



BLOSSOMING LOTUS

HAPPY HOUR

SERVED FROM 3PM - 5PM
MONDAY - FRIDAY

Dine-in only. No substitutions please.

\$5 MENU

Creamy Pesto & White Bean Dip \$5 **GF, SF**
served warm with organic blue corn tortilla chips, basil oil and scallions

Crispy Artichoke Fritters \$5 **GF**
polenta breaded artichoke hearts, over a bed of mixed greens, served with lemon caper ranch dressing

Crispy Thai BBQ Wrap \$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*

TACOS

single taco \$3 plate of same three \$8 sampler of all three \$8

Thai **GF**
thai spiced soy curls sautéed in a miso-peanut sauce, lettuce, cilantro and red onion, with five-chili hot sauce

Pesto **GF, SF**
zesty pesto white beans, tomato and micro greens, with avocado goddess dressing and basil-infused olive oil

Raw Lettuce Wrap **L, GF, SF**
housemade pecan chorizo, tahini cilantro paté, red onion, avocado goddess dressing, and cashew sour cream

OTHER OFFERINGS

Cup Soup Du Jour & Side \$4
with whole grain bread, corn bread, rice, quinoa or house salad

Green Goddess \$6.5 **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.

Roasted Beet & Curried Cashew Salad \$6.5 **GF**
sesame and agave roasted beets tossed with curried cashews, served over a bed of fresh greens, with cashew sour cream and sesame seeds.

Live Nachos \$6.5 **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

Live Pesto and Portobello Pizza \$10 **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, *add creamy cashew cheese to pizza \$.75*

GF - DENOTES GLUTEN FREE SELECTION

L - DENOTES LIVE/RAW SELECTION

SF - DENOTES SOY-FREE SELECTION

HAPPY HOUR DRINKS

COCKTAILS

\$6 Select Cocktails

please see our cocktail menu for selections

WINE

1/2 Off Select Wine Bottles & Glasses

ask server for daily selection

BEER

1/2 Off Rotating Draft

ask your server for daily selection

HOUSE DRINKS

Lavender Lemonade \$2
sweetened with agave

Eight-Herb Iced Tea \$1
caffeine-free

OTHER DRINKS

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

Caffé Vita Organic Coffee \$3

SMOOTHIES & MILKSHAKES

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

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