

July Chef's Specials

Hot Soup: Miso with Mushrooms and Spinach cup 6 bowl 8

Raw Soup: Tomato Basil, GF, RAW bowl 10

Butternut Masala GF 18
Garbanzo beans, butternut squash, and corn slow cooked in a tomato masala stew, served with brown jasmine rice, and finished with sour cream, tomato, and green onion.

Summer Time Pasta GF 18
Brown rice caserecci pasta, a variety of summer squash, lemon, sundried toamtoes, fire roasted peppers, corn, chives, and basil. Finished with Brazil nut parmesan.

BBQ Mac Sandwich 16
Baked macaroni, tempeh bacon, pickles, red onions, tomato, mayo, and BBQ sauce served on a garlic roll.

Black Garlic Pizza GF 18
House made marinara, cashew cheese, bruschetta, marinated portobello mushrooms. Finished with basil, chili flakes, smoked salt, and black garlic puree.

Taco Tuesdays – Choice of \$3 tacos all day
Potato with chipotle cream and pico, bacon with nacho cheese and pico, grilled quesadilla mushrooms with lime marinated onions. – \$8 Margaritas all day Tuesdays

Farmer's Market Skillet (Available during Saturday & Sunday Brunch) GF 15
Sautéed broccolini and onions, roasted tomatoes, and creamy cashew mac sauce over seasoned potatoes, finished with green onions.

Cocktail Specials

Who Lives In A Pineapple Under The Sea (Piña Colada Float) \$14/Collins
This cocktail combines Coconut Bliss Vanilla Island Ice Cream with Raw, Organic Pineapple Kombucha, Organic Pineapple Juice, our Housemade Sweet & Sour Mix, and Booze! Stir your way to a Smile 😊 Oh and to answer the question it's Spongebob Squarepants.

Cucumber Mint Refresher-The East \$10/Coupe
Muddled Organic Cucumber, Mint and our Fermented Gin make for the perfect Summer Refresher. It comes is in an old timey champagne glass so you can feel like The Great Gatsby. Cheers to the Valley of Ashes, Old Sport.



SunCafeOrganic

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