

## coffee / tea

Organic Café Americano (hot or iced) \$5

Organic Café Au Lait (hot or iced) \$7  
choice of organic almond or organic soy milk

Organic Rishi Tea (hot or iced)  
served in a tea pot

Black Tea Earl Grey \$5  
Masala Chai \$5

White Tea White Peony \$5  
Dandelion Detox \$5

Green Tea Matcha Ginger \$6  
Matcha Gyokuro \$6  
Moonlight Jasmine \$6

Herbal Tea Omija Beauty Berry \$6  
Turmeric Mango \$6

Ask our servers about today's dessert!

vegan hills



## smoothies / specialty

Organic Sky Kombucha \$6

Chakra \$9  
choice of organic kombucha or organic coconut water with our calamansi, ginger blend, and mint

Lilikoi Passion \$9  
choice of organic kombucha or organic coconut water with Lilikoi puree

Viva Green raw \$9  
organic kale, organic or local banana, organic orange juice smoothie

Mocha Cream \$10  
organic or local banana 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

Chocolate Express \$12  
choice of organic soy or organic almond milk with cocoa, organic or local banana, organic dates, a double shot of espresso, topped with house made coconut whipped cream, organic cacao nibs, and chocolate drizzle

Orange Dreamsicle \$9  
choice of organic soy 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 mint

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## appetizer

Why Not Chos?	\$15	SF / GFO
Mexican style nachos with organic corn chips original black bean chili, organic cashew sauce, tomato, cilantro, avocado, jalapeno, our house made hot sauce, and organic tofu sour cream		
Au Gratin	\$14	GF
organic roasted potatoes, organic cashew sauce, vegan cheese, paprika, organic olive oil, truffle oil		
So Hot! Cauli-Wings	\$13	SF / GFO
rice flour battered cauliflower in spicy house made wing sauce with house made dill mayo on the side.		
COCO-mari	\$13	SF / GFO
fried Oyster mushroom battered in corn meal and coconut flour served with house made dill mayo and lime on side		
Potatoes	\$8	SF / GF
organic roasted potatoes, with house made ketchup *make them cheesy or spicy for an additional \$0.50		

## soup

Tomato Bisque	\$6	GF
creamy French style tomato soup *contains nuts (almond/cashew)		
Kerala Dahl	\$6	GF
ayurvedic dahl soup with organic carrots, ginger, cilantro		

\*\*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

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# salad

Perfect Rainbow Cobb \$18 **GF / SFO**  
organic mixed greens, red cabbage, organic carrot, beets, cucumber, avocado, raw sunflower seeds, organic house made tofu ricotta, soy chicken, sprouted beans, vegan parmesan

Roasted Caesar Salad \$16 **GF**  
roasted romaine lettuce and yellow endive with house made Caesar dressing, vegan parmesan cheese, organic capers, dill, organic olive oil and black pepper

Pure Green raw \$10 **SF / GF**  
organic mixed greens, organic kale, cucumber, organic pea tendrils, and clover sprouts

Rip Curls raw \$14 **SF / GF**  
spiralized beets, zucchini, organic carrot, over organic mixed greens with raw sprouted beans and raw sunflower seeds

## 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 be served with an 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 sandwich on bagel topped with organic house made tofu ricotta, avocado, micro greens, and hint of spice

SFO / GFO

### Avocado Tempeh Melt

\$15

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

SFO / GFO

### Tex-Mex

\$15

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

SFO / GFO

### The Lox

\$16

hummus, marinated organic carrot, organic house made tofu ricotta, organic lemon, organic capers, and dill

SFO / GFO

### VLT

\$15

lightly toasted country bread with organic mixed greens, organic tempeh bacon, tomato, clover sprouts, and organic creamy almond milk French dressing

SFO / GFO

### Simply Garden

\$13

lightly toasted country bread with organic mixed greens, tomato, cucumber, Kalamata olive, jalapeno, organic Dijon mustard, organic olive oil and vinegar

SF / GFO

### Panino

\$13

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

SFO / GFO

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## bowl

substitution rice for mixed greens +\$1

### Red Hot Chili Bowl \$16

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

SFO / GF

### Spicy Da Kalbi \$18

Korean Style Spicy Soy kalbi with white sesame seed served over brown rice and organic mixed greens, topped with spicy miso, and Korean red chili threads

GF

### Crazy For Avo \$16

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

SFO / GF

### Nirvana \$16

our ayurvedic style dahl soup served over brown rice with a side of organic mixed greens, topped with spicy coconut shred, cilantro, pickled red cabbage and red beets

SF / GF

### Coco Cove \$17

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

SFO / GF

### Satori \$19

brown rice and organic mixed greens salad topped with two organic oyster mushrooms, sautéed broccolini, ume flavored organic carrot and beet salad, simmered hijiki, with yuzu miso dressing, and a side of nori soup

SFO / GF

### Eastern Summer \$18

chilled rice noodles with a spicy Szechuan tahini sauce, topped with organic mixed greens, cucumber, a large scoop of tamari flavored TVP, cilantro, Chinese peppercorn and Korean red chili threads

GF

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