

vegan selections

starters ïïï

HOUSE MADE ARTISAN BREAD

extra virgin olive oil, balsamic vinegar | 7

MEZZE Δ

avocado & white bean hummus, european olives, chickpea wafers | 17

MUSHROOM FLATBREAD Δ

roasted mushrooms, sage, roasted garlic, olive oil | 15
available on gluten free crust

KENNEBEC FRIES Δ

sea salt | 8

BANANA SMOOTHIES Δ

purple power | acai, blueberries, flaxseed | 9
spa | kale, pineapple, cucumber | 8
mocha | banana, dates, protein, cacao | 9
balance | ginseng, melon, chia seed, basil | 8
summer | strawberry, blossom honey, orange, aloe | 9
carrot slushie | 6
add spirulina or bee pollen | 2

leaves ïïï

SIMPLE GREENS Δ

toy box tomatoes, scarlet radish, cucumber, sunflower seeds, honey balsamic dressing | 13

WINTER BEETS Δ

grapefruit, haystack crispy tofu, arugula, balsamic syrup & spiced pearl onions | 16

GREEK Δ

select lettuces with heirloom tomatoes, olives, cucumbers, tabbouleh & falafel | 16

mains ïïï

NOODLE BOWL

rice noodles with scallions, field peas, shiitake mushrooms, tofu & vegetable broth | 23

RADIATORE

extruded eggless quinoa pasta with tomatoes, arugula & herb crumbs | 21



TAVERN ON THE SQUARE SITS WHERE THE BASE OF THE ORIGINAL GONDOLA ONCE STOOD.

During the 1968-69 season, Bell Gondola installed the first Lionshead Gondola, a six-cabin tramway for the newly developed Lionshead Base. That same year, President Gerald Ford first traveled to Vail. The President was so impressed that he began to make annual trips, later purchasing property at Vail.

Our mindfulness & wellness inspired spa “Superfoods” cuisine is a tribute to the healthy lifestyle of the Colorado Rockies and it’s people. Local honey from our hives, acai, spirulina, ginseng, flaxseed, chia seed, chickpeas, cacao, protein powder, aloe, pollen, kale, house cured pastured meats, sustainable seafood, and herbs from our garden stand as testament to our commitment to offering healthful from scratch cooking.

tavern

ON THE SQUARE

vegan vegan vegan vegan vegan