

suncafe

STARTERS

LETTUCE LEAF TACOS 13
SunChorizo, cashew cheese, pico de gallo, avocado & basil ranch, raw, GF

BBQ CAULIFLOWER 13
pan seared cauliflower w/house BBQ sauce, ranch dressing, pepitas, green onions & dill pickles, 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

TACO TRIO 13
potato w/chipotle cream, nacho cheese w/bacon & pico seasoned mushroom w/marinated onions

SOUPS & SALADS

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

SMOKY BLACK-EYED PEA & BACON cup 6 bowl 9
FRENCH ONION 9 SEASONAL RAW SOUP bowl 10

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)

ENTREES

CAULIFLOWER STEAK 20
seared cauliflower steak finished with a house made marinade.
Served with a sautéed seasonal green vegetable & seared red potatoes, GF

SHEPHERD'S PIE 18
a rich stew of navy beans, potatoes, mushrooms, carrots & peas. Topped with dill & rosemary whipped potatoes & finished with fresh herbs. Served with a mixed green side salad. GF

THE MAC & CHEESE 16
quinoa pasta w/tomato & cashew sauce baked in a cast iron skillet (tempeh bacon +2, SunChorizo +3), GF

BAKED LASAGNA 17
brown rice noodles, walnut pesto, marinara, cashew ricotta & spinach, topped w/cashew cheese, GF

ORANGE KISSED LO MEIN 18
brown rice spaghetti noodles & a seasonal bouquet of vegetables sautéed in sesame tamari and cauliflower in orange glaze (tempeh patty +5), GF

DOUBLE STUFFED SPICY QUESADILLA 14
grilled crimini mushrooms, cheese sauce, pico, house pickled jalapeños, cilantro on a sprouted whole wheat tortilla (avocado +2, sour cream +1.50)

RAW & RICH ZUCCHINI LASAGNA 16
zucchini slices layered w/walnut pesto, spinach, cashew ricotta, SunChorizo, marinara & cashew cheese. Served w/kale or mixed green salad, raw, GF

TERIYAKI TEMPEH STIR FRY 17
cauliflower, zucchini, bok choy, carrots, sautéed in pineapple chili, teriyaki tempeh, lime juice, over black rice w/cilantro & green onion, GF

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

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SunCafeLA

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FEBRUARY CHEF'S SPECIALS

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

*Shakes are made w/ cashews & agave. We can substitute dates for agave and/or almonds for cashews

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

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 BORDEUX *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