

O.B. GARDEN CAFÉ

OUR MENU ITEMS FEATURE THE HIGHEST QUALITY ORGANIC INGREDIENTS FOR HEALTHY PEOPLE AND A HEALTHY PLANET

APPETIZERS

- ❶ SAMOSA *yukon potato + peas + onion + cumin + coriander + house made chimichurri* 11
- BBQ PULLED JACKFRUIT SLIDERS *BBQ braised jackfruit + house made coleslaw + pickle + hawaiian rolls* 9
- FLATBREAD PIZZA *house made marinara + bell pepper + onion + black olive + mushroom + mild cheddar + smoked mozzarella* 11

SOUPS

- SOUP OF THE DAY *ask your server* CUP 5 BOWL 8
- ❶ GF HOMESTYLE TOMATO *carrot + celery + onion + thyme + basil* CUP 5 BOWL 8

SALADS

Add "chicken" \$3.00

- ❶ CAESAR *romaine + vegan parmesan + house made vegan Caesar dressing* 10
- ❶ GF ROASTED BEET & KALE SALAD *roasted beet + roasted chickpea + shredded carrot + bell pepper + hemp seed + creamy tahini + garlic dressing* 10

SANDWICHES

Served with a side house salad, cup of soup or sweet potato fries
Add on: Cheese for \$1.50 Egg for \$1.50

- ❶ BLACK BEAN & RED QUINOA BURGER *red onion + tomato + dill pickle + green leaf lettuce + bread crumbs + house made spicy chipotle aioli + Ciabatta Bun* 14
- GARDEN GRILLED CHEESE *mild cheddar + smoked mozzarella + sautéed baby spinach + red onion + tomato + Artisan Country Bread* 13
- * CHICKPEA "TUNA" MELT *mild cheddar + smoked mozzarella + sautéed baby spinach + red onion + tomato + celery + Artisan Country Bread* 14
- ❶ BBQ PULLED JACKFRUIT *BBQ braised jackfruit + house made coleslaw + dill pickles + Ciabatta Bun* 13
- ❶ PORTOBELLO BURGER *grilled onion + tomato + green leaf lettuce + house made roasted garlic aioli + Ciabatta Bun* 15
- ❶ BUFFALO "CHICKEN" *red onion + tomato + dill pickle + green leaf lettuce + house made garlic aioli + Ciabatta Bun* 15

ENTRÉES

Add ons: 2.75
Infused Tofu Cubes, Field Roast Italian Sausage, Avocado, 2 Fried Eggs

- ❶ POT PIE *yukon potato + corn + peas + carrot + crimini mushroom + biscuit top* 14
- ❶ GF ZUCCHINI LASAGNA *house made cashew ricotta + house made marinara sauce + zucchini noodles + add toasted ciabatta for \$2* 13
- ❶ GF PORTOBELLO OR "CARNITAS" JACKFRUIT TACOS *roasted corn salsa + lime + corn tortilla + garlic rice + spiced black beans* 13

SIDES

- ❶ GF SWEET POTATO FRIES 5
- MAC & CHEESE 6
- ❶ GF ROASTED VEGETABLES 4
- ❶ GF SAUTÉED KALE & MUSHROOMS 4
- ❶ SIDE SALAD 5
- ❶ TOAST 2
- ❶ GF GARLIC RICE & BLACK BEANS 4

KIDS

- ❶ AB&J *almond butter + raspberry jam + Wheat Pullman Loaf + granny smith apple slices* 6
- GRILLED CHEESE *mild cheddar + smoked mozzarella + with either: house side salad or a cup of soup* 6

BEVERAGES

LIVING TEA KOMBUCHA.....	4	ICED TEA	3
COCONUT WATER.....	3	BLUE SKY SODA <i>cola, ginger ale, lemon lime</i>	3
VIRGIL SODA <i>root-beer or butterscotch</i>	3	HOUSE MADE LEMONADE.....	3
MOUNTAIN VALLEY SPARKLING WATER	2.50		

HOT DRINKS ~12OZ~

Add a double shot.....+1.95

Add Monin Organic Vanilla, Caramel..... +.50

All drinks can be made with Almond or Coconut Milk..... +.50

DRIP COFFEE <i>Virtuoso Portofino Blend</i>	2.50/3.00	AMERICANO <i>espresso + hot water</i>	3.25
CAFÉ LATTE <i>espresso + milk</i>	4.25	MOCHA <i>espresso + cacao + cane sugar(V) + milk</i>	4.50
CHAI LATTE <i>house made chai + milk</i>	4.50	CAPPUCCINO <i>espresso + milk</i>	4.00
DIRTY CHAI LATTE <i>espresso + house made chai + milk</i>	6.95	HOT CHOCOLATE <i>cacao(V)</i>	3.50
MATCHA LATTE <i>organic matcha powder + milk (honey or agave)</i> ..	4.50	HOT TEA <i>English Breakfast, Chai, Moroccan Mint, Berry Blossom Tisane, Green Sencha</i> ...	2.50
GOLDEN MILK LATTE <i>turmeric + cinnamon + black pepper + ginger + milk (honey or agave)</i> ..	4.50	ESPRESSO (DOUBLE SHOT).....	3.00

ICED DRINKS ~16OZ~

ICED LATTE.....	4.25	ICED CHAI LATTE.....	5.25
ICED MATCHA LATTE	4.25	ICED MOCHA.....	4.25
ICED GOLDEN MILK LATTE	5.75	COLD BREW.....	4.25
ICED AMERICANO	3.25		