

LEAF HAPPY HOUR



SMALL PLATES

Buffalo Cauliflower Taco (v, gf)	4
corn tortillas, "blue cheese," celery, carrot	
Calamari-style Oyster Mushrooms (v, gf)	9
rice flour battered and fried mushroom, sesame, green onion, sweet & spicy dipping sauce	
Leaf Plate (v, gfo)	11
toasted vegan naan, babaganoush, pickles, sundried tomato hummus, red pepper chutney	
Jackfruit Adobada Nachos (v, gf)	8
corn tortillas, grilled vegetable mix, white refried beans, vegan queso & cotija	
Vegan Crab Cake Slider (v)	5.5
tempeh-tofu-wakame cake, tartar sauce, mixed greens, vegan bun	
Mushroom Burger Slider (v, gfo)	4.75
walnut-quinoa patty, red onion, pepper jelly, vegan bun add cheese/vegan cheese (+.5/1)	
Greek Salad (vo, gf)	7
lettuce, tomato, cucumber, olive, house-made farm feta, oregano vinaigrette	
Mandarin Kale Salad (v, gf)	7
asian pear, mandarin, cherry, pepita, carrot, vegan apple-honey vinaigrette	
French Fries (v, gf)	4
russet potato -sweet potato/mix fries (+1.5)	
Soup	4/6
cup/bowl, rotating option	

many of our non-vegan items can be made vegan -just ask
vegan=v, gluten free=gf, vegan/gluten free option=vo/gfo

*At Leaf, there is a 4% **Kitchen Living Wage Surcharge** added to each guest check to address the growing wage disparity among restaurant employees. This fee goes directly to our hardworking and creative Leaf Kitchen staff. We ask for your support in this new sustainable practice. A 20% gratuity may be added to parties of 6 or more; split plate fee \$3. *These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All of our ingredients may not be listed on the menu; please be specific with your server regarding any dietary restrictions.

DRINK SPECIALS

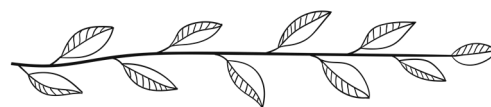
Rotating Draft Beer	\$1 off
Rotating Draft Hard Kombucha	\$1 off
Wine by the Glass see our full list	\$2 off
Wine by the Bottle all bottles	25% off
House Cocktails happy hour price below	\$2-\$3 off
Well Cocktail	\$5.5-\$7.5

HOUSE COCKTAILS

Mango Tango	9
mango cardamom infused vodka, amaretto, pistachio syrup, lemon	
Pineapple Habanero Margarita	9
habanero infused tequila, orange liqueur, pineapple sage tarragon syrup, lime	
Strawberry Basil Spritz	11
gin, strawberry basil shrub, alpine liqueur, lemon, sparkling water	
Cherry Rose Whisky Sour	11
cherry rose infused Japanese whisky, Japanese sake sweet vermouth, honey syrup, lemon	
Angostura Cuba Libre	8
white rum, citrus peel syrup, angostura bitters, fresh lime juice	

NON-ALCOHOLIC

Spicy Thai	8
coconut water, Thai chili, citrus syrup, lime, Thai basil	
Honey Ginger Gin & Tonic	7
n/a gin, ginger, honey, lemon, tonic	
Grubi Dry 'Secco	9
non-alcoholic dry prosecco	
Best Day Brewing Hazy IPA	8
less than .5% alcohol, N. California	



full-service vegetarian and vegan catering available!