

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

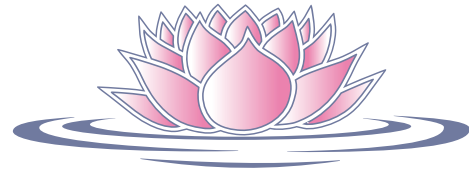
Coconut Water \$2.5

Townshend's Kombucha \$4

COFFEE & TEA

Organic Hot Tea Pot \$3.5
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 - 4PM • MONDAY - SATURDAY

HAPPY HOUR

3PM - 5PM • MONDAY - FRIDAY

DINNER

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

SUNDAY BRUNCH

10AM - 2:30PM

1713 NE 15TH AVE PORTLAND, OR 97212

503.228.0048

WWW.BLPDX.COM

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
polenta breaded artichoke hearts, over a bed of mixed greens, served with lemon caper ranch dressing

Live Nachos \$10 L, GF, SF
spiced tomato & walnut chips, zucchini tahini nacho cheese and ground pecan 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 herb pecan 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 goddess dressing 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 Kale and Wakame Salad \$13 L, GF, SF
romaine, kale and wakame seaweed, carrots, cucumber, red onion, tomato-walnut crouton, with caper-dill ranch dressing. *Wine: Mahonia Pinot Gris*

Many of our dishes contain plant-based food allergens. While we make every effort to reduce the likelihood 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 Pesto and Portobello Pizza \$13 L, GF, SF
fresh herb pecan 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

Winter Squash Red Curry \$13 GF, SF
roasted winter squashes and seasonal vegetables tossed in a red curry coconut sauce, served over your choice of brown rice or quinoa, topped with green onion, cilantro, curry cashews, and sesame seeds. Add tofu, tempeh, or soy curls for \$3. *Wine: San Juan Siegerrebe*

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

Lasagna \$15.5
layers of roasted vegetables, marinara, semolina noodles, tofu ricotta, olives, fresh herbs, and sesame parmesan, served on a bed of steamed greens and topped with cashew cream. *Wine: Mapema Sauv Blanc or Crios Cabernet*

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

SIDES

Brown Rice \$3	Golden Sauteed Tofu, Tempeh or Soy Curls \$3
Quinoa \$3	Tahini-Cilantro Pate \$3
Steamed Kale \$3	Corn Bread \$3
Steamed Veggies \$4	
Live Nacho Chips \$4	

SAUCES & DRESSINGS

1oz serving \$.75

Creamy Sweet Ginger	Smoky Whiskey Ginger BBQ
Spicy Peanut	House Red Hot Sauce
Avocado Goddess	Roasted Garlic Vinaigrette
Cashew Sour Cream	Roasted Red Pepper Sour Cream
	Lemon Caper Ranch

GF - DENOTES GLUTEN-FREE SELECTION

L - DENOTES LIVE/RAW SELECTION

SF - DENOTES SOY-FREE SELECTION