

suncafe

NOVEMBER CHEF'S SPECIALS

FRENCH ONION SOUP 9

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

PAELLA 20

brown jasmine rice, bell peppers, green beans, seared zucchini & tomatoes in a spicy Spanish saffron sauce, GF (bacon +4, tempeh patty +5)

PESTO & CHEESE BROCCOLINI PASTA 18

brown rice penne pasta, charred broccolini, tomatoes, walnut pesto & cashew cheese, Topped with basil, GF (bacon +4, tempeh patty +5)

BBQ MUSHROOM SANDWICH 16

BBQ marinated grilled mushrooms, pickles, red onions & house made slaw served on a garlic roll

WHITE TRUFFLE PIZZA 19

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

TACO TUESDAY - choice of \$3 tacos all day

potato w/chipotle cream and pico, bacon w/nacho cheese and pico, spicy, grilled mushrooms w/lime marinated onions. – \$8 Margaritas all day Tuesdays

OCTOBER DRINK SPECIALS

RUDY 'TUDEY FRESH AS FRUIT TEA 14

This tea's got a bad attitude! Our Peach Belgian Strong Ale ganged up with organic pear juice, organic black tea & fermented vodka to pack a serious punch. It's light, refreshing & dangerously drinkable.

ANDERSON VALLEY FALL PUMPKIN ALE 7

this Fall Seasonal from Anderson Valley (a solar powered brewery in Northern California) avoids all the common pitfalls of Pumpkin Spice Mania. It is sweet, but subtle, flavorful, but not overpowering. It has a gorgeous pumpkin pie finish without sacrificing excellent brown ale flavor at the front. Try it.

SPICED CHAI ALE 7

Avery Brewing Company spikes their Autumnal Boulder brew with tons of flavor without sacrificing drinkability or a respectable ABV. Pairs excellently with dessert and new age wind chime-based music.

PARTY OF 75 12

an homage to the French 75 & classic 90's TV, but with an organic, vegan twist! Organic Prosecco, organic lemon juice, fermented gin & agave. You got it dude!

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 & 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 4

DRIP COFFEE 4

GROUNDWORK ORGANIC NITRO COLD BREW 6

SHAKEN ORGANIC COLD BREW + SOY & AGAVE 7

*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 2014 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

ALLAGASH WHITE 7

ANDERSON VALLEY SUMMER SOLSTICE ALE 7

MIGHTY DRY APPLE CIDER 7

LINCOLN BEER COMPANY IPA 8

ANDERSON VALLEY OATMEAL STOUT 7

EEL RIVER ORGANIC BLONDE ALE 8

PEACH BELGIAN STRONG ALE 9.5% APV 12

FRESH SQUEEZED COCKTAILS

LEMON DROP MARTINI lemon, agave & fermented vodka 12

BLOODY MARY tomato juice, celery, beet, bell pepper, vegan Worcestershire, salt, pepper, 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 10

MANGO PINEAPPLE MARGARITA mango, pineapple, sweet & sour, fermented tequila 13

HARD STRAWBERRY LEMONADE muddled strawberries, lemon & fermented vodka 12

SANGRIA red wine, orange slices, lime slices, lemon slices & fermented triple sec 13

WILD BLUEBERRY MOJITO muddled blueberries & mint, lime, fermented vodka 12

CANDIED GINGER fresh pressed ginger, lemon & fermented tequila 13

STRAWBERRY MIMOSA sparkling rose, GT's strawberry kombucha 12