

APPETIZERS & STARTERS

Creamy Pesto & White Bean Dip \$6.5 GF, SF
served warm with organic blue corn tortilla chips, basil oil and scallions

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

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

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

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

Soup Du Jour *seasonally inspired*

Spicy Butternut & Black Bean Chili

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

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

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

BOWLS

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

Basic Bowl \$8 GF, SF
choice of brown rice or quinoa, daily beans and steamed greens, choice of house-made sauce (see our sauces section)

Southwest Bowl \$9.5 GF
brown rice, spicy butternut & black bean chili and steamed greens topped with avocado goddess dressing, roasted red pepper sour cream, scallions and cilantro

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

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.

SANDWICHES AND WRAPS

add avocado or blue corn chips \$2 add cup of soup or house salad \$3
add golden sauteed tofu, tempeh or soy curls \$3

Garden Veggie Wrap \$7.5 SF
pesto & white bean spread, carrot, tomato, cucumber, purple cabbage, romaine, micro greens*, and roasted garlic vinaigrette, wrapped in a whole wheat tortilla

Crispy Thai BBQ Wrap \$8.5
thai spiced barbecue soy curls, crispy rice sticks, carrots, cucumber, red cabbage and romaine, with creamy sweet ginger sauce, wrapped in a whole wheat tortilla. *add avocado for \$2*

Smoked Maple Tempeh \$8.5
with romaine, tomato, micro greens, and stone ground mustard, served warm with choice of whole wheat tortilla or ciabatta roll. *add avocado for \$2*

Spicy BBQ Sandwich \$8.5
seasoned soy curls sauteed with red onion and smoky whiskey ginger barbecue sauce, served warm on a soft ciabatta roll or in a whole wheat tortilla with romaine, tomato, micro greens and lemon wasabi aioli. *add avocado for \$2*

Live Wrap \$11 L, GF, SF
tahini-cilantro pate, cucumber, micro greens, carrot and avocado ranch in a leafy green wrap, with cashew sour cream

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, served with cashew sour cream

LUNCH ENTREES

Live Pesto and Portobello Pizza \$13 L, GF, SF
fresh herb pecan pesto, "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 creamy sweet ginger dressing, *add creamy cashew cheese to pizza \$.75*

Lasagna \$14
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

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.

SIDES

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

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

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

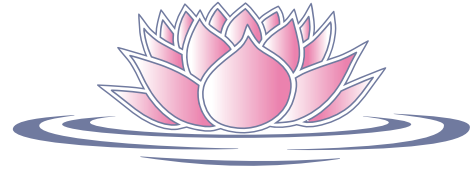
Coconut Water \$2.5

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

LUNCH 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