

## SCRAMBLES

served with home fries and steamed greens  
sub cup of fruit for home fries \$2  
add a side of house-made maple seitan sausage \$2

### Southwest Scramble \$10

with tofu, black bean chili, ground walnut chorizo, avocado goddess sauce and creamy roasted butternut hollandaise sauce, topped with scallions and cilantro

### Florentine Scramble \$10

with tofu, fresh arugula and basil hempseed pesto, topped with cashew ricotta

### Primavera Scramble \$10

with tempeh, seasonal vegetable marinara and fresh herbs, topped with sesame parmesan and cashew sour cream

## ENTREES

add a cup of organic fruit \$3  
add a side of house-made maple seitan sausage \$2  
add a side of home fries \$2

### Creamy Quinoa Porridge \$8

topped with fresh fruit, candied hazelnuts, served with spelt toast, soy butter, and maple syrup

### Seitan Rancheros \$10

house-made maple seitan sausage, black bean chili, avocado & cashew sour cream, served on corn tortillas with pico de gallo

### Brunch Burrito \$11

with roasted potatoes, black bean chili, mixed greens and pico de gallo, topped with cashew sour cream, avocado goddess sauce, cilantro and scallions. Add soy curls \$3

### Spelt French Toast \$10

coconut dipped spelt bread topped with fresh fruit, candied hazelnuts, vanilla cashew cream, served with maple syrup and soy butter

### Grits & Greens \$8

creamy grits & steamed kale, topped with house-made hot sauce and roasted butternut hollandaise sauce

### Loaded Home Fries \$7

Our home fries topped with smoked maple tempeh bits, cashew and avocado sour cream and scallions, served on a bed of kale

## PANCAKES

served with choice of house-made apple sauce, grits or steamed kale  
add a cup of fruit \$3  
add a side of house-made maple seitan sausage \$2  
add a side of home fries \$2

### Savory Pancakes \$9

made from sweet potato & quinoa, topped cashew cream cheese, served with soy butter and maple syrup

### Sweet Pancakes \$9

light & fluffy with fresh fruit and nuts, served with house-made jam, soy butter, and maple syrup

## LIVE SELECTIONS

### Spouted Buckwheat Granola \$7

spouted buckwheat granola, hempseed, mixed nuts, dried and fresh fruit, served with hemp milk and agave

### Breakfast Parfait \$8

spouted buckwheat granola, hempseed, mixed nuts, dried and fresh fruit layered with agave sweetened vanilla cashew cream

### Lotus Fruit & Cheese Plate \$10

fresh organic fruit, cashew cheese, hempseed bleu cheese and sweet & spicy eden nuts, served with savory flax crackers

### Walnut Chorizo Salad \$10

mixed greens, ground walnut chorizo and pico de gallo, topped with cashew sour cream and avocado goddess sauce, served with spiced tomato-walnut chips

### Spinach & Candied Hazelnut Salad \$9

spinach, apple, agave candied hazelnuts and carrots, with hempseed bleu cheese dressing, served with a lemon wedge

## A LA CARTE

Sauteed tofu, tempeh or soy curls \$3

Oven roasted home fries \$3

Creamy grits \$3

Steamed greens \$3

House-made maple peppered seitan \$4

Spelt toast & jam \$3

Organic fresh fruit cup \$4

Warm house-made applesauce \$3

Avocado half \$3

Side of sauce, syrup, or jam \$1

## FRESH JUICES 16oz

Ginger Shot 1oz \$3

Flu Fighter Shot 1oz \$3.5  
ginger, lemon, cayenne

Carrot \$5

Carrot Ginger \$5.5

Apple Celery Cucumber \$6

Apple Lemon Ginger \$6

Apple Lemon Ginger Kale \$6.5

Grapefruit \$6.5

Thai Greens \$8  
apple, lime, ginger, basil, cilantro

All Greens \$8  
kale, celery, cucumber, parsley

## SMOOTHIES 16oz

with choice of soy, rice or hemp milk

Strawberry Banana \$6

Peanut Butter Banana \$6

Berry Fusion™ \$7

banana, berries, Berry Fusion  
superfruit powder (contains stevia)

## DRINKS

Trilogy Cocktail 16oz \$6

Gt's Trilogy Kombucha, apple, lemon, ginger

Coconut Chai 12oz \$4

house-made chai and coconut milk.

Served hot or over ice

GT's Kombucha \$4

Lavender Lemonade 16oz \$3

sweetened with agave

Columbia Gorge Organic OJ 16oz \$4.5

Soy, Rice or House-Made Hemp Milk 16oz

## MIMOSAS & BRUNCH COCKTAILS

Organic Mimosas \$7

made with Can Vendrell organic sparkling wine  
with choice of orange, grapefruit, or tangerine juice

Rum Chai \$7

Sailor Jerry rum, house-made hot chai and coconut milk  
served hot

Bloody Mary \$8

Crater Lake vodka, fresh house-made mix, pickled veggies,  
and a celery stalk

Breakfast Greyhound \$8

Crater Lake vodka, fresh squeezed grapefruit and agave

## COFFEE & TEA

Organic Hot Tea Pot \$4

Green, Immune Boost, 8-Herb, Earl Grey,  
Darjeeling

Caffé Vita Organic Coffee \$3

*Many of our dishes contain plant-based food allergens.  
We cannot guarantee that any product has not come in con-  
tact with these foods. Thank you for understanding.*



**BLOSSOMING LOTUS**  
ORGANIC • VEGAN • SUSTAINABLE

# BRUNCH MENU

LOVINGLY PREPARED  
AND  
SERVED FRESH DAILY

## BLOSSOMING LOTUS

LUNCH

11 AM - 4PM • MONDAY - SATURDAY

DINNER

5PM - 9PM • SUNDAY - THURSDAY  
5PM - 10PM • FRIDAY & SATURDAY

SUNDAY BRUNCH

10AM - 2:30PM

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