

PIKES

DINNER + DRINKS

SANDWICHES

\$10 BUILD YOUR OWN

1: PICK A PROTEIN

Fried Chicken Breast Breaded and fried chicken breast on a brioche bun	430
Beef Burger Ground beef patty cooked to medium on a brioche bun	630
VG Beyond Meat™ Burger Veggie patty on a hamburger bun. This looks and tastes like beef but is completely vegan!	430

2: PICK A STYLE

VG Classic Lettuce, Tomato, Just Mayo	130
V Latin Oregano, Oaxaca Cheese, Avocado, Chipotle Aioli	360
V Buffalo Buffalo Sauce, Shaved Carrots and Celery, Blue Cheese Dressing	360
V Southern Pimento Cheese, Pickles, Honey-Slaw	310
VG Vietnamese Spicy Just Mayo, Pickled Carrot and Daikon, Cilantro, Jalapeño, Cucumber	240

3: PICK A SIDE

VG French Fries	590
VG Chili Lime Cucumbers	20

TO GO ORDERS AVAILABLE. ASK A TEAM MEMBER.

\$3 TACOS

Pork Pineapple Salsa, Cilantro, Cojita Cheese	230
Chicken Salsa Verde, Chopped Onion, Cilantro, Cojita Cheese	190
VG Mushroom Radish, Pickled Red Onion, Cilantro, Pumpkin Seeds	170
VG 50¢ Guacamole Add to Any Taco	45

PIKES AT WHOLE FOODS MARKET

OPEN DAILY 11AM-8PM

175 North Pottstown Pike, Exton

Updated October 2018

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

VG vegan

V vegetarian

Winter Drink Menu

WHOLE
FOODS
MARKET

Wine BY THE Glass

SPARKLING calories

\$6 La Marca Prosecco Italy. Refreshing sparkling, light citrus notes.	150
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WHITE

\$5 Clean Slate Riesling Germany. Bright, fruit forward, crisp finish.	120
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\$5 Matua Valley Sauvignon Blanc New Zealand. Fresh, tropical flavors with a hint of grapefruit.	150
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\$6 Louis Jadot Chardonnay France. Rich, full bodied, pear and butter notes.	150
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ROSÉ

\$5 Crios De Susana Balboa Rosé Argentina. Juicy berry flavors, hint of strawberry.	150
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RED

\$7 Erath Pinot Noir Oregon. Delicate, fruit forward, raspberry, black cherry, nutmeg.	150
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\$8 La Crema Pinot Noir California. Fuller bodied, deep berry, hint of oak.	150
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\$7 Ghost Pines Zinfandel California. Rich, spicy, dash of pepper and black fruit.	150
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\$4 Alamos Malbec Argentina. Jammy, fruit forward, full body, rich mouth feel.	150
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\$9 Decoy Cabernet Sauvignon California. Robust, full bodied, hints of tobacco and chocolate.	150
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\$6 Josh Cellars Cabernet Sauvignon California. Fruit forward, dark fruit flavors, rich oak finish.	150
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Cocktails

HANDCRAFTED & SEASONAL calories

\$7 Ruby Sparkler Vodka, St. Germaine, Grapefruit Juice, Prosecco	130
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\$8 Hemingway Daiquiri Rum, Fresh Lime Juice, Luxardo Maraschino	190
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\$8 Summer Sun Gin, Cointreau, Orange Juice, Rosemary	160
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\$7 Perfect Margarita Tequila, Cointreau, Fresh Lime Juice, Simple Syrup	220
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\$8 Manhattan Bourbon, Sweet Vermouth, Bitters	180
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\$8 Rye Sour Rye Whiskey, Lemon Juice, Thyme Syrup	190
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Happy Hour

Monday-Thursday 4-6^{pm}

\$1 off all wines by the glass or cocktails

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PA: October 2018