

# 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

[www.suncafe.com](http://www.suncafe.com)



SunCafeLA

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## JANUARY CHEF'S SPECIALS

FRENCH ONION SOUP 9

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

TANGY VEGETABLE MASALA 18

cauliflower, potatoes & chickpeas in a house-made tangy tomato & coconut milk masala sauce. Served over brown rice. GF

MUSHROOM QUINOA RISOTTO 18

quinoa, cremini mushrooms, spinach, shallots & cashew cheese. Topped with balsamic reduction, GF (bacon +4)

EGGPLANT PARMESAN SANDWICH 16

eggplant baked to perfection with bread crumbs, brazil-nut parmesan, zesty marinara, garlic kale & cashew cheese. Served on toasted wheat focaccia.

LOADED PORTOBELLO AND PEPPER PIZZA 22

grilled portobellas & onions, marinated red peppers, cashew cheese, green onions & house-made balsamic, 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.

## JANUARY 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 a 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, 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.

COQUITO: PUERTO RICAN COCONUT NOG 12

This INCREDIBLE Holiday delight is just as tasty as all of our famous shakes but with alcohol! It is sweet but not too heavy-a must-order for any fan of Eggnog or Comfort Food. This is also available without alcohol or shaken with coffee.

MOTHER EARTH VANILLA CREAM BEER FLOAT 12

I dare you to find a lighter, creamier beer. Strong notes of vanilla bean on the back end provide for a clean finish that immediately invites you back in for another sip. Served on our Nitro line it pours more like a milkshake than a brewsky. With our Coconut Bliss Vanilla Islands Ice Cream this becomes equal parts Dessert and Cocktail. You have never had beer like this.

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 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 2016 10/36

## 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 6

DRIP COFFEE 5

NITRO ORGANIC COLD BREW SHAKEN WITH SOY & AGAVE 7

## 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

CBD INFUSED INDIA PALE ALE 12

MIGHTY DRY APPLE CIDER 7

ALLAGASH WHITE 7

ANDERSON VALLEY OATMEAL STOUT 7

ANDERSON VALLEY WINTER SOLSTICE ON NITRO 8

EEL RIVER ORGANIC BLONDE ALE 8

LOST COAST TANGERINE WHEAT 7

MOTHER EARTH VANILLA CREAM ALE 8

## 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 rose, GT's strawberry kombucha 12