

FRESH JUICES & BOOSTER SHOTS

Ginger Shot 1oz \$3

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

Carrot 16oz \$5.5

Carrot Ginger 16oz \$6

Apple Celery Cucumber 16oz \$6.5

Apple Lemon Ginger 16oz \$6.5

Apple Lemon Ginger Kale 16oz \$7

Thai Greens 16oz \$8
apple, lime, ginger, basil, cilantro

All Greens 16oz \$8.5
kale, celery, cucumber, parsley

SMOOTHIES & MILKSHAKES 16oz

with choice of soy or rice milk
or with coconut milk for \$1 extra
sweetened with agave

Strawberry Banana \$6.5

Peanut Butter Banana \$6.5

Peaches 'N' Cream \$7
peaches, coconut milk and banana

Berry Blast \$7
marionberry, raspberry, strawberry, blueberry, boysenberry,
and banana

Greens Protein Plus \$8
banana, peanut butter, spirulina, hemp protein

Softy Shake \$7
with our house-made soft serve, changes daily

OTHER DRINKS

Coconut Chai \$4
house-made chai and coconut milk,
served over ice

Lavender Lemonade \$3
sweetened with agave

Eight-Herb Iced Tea \$2
caffeine-free

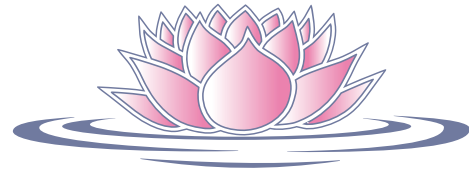
Coconut Water \$2.5

Townshend's Kombucha \$4

COFFEE & TEA

Organic Hot Tea Pot \$4
Green, Immune Boost, 8-Herb, Earl Grey,
Darjeeling, Yerba Mate

Caffé Vita Organic Coffee \$3



BLOSSOMING LOTUS

DINNER MENU

SERVED FRESH DAILY

BLOSSOMING LOTUS

LUNCH

11 AM - 4 PM • MONDAY - SATURDAY

HAPPY HOUR

3 PM - 6 PM • MONDAY - FRIDAY

DINNER

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

SUNDAY BRUNCH

10 AM - 2:30 PM

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APPETIZERS & STARTERS

Creamy Pesto & White Bean Dip \$7.5 SF
served warm with grilled artisan bread and crudite, with basil oil and fresh herbs, *can be made gluten-free upon request*

Crispy Artichoke Fritters \$8 GF, SF
polenta breaded artichoke hearts, over a bed of mixed greens, served with smoky whiskey ginger BBQ sauce and stone ground mustard

Live Nachos \$10 L, GF, SF
spiced tomato & walnut chips, zucchini tahini nacho cheese and ground walnut chorizo, topped with onion, tomato, cilantro, scallion, cashew sour cream and avocado ranch, served with a lime wedge

Fruit & Cheese Board \$10 SF
house-made almond cheese, fresh fruit, grilled artisan bread, and sorrel hempseed pesto, *can be made live and gluten-free upon request*

SOUP AND A SIDE cup \$6/bowl \$7

with whole grain bread, corn bread, rice, quinoa or house salad

Soup Du Jour *seasonally inspired*

SALADS

add golden sauteed tofu, tempeh or soy curls \$3
add cup of soup \$3 add avocado \$2

House Mixed Green Salad sm \$4 / lg \$7 L, GF, SF
mixed greens, carrot, beet, cucumber and micro greens, with creamy sweet ginger dressing

Roasted Beet & Curried Cashew Salad \$9.5 GF
sesame and agave roasted beets tossed with curried cashews, served over a bed of fresh greens, with cashew sour cream and sesame seeds.
Wine: Bombshell Red

Green Goddess \$9.5 GF, SF
steamed greens, mixed greens, micro greens*, with avocado ranch and roasted garlic balsamic vinaigrette, topped with sesame seeds, served with a choice of brown rice or quinoa, served warm. *Wine: Airfield Chardonnay*

Crispy Thai BBQ Salad \$13 GF
romaine, mixed greens, shredded cabbage, carrot, cucumber, raisins, crispy rice sticks, curried cashews and thai spiced barbecue soy curls, with creamy sweet ginger dressing, fresh herbs & toasted coconut.
Wine: San Juan Siegerrebe

Live Taco Salad \$13 L, GF, SF
crisp romaine, chili lime dressing, red onion, tomato, walnut chorizo, and our famous spicy nacho chips, served with a side of house made cashew sour cream. *Wine: Alexandria*

GF - DENOTES GLUTEN-FREE SELECTION

L - DENOTES LIVE/RAW SELECTION

SF - DENOTES SOY-FREE SELECTION

***** - DENOTES ITEM MAY BE SUBSTITUTED

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

DINNER ENTREES

add cup of soup or house salad \$3

Live Falafel Wrap \$12.5 L, GF, SF
walnut & brazil nut falafel, tahini-cilantro pate, cucumber, onion and fresh tomato, wrapped in a leafy green with cashew sour cream.
Wine: Orleans Hill Syrah

Live Sorrel Pesto and Portobello Pizza \$13 L, GF, SF
fresh sorrel hempseed pesto, raw roasted portobello mushrooms and micro greens* on a spiced tomato & walnut crust with a basil oil drizzle, served with a mixed green appetizer salad with sweet ginger dressing, *add creamy cashew cheese to pizza \$.75*
Wine: San Juan Merlot

Citrus Ginger Stir Fry \$13.5 GF
seasonal vegetables and curried cashews in sesame oil and fresh ginger-orange-lime stir fry sauce, served with choice of brown rice, quinoa, or rice noodles, topped with fresh cilantro and sesame seeds. Add tofu, tempeh or soy curls for \$3 *Wine: Crios Cabernet*

Pan Tossed Angel Hair Pasta \$14
with smoked vegetable marinara, sorrel hempseed pesto and sage balsamic roasted tofu, topped with fresh herbs and a basil oil drizzle.
Wine: Mahonia Pinot Gris or Crios Cabernet

Portobello & Vegetable Fajitas \$14 GF, SF
seasonal vegetables and portobello mushrooms sauteed in a rich blend of ground chilies and cumin, served on a sizzle plate, with refried black eyed peas, fresh salsa, shredded romaine, cashew sour cream and corn tortillas. *Wine: Alexandria*

BBQ Tempeh Plate \$13
tempeh sauteed with red onions in a whisky ginger bbq sauce, served with steamed broccoli and spicy agave cornbread with a Dijon garlic butter. *Wine: Bombshell Red*

Four Cheese Lasagna \$15.5
layers of fresh vegetable marinara, semolina noodles, herbed tofu ricotta, roasted garlic & squash mozzarella, and sesame parmesan, served on a bed of steamed greens, topped with cashew cream.
Wine: Mapema Sauv Blanc or San Juan Merlot

Live Sampler \$19 L, GF, SF
a taste of each: tahini-cilantro pate, almond cheese, live falafel, live pesto portobello pizza and live taco salad, served with apple & cucumber slices. *Wine: Orleans Hill Syrah or Alexandria*

SIDES

Brown Rice \$3

Quinoa \$3

Steamed Kale \$3

Steamed Veggies \$4

Live Nacho Chips \$4

Golden Sautéed Tofu, Tempeh or

Soy Curls \$3

Tahini-Cilantro Pate \$3

Corn Bread \$3

SAUCES & DRESSINGS

1oz serving \$.75

Creamy Sweet Ginger

Spicy Peanut

Avocado Ranch

Cashew Sour Cream

Chili Lime

Smoky Whiskey Ginger BBQ

House Red Hot Sauce

Roasted Garlic Vinaigrette

Roasted Red Pepper Sour Cream