

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 16

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

BAGEL & SCHMEAR 9

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 16

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

TOFU RANCHERO SKILLET 16

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

SUN FLORENTINE 15

open faced gluten free ciabatta topped with tempeh bacon, spinach, tomatoes, Hollandaise sauce & 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

SMOKEY BLACK-EYED PEA & BACON
SEASONAL RAW SOUP

cup 6 bowl 9
bowl 10

LETTUCE LEAF TACOS 13

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

SUN BRUSCHETTA 13

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

SUPER SUN NACHOS 16

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

AVOCADO TOAST 12

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

SOUPS & 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 13

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 16

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 & mixed greens

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 16

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

WHITE TRUFFLE PIZZA 20

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



SunCafeOrganic

www.suncafe.com



SunCafeLA

suncafe

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

FRENCH ONION SOUP 9

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

ROOT VEGETABLE AU GRATIN 20

layers of seasonal root vegetables & house-made cheese sauce cooked to a golden brown. Served with roasted king oyster mushrooms, brussels sprouts and rainbow beets. GF

PASTA DEL MAR 18

brown rice fusilli pasta, sautéed cauliflower & mushrooms, SunChorizo, spinach & tomatoes. Finished with brazil nut parmesan & green onions, GF

ALL GROWN UP GRILLED CHEESE SANDWICH WITH CREAM OF TOMATO SOUP 14

Follow Your Heart Provolone cheese on Dave's Killer bread grilled to perfection with onions, mushrooms, pico de gallo & tempeh bacon. Served with delicately spiced, chunky cream of tomato soup. (GF bread available)

BBQ BUTTERNUT SQUASH PIZZA 18

BBQ spiced squash with mac sauce, smoked tempeh bacon, red onion, cilantro & house BBQ drizzle, GF

TACO TUESDAY - choice of \$3.50 tacos all day

potato w/chipotle cream and pico, bacon w/nacho cheese and pico, spicy, grilled mushrooms w/lime marinated onions.

FEBRUARY DRINK SPECIALS

CBD INFUSED INDIA PALE ALE 12

We at SunCafe believe deeply in the healing power of plants. This EXCELLENT, Piney, Floral IPA boasts 10mg of CBD per 16oz pour in addition to its respectable 7.2% ABV. CBD is the non-psychoactive component of the hemp plant that is increasingly heralded by the scientific, culinary, and now elevated beverage community as a useful and safe plant alternative for encouraging relaxation, and pain/stress relief in the body. CBD does not get you "high" nor does it impair motor skills or psychological acuity. It is quite honestly THE MOST IMPORTANT IPA OF OUR TIME. We are happy to offer you an 8oz pour/5mg of CBD for \$6.

ECO TERRENO THREE VINE CAB FRANC RED BLEND 17

Hailing from the beloved Alexander Valley, this dark crimson blend offers dark cherry and blueberry on the nose and is aged in oak barrels. It is smooth, medium bodied, and easy to drink without sacrificing quality. Eco Terreno grows Organic grapes through both Vegan & BioDynamic practices enriching the soil and keeping with SunCafe's commitment to compassionate conscious consumption. It even boasts a Bee Sanctuary to encourage repopulation!

STRAWBERRY MIMOSA: UNCONDITIONAL LOVE 12

Love Is. While many businesses and news-media outlets are interested in selling through fear, we at SunCafe rejoice in selling with Love. Our Strawberry Mimosa brings the balanced bubbles of our Dry Sparkling Rosé and the subtle fruit essence of our Strawberry Conscious Kombucha together in holy matrimony with Organic Strawberry in the flesh. It is sexy, elegant, and subtle.

TACO TUESDAY MARGARITA SPECIAL - \$8 Margaritas All Day Tuesday

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 KOMBUCHA 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 6

DRIP COFFEE 5

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

PETIT VERDOT RED BLEND *Eco Terreno 2012* 17/52

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 BORDEAUX *France 2016* 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

CONCRETE JUNGLE CHOCOLATE NITRO STOUT 8

CBD INFUSED INDIA PALE ALE 12

MIGHTY DRY APPLE CIDER 7

MODERN TIMES CZECH PILSNER 7

MOTHER EARTH VANILLA CREAM ALE ON NITRO 8

ANDERSON VALLEY WINTER SOLSTICE ON NITRO 8

EEL RIVER ORGANIC BLONDE ALE 8

LOST COAST TANGERINE WHEAT 7

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 12

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 dry rosé, strawberry Conscious Kombucha 12