

suncafe

DECEMBER CHEF'S SPECIALS

FRENCH ONION SOUP 9

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

ENCHILADA SKILLET 17

corn tortillas in a house made cilantro habanero sauce w/SunChorizo, pico de gallo, guacamole, sour cream & cilantro, GF

MUSHROOM QUINOA RISOTTO 18

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

BLACK BEAN BEET BURGER w/CASHEW CHEESE & GRILLED ONIONS 16

black beans, beets, black rice & seasonings. Topped with teriyaki grilled onions, cabbage, tomatoes & cashew cheese. GF option

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.

DECEMBER DRINK SPECIALS

COQUITO: PUERTO RICAN COCONUT NOG 12

This INCREDIBLE Holiday delight comes from the brilliant mind of our Executive Chef Ashli Marie Mercado. Inspired by Christmas memories with her Nuyorican family-it's 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 Fall Flavors. This is Also Available without alcohol or Shaken with Coffee.

HARD PEACH TEA 13

We get the awesome stone fruit flavor for this drink from our Peach Belgian Strong Ale. Organic Pear Juice, Agave, Organic Black Tea & Fermented Vodka round out the cocktail with a refreshing, drinkable finish. Yes, my friends this is a Beer Cocktail-the wave of the future in Mixology or-at the very least-enough to make your Craft Beer Hipster Frenemy green with envy.

WINTER SOLSTICE ALE ON NITRO 8

This Winter Warmer boasts notes of Toffee, Nutmeg, and Caramel reminiscent of nights around the fire. On our Nitrogen line this Ale has an extraordinarily creamy mouthfeel and subtle finish. This is a Must-Try for Craft Beer Connoisseurs that does not alienate casual drinkers. Gather 'round-it's a Crowd Pleaser!

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

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

BUNDABERG NON-GMO GLUTEN FREE GINGER ALE 6

NITRO ORGANIC COLD BREW SHAKEN WITH 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

AVERY CHAI HIGH SPICED CHAI 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% ABV 12

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 10

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