

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 \$3

Southwest Scramble \$10 **GF**

with tofu, spicy black bean chili, avocado ranch sauce and creamy roasted butternut hollandaise sauce, topped with scallions and cilantro

Florentine Scramble \$10 **GF**

with tofu, fresh arugula, and herb pecan pesto, topped with cultured cashew ricotta

Primavera Scramble \$10

with tempeh, roasted red pepper 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 \$3
add a side of home fries \$2

Seitan Rancheros \$10

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

Brunch Burrito \$11

with roasted potatoes, black bean chili, shredded romaine and pico de gallo, topped with roasted red pepper sour cream, avocado ranch-sauce, cilantro and scallions. Add soy curls \$3

Pumpkin Dipped French Toast \$10

goldendale wheat bread dipped in a coconut pumpkin batter topped with fresh fruit, candied almonds and vanilla cashew cream, served with maple syrup and soy butter

Lotus Benedict \$12

house-made spelt biscuits and maple peppered seitan with roasted butternut hollandaise sauce, arugula, and tomato, served with steamed kale and home fries

Grits & Greens \$7 **GF**

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

Loaded Home Fries \$7 **GF**

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

Pancake Stack \$9

light & fluffy stack with fresh fruit and nuts, served with house-made jam, soy butter, and maple syrup, served with choice of house-made apple sauce, grits or steamed kale

LIVE SELECTIONS

Sprouted Buckwheat Granola \$7 **L, GF, SF**

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

Breakfast Parfait \$7 **L, GF, SF**

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

Pecan Chorizo Salad \$10 **L, GF, SF**

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

Fruit & Cheese Board \$11 **L, GF, SF**

house-made almond cheese, fresh fruit, spiced tomato-walnut chips, and herb pecan pesto

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

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

GF - DENOTES GLUTEN-FREE SELECTION

L - DENOTES LIVE/RAW SELECTION

SF - DENOTES SOY-FREE SELECTION

SMOOTHIES 16oz

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

Strawberry Banana \$6

Peanut Butter Banana \$6

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

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

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

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

DRINKS

Coconut Chai 12oz \$4
house-made chai and coconut milk.
Served hot or over ice

Lavender Lemonade 16oz \$3
sweetened with agave

Townshend's Kombucha \$4

Organic OJ 16oz \$4.5

Soy, Rice or House-Made Hemp Milk 16oz \$3.5

MIMOSAS & BRUNCH COCKTAILS

Organic Mimosas \$7
made with Can Vendrell organic sparkling wine
with choice of fresh orange, grapefruit, apple

Rum Chai \$7
Sailor Jerry rum, house-made hot chai and coconut milk
served hot

Bloody Mary \$8
house infused sundried tomato & jalepeno vodka, fresh
house-made mix, pickled veggies, and a celery stalk

Breakfast Greyhound \$8
Crater Lake vodka, grapefruit and agave

COFFEE & TEA

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

Caffè 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

BRUNCH MENU

BLOSSOMING LOTUS

LUNCH

11 AM - 4PM • MONDAY - SATURDAY

HAPPY HOUR

3PM - 6PM • MONDAY - FRIDAY

DINNER

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

SUNDAY BRUNCH

10AM - 2:30PM

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