, onions on a sesame seed bun.

classic burger 8.50

our hand-packed patty topped with lettuce, tomato, pickles and ketchup on a sesame seed bun. add cheese or bacon and almost anything else for a buck each.

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keep in touch

   greenvegetarian.com

phoenix 2022 n. 7th st phx az 85006 | 602.258.1870

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 breakfast | fine pastries | coffee | tsoft tserve

   tsoynami.com

2014 n. 7th st phx az 85006 | 602.258.nami (6264)

***ALLERGY NOTICE** All menu items prepared in our kitchens are plant based. However, wheat, soy, peanuts, tree nuts, and seeds are present. Though we do our best to keep items separated we cannot guarantee the prevention of cross-contact of any ingredient or assume responsibility for a particular sensitivity or allergy to any food product provided by green or nami restaurants. If you have a hypersensitivity to any of the above allergens, you may want to reconsider dining with us.

eat more plants.

sides + kid stuff

thyme fries 3.5  

tahini coleslaw 3.5  

fresh fruit 3.5  

fried brussels 6.5  

grandma's chili 4 

chicken nuggs 10.5

chicken nuggets over a bed of thyme fries with your choice of housemade ranch or bbq.

kids burger 11.25

our hand-packed patty plain jane on a bun with thyme fries. add cheese for a buck.

kidsadilla 8

melted cheese in a flour tortilla. add stuff... almost anything for a buck or more each!

drinks

housemade drinks 2.50 made with unrefined organic sugar

organic sweet lime, strawberry lemonade, electric nectar, organic fair trade green tea (unsweetened)

bottles from the cooler prices vary

kombucha, natural sodas, juices, tea and more!

ask about craft beer sangria house cocktails + wine on tap