

Open Daily
Lounge 4pm–10pm
Dinner Service 5pm–10pm
Show Nights 5pm–11pm

Chef, Sergio Renteria
Manager, Matthew Sanderson

W I L L O W S

RESTAURANT+BAR

VEGAN MENU

NOT JUST SALADS

Willows Salad 	16	Grilled Artichoke 	20
Spring Mix, Marcona Almonds, Golden Raisins Sunflower Seeds, Tomatoes, Red Wine Vinaigrette		Gilroy Artichoke, Charred Lemon	
Heirloom Tomato Salad  	22		
Heirloom Tomatoes, Ranieri Olive Oil, Balsamic Reduction Basil, Arugula, Citrus, Basil Vinaigrette			

ENTRÉES

Stir Fry Quinoa  	42	Pepper-Crusted Impossible Ground Steak 	45
Baby Heirloom Carrots, Savoy Cabbage Scallions, Cauliflower, Soy Sauce, Sesame Oil Red Wine Vinegar, Spinach		Fingerling Potatoes, Grilled Asparagus Cilantro Mint Chimichurri	

SIDES 14

Willows French Fries 	Baby Carrots 
Fresh Cut, Roasted Garlic, House-Made Ketchup	Sunrise Farms, Olive Oil, Garlic
Mushrooms 	Asparagus 
Shiitake, Red Wine, Shallots, Herbs	Grilled, Ranieri Extra Virgin Olive Oil

ALLERGEN KEY

 VEGAN
 VEGETARIAN

 GLUTEN-FREE
 CONTAINS NUTS

 CONTAINS SHELLFISH
 CONTAINS FISH

 CONTAINS EGG
 CONTAINS DAIRY

 CONTAINS SOY
 CONTAINS SESAME

*Contains raw or undercooked food products. **Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
***Parties of five or more subject to 20% gratuity.