

May Chef's Specials

Hot Soups: Cream of Broccoli, GR cup 6 bowl 8
Raw Soup: Cream of Mushroom, GF, RAW bowl 10

Valley Greens GF 20
Sautéed green kale and spinach, stewed black eyed peas in a hearty broth, served over whipped potatoes.

Pasta Bolognese GF 18
Brown rice spaghetti, sautéed onions and mushrooms, tomatoes, house made sundried marinara, sautéed onions, wet chorizo, brazil nut parmesan, and bruschetta.

Bacon and Cheese Pizza 18
Mac sauce, tempeh bacon, pickled jalapeno, balsamic glaze, chives, pecan cheese, raisins, and smoked salt.

Teriyaki Burger GF 16
Sautéed tempeh patty in teriyaki glaze, avocado, pickles, red onions, and pickled jalapeno, served on a garlic roll.

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
Asparagus and crimini mushrooms sautéed in garlic and shallots, served over seasoned hash potatoes, finished with diced tomatoes, sour cream, dill, and chives.

Drink Specials

Strawberry Mimosa \$12/Flute
What's better than Raw, Organic Kombucha on tap? Raw, Organic Kombucha on tap AND our Delicious Organic Prosecco! GT's Strawberry Serenity + Sparkling Wine. Yes, Life Is Good.

Citrus Pear Margarita \$12/Pint
Summer Vibes in a glass! This Instagram worthy Marg has Organic Pear and Lemon Juices to cure the Warm Weather blues. It's a perfect match for a Sunny Day on our Patio and it sounds fancy. Impress your date. Swipe right.



SunCafeOrganic

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