

suncafe

BRUNCH FAVORITES

THE MAC & CHEESE 16

quinoa pasta w/tomato & cashew sauce baked in a cast iron skillet (tempeh bacon +2, SunChorizo +3), GF

SWEET BELGIAN WAFFLE 15

crispy waffle topped w/coconut whipped cream, maple syrup, fresh blueberries & strawberries, GF

SAVORY BELGIAN WAFFLE 17

crispy waffle topped w/teriyaki seared tempeh & mushroom gravy, GF

BAGEL & SCHMEAR 8

GF bagel w/house cream cheese, smoked carrots, sliced tomatoes, capers, dill, olive oil and Hepp's salt, GF

BUCKWHEAT & CORNMEAL PANCAKES 11

two hearty griddle cakes cooked to perfection, served w/maple syrup & housemade vegan butter, GF

FRENCH TOAST 14

whole wheat bread dipped in cashew cream, topped w/cinnamon apples & coconut whipped cream (GF +2)

FARMER'S MARKET SKILLET 15

sautéed mushrooms & zucchini in Mexican spices, seasoned diced potatoes & cashew cheese, topped w/pico de gallo & sour cream

SUN FLORENTINE 15

open faced gluten free ciabatta topped with tempeh bacon, spinach, tomatoes, cashew cheese & chives served with rosemary potatoes or mixed green salad

THE OMELETTE 15

tofu omelet filled w/tomatoes, arugula, veggies & mushrooms, topped w/avocado, cashew cheese & chives, served with rosemary potatoes or mixed green salad, GF

FRESH FRUIT PARFAIT 10

layers of housemade buckwheat granola & coconut cream w/seasonal berries, raw, GF

SMOOTHIE BOWL 13

blended pineapple, blueberries, strawberries, spinach, juiced apples and OJ, garnished w/cacao nibs, coconut shreds, goji berries, bananas & strawberries, GF

STARTERS

SOUPS – ask about our daily soups

Cooked cup 6 bowl 8 Raw bowl 10

LETTUCE LEAF TACOS 12

SunChorizo, cashew cheese, pico de gallo, avocado & basil ranch, raw, GF

AVOCADO TOAST 12

avocado, radish, crushed red pepper, cherry tomatoes, olive oil on focaccia (GF +2)

SUN BRUSCHETTA 12

cashew ricotta on raw sunflower & buckwheat cracker, basil, balsamic reduction, raw, GF

SUPER SUN NACHOS 15

SunChorizo, nacho cheese, guacamole, pico de gallo, jalapeno, green onion, cashew sour cream jicama chips (raw option) or tortilla chips, GF

SALADS

Add ons: avocado +2, tempeh bacon +2, chorizo +3

CAESAR SALAD 12

romaine lettuce, tomatoes, pecan crumble, pumpkin seeds, capers, garlic GF croutons, tossed in Caesar dressing, GF

MARINATED BEET & QUINOA SALAD 15

Marinated beets & apples, raisins, carrots, olives, onions & cilantro over quinoa & mixed greens tossed with balsamic dressing, GF

LEGENDARY KALE COLOSSUS 16

massaged kale, SunChorizo, marinated mushrooms & bell peppers, pico de gallo, 3 house dressings (nacho, mayo & special sauce), banana slices & raisins, raw, GF

SOUP & SALAD COMBO 12

cup of hot soup of the day w/choice of Caesar, kale, or mixed green salad, GF

SANDWICHES

Sandwiches served on a whole wheat bun. Oat focaccia or GF Ciabatta +2. Raw bun or lettuce no additional charge. Sides: massaged kale salad, green salad or mashed potatoes & gravy, upgrade to cup of hot soup or Caesar salad +1 Add: avocado, cashew cheese, tempeh bacon +2

TEMPEH BURGER 15

marinated tempeh patty, mixed greens, chipotle mayo, avocado & pickled radish

RAW FIESTA BURGER 17

raw patty (Brazil nut/sunflower/sundried tomato), greens, guac, pico, nacho cheese, cashew mayo & jalapeños

BLT SANDWICH 15

smoky tempeh bacon, lettuce, tomato, cashew mayo & arugula

PORTOBELLO SANDWICH 16

marinated portobello, avocado, tomatoes, mixed greens, cashew cheese, special sauce (raw option)

PIZZAS

(served on GF rice flour crust, optional raw buckwheat cracker available)

MARGHERITA 15

marinara, cashew cheese, smoked sea salt, olive oil, black pepper, fresh basil, GF

PERFECTO PESTO 18

walnut pesto, crimini mushrooms, cherry tomatoes, kalamata olives, cashew cheese, garlic pecan cheese, GF

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SEPTEMBER CHEF'S SPECIALS (Available Weekdays and Sat-Sun Evening)

CAULIFLOWER STEAK 20

seared cauliflower steak finished with a house made marinade. Served with a sautéed seasonal green vegetable & seared red potatoes, GF

SPICY JAMBALAYA WITH CORN BREAD 18

blackened cauliflower, brown jasmine rice & stewed veggies, peppers, & onions, GF (chorizo +3, bacon +4, tempeh patty +5)

THE ITALIAN SANDWICH 16

SunChorizo, mixed with red peppers, cashew cheese & rustic marinara. Topped with house mayo, tomatoes & spinach. Sides: massaged kale salad, green salad or mashed potatoes & gravy (GF +2)

FIG & TEMPEH BACON PIZZA 18

house mac sauce, tempeh bacon, figs & green salad tossed with smoked salt, lemon juice & olive oil. Finished with balsamic reduction

LEMON & GARLIC BRUSSELS SPROUTS 14

sautéed Brussels sprouts over a lemon/garlic cream sauce. Finished w/candied walnuts & balsamic glaze, GF

TACO TUESDAY - choice of \$3 tacos all day

potato w/chipotle cream and pico, bacon w/nacho cheese and pico, spicy, grilled mushrooms w/lime marinated onions. - \$8 Margaritas all day Tuesdays

SEPTEMBER DRINK SPECIALS

WHO LIVES IN A PINEAPPLE UNDER THE SEA (Piña Colada Float) 14

this cocktail combines Coconut Bliss vanilla ice cream with raw, organic pineapple Conscious kombucha, organic pineapple juice, sweet & sour mix, & booze! Yes, to answer your question: Spongebob Squarepants!

PARTY OF 75 12

pays homage to the French 75 & classic 90's TV, but with an organic, vegan twist! Organic Prosecco, organic lemon juice, fermented gin & agave

PEACH BELGIAN STRONG ALE 9.5% APV 12

family-owned solar-powered brewery in Belgium with natural peach juice added.

ORGANIC SHAKES & JUICES

SWEET KALE SHAKE 10

CACAO SUPERFOOD SHAKE 10

STRAWBERRY SUPERFOOD SHAKE 10

MINT SHAMROCK SHAKE 10

COFFEE DATE SHAKE 10

BLUEBERRY KALE PINEAPPLE SMOOTHIE 10

GREEN JUICE kale, celery, cucumber, apple 10

APPLE CARROT JUICE 10

LEMON GINGER BLAST apple, lemon, ginger 10

ORGANIC BEVERAGES

CONSCIOUS & GT'S KOMBUCHAS On Tap 8

HOUSE-MADE LEMONADE 4

STRAWBERRY OR PINEAPPLE LEMONADE 6

ARNOLD PALMER 4

ICED TEA - GREEN OR BLACK 4

MOUNTAIN VALLEY SPARKLING WATER 3/6

FRESH YOUNG COCONUT 5

WHOLE LEAF TEA 4

DRIP COFFEE 4

*Shakes are made with cashews and sweetened with agave.
We are happy to substitute dates for agave and/or almonds for cashews

ORGANIC REDS

CABERNET SAUVIGNON Beaver Creek 2015 12/46

PINOT NOIR Girasole Mendocino 2014 15/52

MERLOT Chacewater Lake County 2013 14/50

SYRAH Domaine Des Cedres France 2014 12/48

TEMPRANILLO Tarantas Spain 2013 13/48

RED BORDEUX France 2014 10/36

ORGANIC WHITES

CHARDONNAY Girasole Mendocino 2015 14/50

PINOT GRIGIO Cantina Pizzolato 12/46

SAUVIGNON BLANC Tora Bay 2015 14/50

RIESLING, Badger Mountain No Sulfites 10/32

WHITE BORDEAUX France 2015 12/32

SPARKLING PROSECCO Stefany Italy 2015 10/36

SPARKLING DRY ROSÉ Cantina Pizzolato 12/46

CRAFT BEER

ALLAGASH WHITE 7

ANDERSON VALLEY SUMMER SOLSTICE ALE 7

MIGHTY DRY APPLE CIDER 7

LINCOLN BEER COMPANY IPA 8

ANDERSON VALLEY OATMEAL STOUT 7

EEL RIVER ORGANIC BLONDE ALE 8

FRESH SQUEEZED COCKTAILS

LEMON DROP MARTINI lemon, agave & fermented vodka 12

BLOODY MARY tomato juice, celery, beet, bell pepper, vegan Worcestershire, salt, pepper, hot sauce & fermented whiskey 12

CITRUS PEAR MARGARITA pear, lemon, fermented triple sec & fermented tequila 13

BAD & BOOCHY strawberries & blueberries, strawberry kombucha, lime & fermented vodka 13

CUCUMBER MINT REFRESHER - THE EAST muddled organic cucumber, mint, lime & fermented gin 10

MANGO PINEAPPLE MARGARITA mango, pineapple, sweet & sour, fermented tequila 13

HARD STRAWBERRY LEMONADE muddled strawberries, lemon & fermented vodka 12

SANGRIA red wine, orange slices, lime slices, lemon slices & fermented triple sec 13

WILD BLUEBERRY MOJITO muddled blueberries & mint, lime, fermented vodka 12

CANDIED GINGER fresh pressed ginger, lemon & fermented tequila 13

STRAWBERRY MIMOSA sparkling rose, GT's strawberry kombucha 12