




ACC Café Rotisserie



Meets criteria for UC Davis Nourish (GS) No ingredients contain gluten 



Whole food plant based 


Three Street Taco Combo with two Compliments **\$8.50**
Choice of Fish/Pork Belly or Seared Tofu (GS)

 **Three Seared Tofu Street Taco Combo** **\$7.95**
with two compliments




Plum Soy Fish Taco *Ala carte* (GS) **\$2.25**
Local Fish from Passmore Ranch cooked in a roasted plum sauce served on local corn tortilla and topped with house made cilantro lime slaw.


Braised Pork Belly Taco *Ala carte* **\$2.25**
Local braised pork belly served on local corn tortilla and topped with house made cilantro lime slaw.

 **Seared Tofu Taco *Ala carte***(GS) **\$2.25**
Seared organic local tofu in a chili lime glaze served on a local corn tortilla and topped with house made cilantro lime slaw.

Compliments:

 **Cilantro Lime Brown Rice** (GS) **\$2.25**
Locally grown Rue & Foresman jasmine rice cooked with Fresh cilantro spice & fresh lime juice.

 **Organic Roasted Acorn Squash** (GS) **\$2.25**
Roasted local Durst acorn squash mixed with maple syrup & spices.

 **Roasted Butternut Squash Salad**(GS) **\$3.95**
Roasted butternut squash and Brussel sprouts, shaved fennel, Roasted mushroom, fresh baby arugula tossed in a black bean vinaigrette.