

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

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)

TOFU RANCHERO SKILLET 15

grilled potatoes, tofu egg & seasoned beans w/ sour cream and greens

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

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

FRENCH ONION SOUP 9

Classic, rich broth topped with GF croutons & cashew cheese. Finished with fresh herbs, GF

PAELLA 20

brown jasmine rice, bell peppers, green beans, seared zucchini & tomatoes in a spicy Spanish saffron sauce, GF (bacon +4, tempeh patty +5)

PESTO & CHEESE BROCCOLINI PASTA 18

brown rice penne pasta, charred broccolini, tomatoes, walnut pesto & cashew cheese, Topped with basil, GF (bacon +4, tempeh patty +5)

BBQ MUSHROOM SANDWICH 16

BBQ marinated grilled mushrooms, pickles, red onions & house made slaw served on a garlic roll

WHITE TRUFFLE PIZZA 19

broccolini, spinach & mushrooms tossed with white truffle oil, baked over cashew cheese, topped with tomato confit & finished with cashew parmesan cheese, 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

NOVEMBER DRINK SPECIALS

COQUITO: PUERTO RICAN COCONUT NOG 12

This INCREDIBLE Holiday delight comes from the brilliant mind of our Executive Chef Ashli Marie Mercado. Inspired by Christmas memories with her Nuyorican family-it's just as tasty as all of our famous shakes but with Alcohol! It is sweet but not too heavy and flavorful without overdoing it. As all of Chef Ashli's dishes, it is elevated comfort food that still tastes and feels healthy. Mixed with our Cinnamon Flavored Fermented Whiskey this is a Must-Order for any fan of Eggnog or Fall Flavors.

HARD PEACH TEA 14

We get the awesome stone fruit flavor for this drink from our Peach Belgian Strong Ale. Organic Pear Juice, Agave, Organic Black Tea & Fermented Vodka round out the cocktail with a refreshing, drinkable finish. Yes, my friends this is a Beer Cocktail-the wave of the future in Mixology or-at the very least-enough to make your Craft Beer Hipster Frenemy green with envy.

SPICED CHAI ALE 7

Avery Brewing Company spikes this Autumnal Boulder brew with tons of flavor without sacrificing drinkability or a respectable ABV. It pairs excellently with dessert and new age wind chime-based music.

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

FRESH YOUNG COCONUT 5

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

WHOLE LEAF TEA 4

DRIP COFFEE 4

BUNDABERG NON-GMO GLUTEN FREE GINGER BEER 6

NITRO ORGANIC COLD BREW SHAKEN WITH SOY & AGAVE 7

*Shakes are made w/ cashews & agave. We can 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 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

AVERY CHAI HIGH SPICED CHAI ALE 7

MIGHTY DRY APPLE CIDER 7

LINCOLN BEER COMPANY IPA 8

ANDERSON VALLEY OATMEAL STOUT 7

EEL RIVER ORGANIC BLONDE ALE 8

PEACH BELGIAN STRONG ALE 9.5% ABV 12

FRESH SQUEEZED COCKTAILS

THE LEMON DROP lemon, agave & fermented vodka 12

BLOODY MARY tomato juice, vegan Worcestershire, 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

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

PARTY OF 75 lemon, agave, fermented gin & prosecco 12

CANDIED GINGER fresh pressed ginger, lemon & fermented tequila 13

STRAWBERRY MIMOSA sparkling rose, GT's strawberry kombucha 12