

suncafe

Organic Cuisine

STARTERS

Soups – ask about our made-to-order raw soups or the daily hot soup	cup 6 bowl 8
	Raw Bowl 10
Sun Bruschetta – cherry tomatoes, basil, garlic, cashew ricotta on raw sunflower & buckwheat “bread,” balsamic reduction, <i>raw</i> , GF	12
Lettuce Leaf Tacos – SunChorizo, cashew cheese, pico de gallo, avocado & basil ranch, radish <i>raw</i> , GF	12
Avocado Toast – radish, crushed red pepper, cherry tomatoes, olive oil on focaccia	12
Sun Nachos – SunChorizo, nacho cheese, guacamole, pico de gallo, jalapeño, green onion, & cashew sour cream served over thinly-sliced jicama chips (<i>raw</i> , GF), baked corn chips, or half & half	15

BRUNCH FAVORITES

Belgian Waffle – GF crispy waffles with coconut whipped cream w/fresh blackberries, blueberries and strawberries & real maple syrup	15
Belgian Waffle – GF waffle with teriyaki seared tempeh and mushroom gravy	17
Bagel & Schmear – GF bagel with house cream cheese, smoked carrot, sliced tomato, <i>Adam's</i> capers, dill, olive oil & Hepp's salt GF	8
Buckwheat & Cornmeal Pancakes – two hearty griddle cakes cooked to perfection served with maple syrup, housemade butter GF	11
French Toast – Whole wheat bread dipped in cashew cream batter, topped with cinnamon apples and coconut whipped cream (<i>GF add 2</i>)	14
Farmer's Market Skillet – Rotating seasonal potato hash, ask your server about the daily skillet. GF	15
Mac & Cheese – quinoa pasta with tomato & cashew Mac sauce cooked in a cast iron skillet, topped with chives GF	16
Sun Florentine – open faced gluten free ciabatta topped with tempeh bacon, spinach, tomatoes, and hollandaise sauce, & chives served with rosemary potatoes or mixed greens salad	15
The Omelet – tofu omelet filled with tomato, arugula, seasonal veggies & mushrooms topped with avocado, cashew cheese & chives, served with rosemary potatoes or mixed greens salad, GF	15
Fresh Fruit Parfait – layers of in-house whole buckwheat granola and coconut cream with seasonal fresh fruits, GF	10
Smoothie Bowl – Blended pineapple, blueberries, strawberries, spinach juiced apples and OJ. Garnished with cacao nibs, coconut shreds, goji berries banana and strawberry	13

SALAD

Caesar Salad – romaine lettuce, tomatoes, garlic pecan crumble, pumpkin seeds, capers, croutons, tossed in Caesar dressing, <i>raw</i> , GF	12
Marinated Beet & Quinoa Salad – beets, apples, raisins, olives, onions & cilantro over quinoa, carrots and mixed greens, GF	15
The Kale Colossus – massaged kale, SunChorizo, mushrooms, bell peppers, pico de gallo, 3 dressings, raisins & bananas, <i>raw</i> , GF	16
Soup and Salad Combo – hot soup of the day with choice of Caesar, kale, or mixed greens salad	12

SANDWICHES *served on Whole Wheat Bun (GF Options) with Kale Salad (GF), Green Salad (GF) or Mashed Potatoes & Gravy (GF)*

BLT – smoky tempeh bacon, lettuce, tomato, cashew mayo	15
Tempeh Burger – marinated tempeh patty, arugula, chipotle mayo, avocado and pickled radish. (focaccia or GF ciabatta +2)	15
Portobello Sandwich – Portobello mushrooms, avocado, tomatoes, arugula, cashew cheese & special sauce. (option: raw sunflower & buckwheat “bread”) (focaccia or GF ciabatta +2) <i>raw option</i>	16
Fiesta Burger – raw patty with guacamole, pico de gallo, nacho cheese, mayo & jalapeno, on fluffy whole wheat or house-made raw bun	16

PIZZA *served on Rising Hearts Rice Flour Crust (GF) or Raw SunCrust (GF)*

Margherita – San Marzano tomatoes, cashew cheese, Hepp's smoked sea salt, olive oil, cracked black pepper, fresh basil, GF	15
Pesto - pesto, crimini mushrooms, cherry tomatoes, Adam's Ranch olives, cashew cheese, garlic pecan cheese & chives GF	18

BRUNCH COCKTAILS

Mimosa – Organic Prosecco/Organic Orange	12
Strawberry Mimosa – GT's Organic Strawberry Kombucha/Organic Prosecco	12
Bloody Mary - Organic Tomato, Celery, Beet, & Bell Pepper/Vegan Worcestershire/Jalapeño Hot Sauce/Fermented Whiskey	12
Sangria - Organic Red Wine/Organic Orange Slices/Organic Lime Slices/Organic Lemon Slices/Organic Fermented Triple Sec	13

BLENDED TO ORDER SHAKES & SMOOTHIES – 20 oz

Sweet Kale – kale, bananas, cashew, agave	10
Cacao Superfood – raw cacao, goji berries, cashews, agave	10
Strawberry Superfood – strawberries, goji berries, cashews, agave	10
Mint Shamrock – spinach, bananas, cacao, cashews, agave	10
Coffee – Blue Bottled Blend coffee beans, cold brewed coffee, cashews, dates, cacao, vanilla	10
Blueberry Kale – blueberries, kale, goji berries, apples, pineapple	10

We are happy to substitute dates for agave or almonds for cashews.

Add a Shot of Hemp Seed Protein or Spirulina for +2

JUICED TO ORDER – 16 oz

Green Juice – kale, celery, spinach, cucumber, apple	10
Apple Carrot Juice – apple, carrot	10
Lemon Ginger Blast – apple, lemon, ginger	9

BEVERAGES

Mountain Valley Spring Water – sparkling or flat, 500ml/1L	3/6
Fresh Young Coconut – cracked to order	5
Fresh Lemonade – sweetened with agave	4
Arnold Palmer – half lemonade, half iced tea	4
Iced Tea – unsweetened, brewed black or green by <i>Art of Tea</i>	4
Whole Leaf Tea – teapot, brewed to order, by <i>Art of Tea</i>	4
Coffee – organic direct-trade Blue Bottle Blend from <i>City Bean</i>	4
Conscious Kombucha On Tap - Assorted flavors	
GT's Kombucha On Tap – Assorted flavors	8

PLEASE NOTE: SunCafe regularly uses, among other ingredients: Nuts, Seeds, Garlic, Onion, Agave, Soy and Gluten.

We will try to accommodate requests, but cannot guarantee dishes completely free of any particular ingredient

If you have serious food sensitivities, please dine at your own discretion.

Additions or substitutions may incur additional charges. A 20% gratuity will be added to parties of six or greater



SunCafeOrganic

www.suncafe.com



SunCafeLA