

Chef Aaliyah

# Apothica at Night

Fresh, Local, Plant-Based  
5pm-9pm

## Small Plates

### "Crab" Cake Tostadas GF

\$12

Crab cake mix pressed on a Crispy Masa tortilla , Cabbage + Jalapeno Slaw, Remoulade Sauce

### Buffalo Chickpea Nachos GF

\$13

Buffalo Chickpea, Queso, Pickle Ranch

### Fried Tofu Bites GF

\$13

Gochujang Mayo, Nori Sesame Dust, Pickled Watermelon Radish

### Farmers Market Salad GF

\$14

Napa Cabbage, Roasted Apples, Marinated Root Veg, Dates, Pecans, Balsamic Fennel Vinaigrette

## Main Course

### Chickpea Crepes

\$17

Black Bean + TVP filling, Guajillo Espresso sauce, Chimichurri, Local Sunchoke Chips

### Creole Soul Bowl GF

\$18

Gumbo braised Red beans, Blackened Pulled "Meat", Collard Green and Bell Pepper Salad, Charred Scallion Chutney

### Pot Pie Pasta GF optional

\$18

Local Potato Cream Sauce, Edamame, Caramelized Mushrooms, Carrot Cashew Cream , Pie Crust Confetti

**Add Crispy Tofu +5**

### Mac + Cheese GF optional

\$16

House Queso, Classic elbow, choose between original or chipotle. **Add Crispy Tofu +5**

## Dessert

### Espresso Martini Cheesecake GF

\$12

Oreo Crust, Espresso Infused Caramel , Whip

### Ice Cream Scoop

\$5

Seasonal flavors from Big Feeling Ice Cream

Make it a.... **Sundae +3, Affogato +2, Al a Mode +5**