



# DINNER

the herb box... is proud to support our local growers and suppliers using farmers' cheese and **cage-free eggs**. We use hormone-free, natural meats and **nitrate-free bacon** as well as local, organic produce whenever possible.

## OPENERS

### KOREAN FRIED CAULIFLOWER 남남

quinoa, Korean hot pepper sauce, sprouts - \$13

### CRISP BRUSSELS SPROUT CHIPS

sea salt, vegan aioli - \$9 gf, v

### AVOCADO LOVE™

whole grain toasts, organic arugula, fennel- \$12

### HOISIN GLAZED CHICKEN SATAY

peanut sauce, sesame slaw - \$13

### MAC and CHEESE GRATIN

smoked gouda, sage breadcrumbs - \$10

### THAI BBQ BABY BACK RIBS

green apple, jicama slaw - \$13

### PEAR and GORGONZOLA FLATBREAD

sage pesto, parmesan fried sage - \$15

### SPICED HERB FALAFEL WITH SWEET ONION

tahini, yogurt, mint - \$9

### ROASTED BEET and APPLE SALAD

goat cheese mousse, candied walnuts - \$12 gf

### GROW HAPPY GARDEN SALAD

cucumber, tomato, feta, pepitas, red wine vin - \$9 gf  
ADD grilled salmon\* - \$6 all natural chicken\*, grilled steak\* - \$4

### KALE, CORN and SWEET ONION PAKORA

sweet-hot serrano glaze, vegan yellow pepper aioli - \$12 gf, v

### WHITE BEAN CHICKEN CHILI

tortilla crisps, cilantro, hatch chilies - \$7

### GYPSY SOUP of the MOMENT

seasonally inspired, scrumptious - \$7

### CRISPY PORK BELLY SLIDERS

candied orange peel, jalapeno, red cabbage - \$14

## MAINS

### HARVEST HERB and VEGETABLE RISOTTO

arugula, spinach, crispy pancetta - \$21 gf

### CHARRED SALMON with GRAPEFRUIT GLAZE\*

blackberries, orange charred onion, toasted black quinoa - \$25 gf

### BUTTERNUT SQUASH and CORN ENCHILADAS

candied pepitas, tomatillo sauce, pickled red onion - \$17 gf

### SHORT RIB ENCHILADAS + MANCHEGO + ANCHO

napa cabbage slaw, cilantro, avocado, queso - \$17 gf

### ARIZONA GRASS FED BURGER\*

bacon, aioli, brie cheese, green-apple jicama slaw - \$15 rgf

### GRILLED TROUT, ROASTED CORN and BEETS\*

herb-garlic butter, roasted brussels sprouts - \$22 gf

### BRAISED SHORT RIB with WILD MUSHROOM POLENTA

creamy polenta, wild mushrooms, parmigiano - \$24 gf

### HERB ROASTED CHICKEN + FORK SMASHED POTATOES

swiss chard, roasted garlic jus - \$22 gf

### RIBEYE CHIMICHURRI\*

crispy sweet potato fries, garlic aioli - \$32 gf

## VEGETARIAN NOSH BOARD

roasted beet, apple, kale pakora - gf  
crisp brussels sprout chips, quinoa citrus salad - gf  
edamame hummus, corn salsa - gf  
pita bread  
\$16

eat good grow happy

[www.theherbbox.com](http://www.theherbbox.com)



gf = **gluten-free** rgf = **request gluten-free** v = **vegan**

MENU UPDATED  
11.16.16

FOOD CONSUMPTION WARNING :: \*these items can be cooked to order. Consuming raw or under cooked eggs, meat, poultry or seafood may increase your risk of food-borne illness. CAUTION: dried fruit & olives may contain pits or seeds. Attention persons with food allergies to wheat, soy, eggs, milk, peanuts, tree nuts, fish and shellfish: Although the staff at The Herb Box takes precautions to safely handle and label ingredients and foods that contain potential allergens, cross-contamination may occur. Highly sensitive individuals should discuss the risks of cross-contamination with their physicians.



## specialty cocktails

\$11

### **BLACKBERRY MOJITO**

Bacardi rum, fresh blackberries, soda  
simple syrup, limes and mint

### **THE MARTINEZ**

Bombay Sapphire gin, sweet vermouth  
Luxardo cherry liqueur and Angostura bitters

### **SKINNY MARGARITA**

Herradura silver tequila, Crème de Cassis  
agave nectar and lime juice

### **MELON MULE**

Grey Goose melon vodka, Cock & Bull ginger beer  
lemon juice, fresh cucumbers and fresh limes

### **TWISTED MANHATTAN**

Woodford Reserve, Disaronno and cherry Juice

### **SEXY FIZZ AND FIG**

Finlandia vodka, lemon juice, rosemary  
honey syrup and fresh fig puree

### **LUCY GOOSEY**

Grey Goose La Poire vodka, Prosecco and  
a splash of elderflower liqueur

### **LEMON BASIL MARTINI**

Deep Eddy Lemon vodka and fresh basil leaves

### **THE RUBY RED SLIPPER**

Deep Eddy Grapefruit vodka, Elderflower  
liqueur and pink grapefruit juice

### **THE GINGER**

Jameson whiskey, ginger ale  
fresh lemon and lime