

STARTERS

Hot Soups – ask about our daily hot soups – cup/bowl 6/8	Raw Soup of the Day – Bowl only GF	10
Lettuce Leaf Tacos – SunChorizo, cashew cheese, pico de gallo, avocado & basil ranch, <i>raw</i> GF (pair with Bordeaux Blanc)		12
BBQ Cauliflower – pan seared cauliflower with house BBQ sauce, dill pickles, pepitas, green onions & basil ranch dressing; GF		12
Sun Bruschetta – cherry tomatoes, basil, garlic, cashew ricotta on raw sunflower & buckwheat “bread,” balsamic reduction, <i>raw</i> GF		12
Taco Trio – (1) Potato with chipotle cream (2) nacho cheese with bacon (3) seasoned mushroom with marinated onions		13
Baja Tacos – 2 tacos filled with zucchini seared in Mexican spices, served over pico and cabbage, finished with chipotle sauce		12
Super Sun Nachos – SunChorizo, nacho cheese, guacamole, pico de gallo, jalapeño, green onion, cashew sour cream GF (<i>raw option</i>) Choice of <i>raw thin-sliced jicama “chips”</i> or <i>tortilla chips (only the “cheese” is warm)</i> GF (pair with Bordeaux Blanc)		15

SALADS

Add: (avocado +2, tempeh bacon +2, chorizo +3)

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

SANDWICHES

*Choice of side with Sandwiches: Massaged Kale Salad, Green Salad, Mashed Potatoes & Gravy
Served on whole wheat bun – Options: oat focaccia or GF Ciabatta +2 – raw bun or lettuce no charge
Add: avocado, cashew cheese, tempeh bacon, BBQ sauce (add +2 each)*

Tempeh Burger – marinated tempeh patty, mixed greens, chipotle mayo, avocado and pickled radish (pair with Pinot Noir)	15
Raw Fiesta Burger – <i>raw</i> patty (Brazil nut/sunflower/sundried tomato), mixed greens, guac, pico, nacho cheese, mayo & jalapeno	17
BLT Sandwich – smoky tempeh bacon, lettuce, tomato, cashew mayo & mixed greens (pair with Chardonnay or Cabernet)	15
Portobello Sandwich – marinated Portobello, avocado, tomatoes, mixed greens, cashew cheese, special sauce <i>raw option</i> (pair with Pinot Noir or Chardonnay)	16

ENTREES

Mac & Cheese – quinoa pasta with tomato & cashew Mac sauce baked in a cast iron skillet GF (add: tempeh bacon +2, chorizo +3) (pair with Chardonnay or Pinot Noir)	16
Baked Lasagna – Brown rice noodles, walnut pesto, marinara, cashew ricotta and spinach GF	16
Orange Kissed Lo Mein, GF – Brown rice spaghetti noodles, sautéed bok choy, mushrooms, carrots, cabbage, onions. Finished in a tamari sauce. Topped with pan seared cauliflower, deglazed in a bright and sweet orange sauce. Finished with sesame seeds, green onions and watermelon radish. (Add marinated tempeh \$5) (pair with Sauvignon Blanc)	18
Double Stuffed Spicy Quesadilla (GF Option +2) – grilled crimini mushrooms, smoky chipotle cheese sauce, pico de gallo, house pickled jalapenos, cilantro on a double layered sprouted whole wheat tortilla (pair with Pinot Noir or Merlot)	14
Raw & Rich Zucchini Lasagna –zucchini slices layered with walnut pesto, spinach, cashew ricotta, SunChorizo, marinara & cashew cheese. Served with kale or mixed green salad GF <i>raw</i> (pair with Cabernet Sauvignon, Sauvignon Blanc or Chardonnay)	16
Teriyaki Tempeh Stir Fry – Cauliflower, zucchini, bok choy, red&green onion, carrots, pineapple teriyaki tempeh, sweet chili sauce, lime juice, over black rice w/cilantro. GF (pair with Chardonnay)	17

PIZZAS

*Pizza Crust Choices: Rice Flour Crust (GF) or Raw SunCrust (GF)
add ons: extra cashew cheese +2, avocado +2, chorizo +3, tempeh bacon +2*

Margherita – San Marzano tomatoes, cashew cheese, smoked sea salt, olive oil, cracked black pepper, fresh basil (pair with Cabernet or Sauvignon Blanc)	15
Perfecto Pesto – walnut pesto, crimini mushrooms, cherry tomatoes, kalamata olives, cashew cheese, garlic pecan cheese (pair with Red Zinfandel)	18

****All sauces are made in-house from scratch and carry a \$2 charge for each additional 2oz portion****

BLENDED DRINKS TO ORDER – Huge 20 oz

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

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

Available Boosts +2: Hemp Seed Protein, Spirulina, cacao, goji berries

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

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

SIDES

Mixed Green Salad – Ranch, Balsamic or Caesar dressing	5
Side Caesar Salad	6
Side Massaged Kale Salad	5
Side Mashed Potatoes w/Gravy or Black Rice	4

PLEASE NOTE: SunCafe regularly uses, among other ingredients: Nuts, Seeds, Garlic, Onions, Agave, Soy and Gluten. We will try to accommodate requests, but cannot guarantee that our dishes are completely free of any particular ingredient. If you have serious food sensitivities, please dine at your own discretion.

We do our best to accommodate dietary restrictions and preferences, but we cannot guarantee the taste of dishes that have been modified by our customers. You modify it, you buy it.

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

