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Irregardless

Menu Prices — October 26, 2026

Irregardless menu with prices in United States, updated April 2020: 28 items across 5 categories, prices from $9.00 to $29.00.

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Irregardless Menu with Prices (United States)

Irregardless menu with prices in United States, updated April 2020: 28 items across 5 categories, prices from $9.00 to $29.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/irregardless

Menu categories: SPECIALS · SALADS · ENTRÉES · SANDWICHES · DESSERTS

SPECIALS

ITEM	PRICE
Avocado Summer rolls (vegan + gf) Sliced cucumbers, cabbage, carrots, avocado, cilantro + sesame seeds. Served with peanut sauce.	**$12.00**
Buffalo Chicken Dip Shredded chicken, onion, garlic, buffalo sauce and lots of cheese. Served with warm pita.	**$14.00**
Fried Okra (vegan + gf) Battered and deep fried okra served with chipotle aioli.	**$12.00**
Hummus + Pita (vegan) House-made hummus served with grilled pita.	**$10.00**

SALADS

ITEM	PRICE
Grilled Peach and Spinach Salad (vegan + gf) Grilled peaches, red onions, avocado, dried cranberries and walnuts served on baby spinach with balsamic vinaigrette.	**$12.00**
Irregardless Garden Salad (vegan + gf) (Balsamic Vinaigrette) Mixed greens topped with sliced red cabbage, carrots, onions, cucumbers, tomatoes, raisins and sunflower seeds. Served w...	**$10.50**
Irregardless Garden Salad (vegan + gf) (Lemon Tahini) Mixed greens topped with sliced red cabbage, carrots, onions, cucumbers, tomatoes, raisins and sunflower seeds. Served w...	**$10.50**
Irregardless Garden Salad (vegan + gf) (Ranch) Mixed greens topped with sliced red cabbage, carrots, onions, cucumbers, tomatoes, raisins and sunflower seeds. Served w...	**$10.50**
Irregardless Garden Salad (vegan + gf) (Shallot Vinaigrette) Mixed greens topped with sliced red cabbage, carrots, onions, cucumbers, tomatoes, raisins and sunflower seeds. Served w...	**$10.50**
Mango Arugula Salad (vegan + gf) Arugula tossed in a lemon poppyseed dressing with mango, red onion, red bell pepper and salted peanuts.	**$12.00**
Watermelon Salad (gf) Arugula, watermelon, fresh mint, peanuts + grilled goat cheese.	**$13.00**

ENTRÉES

ITEM	PRICE
Bolognese with Zucchini Noodles (vegan) Seitan Bolognese over Zucchini noodles and topped with Cashew parmesan and fresh basil.	**$20.00**
Coconut Tikka Masala Coconut Tikka Masala served with crispy tempeh, Jasmine rice, spinach, cilantro and mango chutney	**$20.00**
Morgan Street Chicken Pounded chicken breast marinated with lemon tahini and coated with panko and cashew crumbs. Topped with compound butter,...	**$22.00**
Mushroom Scallops (vegan) Pan seared King oyster mushrooms served with lemon butter couscous with roasted red peppers, charred corn and spinach.	**$20.00**
Rainbow Trout Pan seared and served with couscous, mushrooms, green beans, and a lemon butter sauce.	**$27.00**

ITEM	PRICE
Ribeye (gf) 10oz Ribeye grilled and served with sweet potato wedges, broccoli and a lemon herb compound butter.	**$29.00**
Salmon Caprese (gf) Salmon filet served with sliced tomato, mozzarella, basil + balsamic reduction and a peach salsa.	**$25.00**
Seafood Linguine Shrimp, bay scallops and mussels sauteed and tossed with linguine pasta in a clam, white wine and lobster butter sauce w...	**$27.00**
Sesame Orange Tofu (vegan + gf) Fried tofu tossed in miso tamari sauce served with roasted green beans, jasmine rice, with an orange salad.	**$20.00**
Spanakopita A greek inspired mixture of spinach, feta and sauteed onions, wrapped in phyllo dough and baked. Served with a lemon cre...	**$20.00**
Chile Relleno (vegan + gf, contains nuts) Fresh poblano pepper, stuffed with vegan chorizo, vegetables and rice, placed on a black bean cake and served with a sal...	**$20.00**

SANDWICHES

ITEM	PRICE
Cheddar Burger Served with cheddar cheese, fried onion rings, pickles, BBQ sauce, and garlic aioli on a brioche roll.	**$17.00**
Ciabatta Black Bean Burger (vegan) Black bean patty served with curtido slaw, chipotle aioli on a ciabatta roll.	**$15.00**
Falafel Banh Mi (vegan) Served with sliced cucumbers, mint leaves, cilantro, carrots, and Sriracha tahini dressing on a hoagie roll.	**$15.00**

DESSERTS

ITEM	PRICE
Bittersweet Chocolate Mousse (vegan + gf) An avocado based mousse with dark chocolate, citrus oil and sea salt.	**$9.00**
Chocolate Hazelnut Cheesecake (vegan + gf) Contains cashews and hazelnuts	**$9.00**
Peach Cobbler With a Blueberry Biscuit topping.	**$9.00**