

coffee / tea

Organic Café Americano (hot or iced) 5
GF / SF

Organic Café Au Lait (hot or iced) 7
choice of organic soy or organic almond milk
GF / SFO

Organic Rishi Tea (hot or iced) GF / SF
served in Rishi tea steaper

black tea Earl Grey 5
Masala Chai 5

white tea White Peony 5

pu-erh tea Dandelion Detox 5

green tea Matcha Ginger 6
Matcha Gyokuro 6
Moonlight Jasmine 6

herbal tea Omija Beauty Berry 6
Turmeric Mango 6

Ask your server about today's Hills desserts of the day

vegan hills



smoothies / specialty

Organic Sky Kombucha 6
GF / SF

Chakra 9
choice of organic kombucha or organic coconut water
with our calamansi and ginger blend, served with a
mint leaf garnish
GF / SF

Lilikoi Love 9
choice of organic kombucha or organic coconut water
with Lilikoi puree, served with mint leaf garnish
GF / SF

Viva Green raw 9
organic kale, organic or local banana, and organic orange
juice smoothie
GF / SF

Mocha Cream 10
rich chocolate smoothie,
choice of organic soy or organic almond milk with cocoa,
organic or local banana, and organic dates, topped with
house-made coconut whipped cream and organic cacao nibs
GF / SFO

Chocolate Express 12
rich chocolate smoothie with coffee,
choice of organic soy or organic almond milk with cocoa,
organic or local banana, organic dates, and a double-shot of
espresso, topped with house-made coconut whipped cream,
organic cacao nibs, and house-made chocolate drizzle
GF / SFO

Orange Dreamsicle 9
choice of organic soy milk or organic almond milk with
organic orange juice and organic or local banana, served
over ice and topped with house-made coconut whipped
cream and a mint leaf garnish
GF / SFO

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breakfast

8:00am to 10:30am

Brooklyn Delight

15

plain bagel lightly-toasted, topped with organic tofu scramble, organic cashew sauce, organic tempeh bacon, house-made ketchup and paprika powder

GFO

Santa Fé Melt

14

grilled sandwich with organic tofu scramble, vegan cheese, organic cashew sauce, tomatoes, jalapeños, cilantro and organic mixed greens

GFO

Good Morning Plate

13

organic tofu scramble, organic tempeh bacon, organic mixed greens, organic roasted potatoes, house-made ketchup, and country bread with choice of spreads (vegan butter /organic olive oil /vegan honey /organic maple syrup /cinnamon powder) or combination of any spreads

GFO

Mexican Breakfast

13

original Mexican-style black bean chili, avocado, house-made sour cream, organic tofu scramble, organic mixed greens, organic roasted potatoes and brown rice

GF

Zen Breakfast

14

organic tofu scramble, simmered hijiki, sautéed broccolini, marinated organic carrots, organic mixed greens with white yuzu miso dressing, brown rice and a side of nori soup

GF

Elvis's Favorite

9

plain bagel, lightly toasted topped with house-made organic strawberry jam and a house-made chocolate drizzle

GFO / SF

Bonjour

8

plain bagel, lightly-toasted topped with Kite Hill cream cheese & apricot spread

GFO

Blissful Bowl

11

organic strawberries and organic or local bananas, organic house-made cultured soy yogurt and organic gluten-free granola, topped with vegan honey

GF

Chia Parfait

11

organic chia seed pudding, chocolate mousse, coconut whipped cream, and organic or local banana, topped with organic cacao nibs

GF / SF

Please advise our servers of any allergies or dietary restrictions

(GF)=Gluten Free (SF)=Soy Free (GFO)=Gluten Free Option available (SFO)=Soy Free Option available

vegan hills



appetizer

Why Not Chos?

Mexican-style nachos with organic corn chips
original black bean chili, organic cashew sauce, tomato, cilantro, avocado and
jalapeño, topped with our house-made hot sauce and organic tofu sour cream

15

GF

Au Gratin

organic roasted potatoes, organic cashew sauce, vegan cheese, paprika, organic olive oil
and truffle oil

14

GF / SFO

So Hot! Cauli-Wings

rice flour battered cauliflower marinated in spicy house-made wing sauce served with
house-made dill mayo on the side

13

GF / SFO

COCO-Mari

spicy organic king oyster mushroom battered in corn meal and coconut flour then fried,
served with house-made dill mayo and lime on the side

14

GF / SFO

Potatoes

organic roasted potatoes served with house-made ketchup
-cheesy potatoes or spicy potatoes for an additional \$0.50-
*vegan parmesan contains soy
*oil-free option available

8

GF / SF

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soup

Tomato Bisque

creamy French-style tomato soup *contains nuts (almond and cashew)

6

GF / SF

Kerala Dahl

Ayurvedic-style dahl soup with organic carrots, ginger, and cilantro

6

GF / SF

salad

rice 3, country bread 3, bagel 3

Perfect Rainbow Cobb

organic mixed greens, red cabbage, organic carrot, tomato, beet, cucumber, avocado, raw organic sunflower seeds, organic house-made tofu ricotta, soy chicken and sprouted beans, topped with vegan parmesan

18

GF

Roasted Chicken Caesar Salad

roasted romaine lettuce and yellow endive with house-made caesar dressing and soy chicken, topped with vegan parmesan, organic capers, dill, organic olive oil and black pepper

20

GF

Pure Green

organic mixed greens, organic kale and cucumber, topped with organic pea tendrils and clover sprouts

raw

10

GF / SF

ALL SALADS COME WITH YOUR CHOICE OF ANY DRESSINGS:

Creamy Basil / raw
Orange Ginger Chia / raw, oil free
Spicy Thai Tahini
House: Organic olive oil and apple cider vinegar
Almond milk French dressing

APPETIZING ADDITIONS

Tempeh Bacon (4 pieces) \$5
House Made Organic Tofu Ricotta \$3
Avocado \$2
Organic Oyster Mushroom Cluster \$3
Soy Chicken \$5
Rice \$3
Country Bread \$3
Bagel \$3

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sandwich

all sandwiches are served with a side of organic mixed greens

UPGRADE YOUR SANDWICH!

substitute mixed greens for soup for an additional \$2.50
substitute gluten free bread for an additional \$1.5
substitute bread for salad for an additional \$2

+ avocado \$2
+ jalapeño \$1
+ vegan cheese \$2
+ tempeh bacon / 4 pieces \$5
+ soy chicken \$5

Avocado Dream

15

open-faced bagel sandwich topped with organic house-made tofu ricotta, avocado, and micro greens, with a hint of spice

GFO

Avocado Tempeh Melt

15

grilled sandwich with mashed avocado, organic kale, house-made organic tempeh bacon, and vegan cheese

GFO

Tex-Mex

15

grilled sandwich with our original black bean chili, vegan cheese, organic cashew sauce, cilantro, tomato, and jalapeño

GFO

The Lox

16

open-faced lightly toasted bagel, topped with our house-made salmon-like hummus, marinated organic carrot, organic house-made tofu ricotta, organic lemon, organic capers, and dill

GFO / SFO

VLT

15

lightly toasted country bread with organic mixed greens, organic tempeh bacon, tomato, and clover sprouts, with dijon mustard and organic olive oil / vinegar dressing

GFO

Simply Garden

13

lightly toasted country bread with organic mixed greens, tomato, cucumber, kalamata olive and jalapeño, with organic dijon mustard, organic olive oil and vinegar

SF / GFO

Panino

13

grilled sandwich with vegan cheese, basil, tomato, zucchini and vegan parmesan cheese

GFO / SFO

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bowl

all greens, no rice +1

Red Hot Chili Bowl

house-made Mexican-style black bean chili served over brown rice, topped with avocado, organic tofu sour cream, house-made hot sauce, and corn chips with organic mixed greens

16

GF

Spicy Da Kalbi

spicy Korean-style soy kalbi with white sesame seed, served over brown rice and organic mixed greens, topped with spicy miso and Korean red chili threads

18

GF

Crazy For Avo

Hawaiian-style marinated avocado and diced organic tofu served over brown rice and organic mixed greens, with watermelon radish and organic pea tendrils, topped with more avocado and our tamari and sesame dressing

16

GF

Nirvana

Ayurvedic-style dahl soup served over brown rice with a side of organic mixed greens, topped with spicy coconut shreds, cilantro, pickled red cabbage and red beet

16

GF / SF

Coco Cove

spicy Singapore-style coconut soup with rice noodles, broccolini, organic kale, deep fried tofu, cilantro, and an organic oyster mushroom cluster

17

GF / SFO

Satori

brown rice and organic mixed greens topped with two organic king oyster mushroom clusters, sautéed broccolini, organic ume-flavored carrot / beet salad and simmered hijiki, topped with white yuzu miso dressing, and served with a side of nori soup

19

GF

Da Nang Beach

Vietnamese-style chilled rice noodle dish topped with organic mixed greens, original soy chicken, fried tofu, red cabbage, organic carrots, cilantro, watermelon radish, organic pea tendrils, organic peanut butter sauce, and Hills Original Sweet and Hot Dressing

20

GF

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