

VEGETABLES, UNLEASHED.

Whether composing your own bowl or choosing from one of our chef-inspired combinations, you'll find a world of delicious possibilities at Beefsteak – all centered around the magic of vegetables, quick-cooked right in front of you. Start with a choice of grains, add a house-made sauce, then your freshly cooked vegetables. Next? Perhaps some meat! Then, a choice of fresh and crunchy toppings — from crisp greens to sesame seeds to kimchi. And there you have it, the sunshine and bounty of America in a bowl.

MAKE YOUR OWN BOWL

\$7.99

1. Choose Your Veggies

Check out the latest veggies on the menu board

2. Choose a Grain

Bulgur Quinoa Rice

3. Get Saucy

Black Bean Garlic Yogurt Cilantro Spicy Tomato

1. Add Something Meaty

Avocado v \$1.99
Poached Egg \$1.59
Roast Chicken \$2.99
Salt-Cured Salmon \$3.99

5. Love Toppings!

Almonds
Cherry Tomato
Corn Nuts
Cucumber Salad
Cranberries
Crispy Onions
Crispy Quinoa
Kimchi
Mozzarella
Pita Chips
Pumpkin Seeds

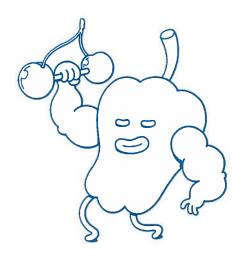
Radish Roasted Chickpeas Romaine

Scallions
Sprouts
Seaweed Salad

Toasted Sesame Seeds Toasted Seaweed Salad

6. Dress it Up

Extra Virgin Olive Oil Soy Ginger Lemon Honey Sherry Vinegar



Refresh	With a Kick	Grab & Go
Mineral Water \$3.50 Sparkling Water \$5.00 Daily selection of house-made juices \$3.50 House-made lemonade \$3.50 Honest Tea \$3.50 Spindrift soda \$4.50	DC Brau, Flying Dog and Dogfish Head beer ****** \$4.50 Infinite Monkey Theorem wine ****** \$8.00 Underwood wine, Pinot Gris or Pinot Noir ************************************	Fresh Fruit \$1.00 José Andrés Potato Chips \$3.00
Hours of Operation 10:30am – 10pm Seven days a week	800 22nd Street NW Washington DC 20052 beefsteakveggies.com	Twitter @beefsteak Instagram @beefsteakveggies Facebook/beefsteakveggies