

suncafe

Organic Cuisine

STARTERS

Soups – ask about our made-to-order raw soups or the daily hot soup, GF	7
French Onion Soup – classic French Onion topped with cashew cheese and croutons, GF available	6
Chili Fries – smoky tempeh chili with Weiser Farm roasted pee wee potatoes topped with cashew sour cream & green onions	8
Sun Bruschetta – cherry tomatoes, basil, garlic, cashew ricotta on raw sunflower & buckwheat “bread,” balsamic reduction, <i>raw</i> , GF	8
Lettuce Leaf Tacos – SunChorizo, cashew cheese, pico de gallo, avocado & basil ranch, <i>raw</i> , GF	10
BBQ Cauliflower – pan seared cauliflower with house BBQ sauce, dill pickles, Santa Barbara pistachios, green onions, & basil ranch, GF	10
Blistered Shishito Peppers - Pan-seared <i>Maggie’s Farms</i> Shishitos, with smoked <i>Weiser Farms</i> beets, tossed in a sesame umeboshi (pickled plum puree) maple glaze & topped with lemon zest, GF	8
Sun Nachos – SunChorizo , nacho cheese, guacamole, pico de gallo, jalapeño, green onion, & cashew sour cream, GF <i>choice of raw thin-sliced jicama “chips”, baked corn chips or half & half</i>	12

SALADS

Caesar Salad – romaine lettuce, cherry tomatoes, pecan crumble, pumpkin seeds, Adam’s Ranch capers, tossed in Caesar dressing, <i>raw</i> , GF	9
Marinated Beet & Quinoa Salad – beets, apples, carrots, raisins, olives, onions & cilantro over quinoa and mixed greens, GF	10
The Kale Colossus – massaged kale, SunChorizo, mushrooms, bell peppers, pico de gallo, 3 dressings, raisins & bananas, <i>raw</i> , GF	12
Soup and Salad Combo – hot or raw soup of the day with choice of Caesar, kale, or mixed green salad	12

SANDWICHES

BLT Sandwich – smoky tempeh bacon, lettuce, tomato, cashew mayo on Roan Mills rosemary garlic focaccia	13
Portobello Sandwich –sous- <i>vide</i> LA FungHi Portobello cap, JJ’s Lone Daughter avocado, tomatoes, spinach, cashew cheese, special sauce, on Rising Hearts ciabatta, GF	15
Cornmeal Tempeh Burger – JJ’sLDR avocado, pickled radish, arugula, chipotle mayo, on Rising Hearts brioche bun, GF	14
Fiesta Burger – raw patty with guacamole, pico de gallo, nacho cheese, mayo & jalapeno, GF Brioche or house-made raw bun, GF <i>Choice of side with Sandwiches: Kale Salad, Green Salad, Mashed Potatoes & Gravy, Hummus & Pita</i>	14

PIZZAS

Margherita – San Marzano tomatoes, cashew cheese, Hepp’s smoked sea salt, olive oil, cracked black pepper, fresh basil, GF	13
Pesto - pesto, crimini mushrooms, cherry tomatoes, Adam’s Ranch olives, cashew cheese, garlic pecan cheese, GF	15
Fig & Tempeh – Jaime Farms figs, tempeh bacon, white sauce, lemon oil, Maggie’s Farms arugula and a sweet & tangy balsamic reduction	16
Farmers Market – Chef’s selection of local, organic & seasonal ingredients	15

Pizza Crust Choices: Rice Flour Crust (GF) or Raw SunCrust (GF)

ENTRÉES

Baja Tacos – 3 tacos with pan seared zucchini, cabbage, pico de gallo, chipotle aioli, cilantro, and corn tortillas, GF	12
Zucchini Lasagna – slices of zucchini layered with pesto, spinach, cashew ricotta, SunChorizo, marinara & cashew cheese, <i>raw</i> , GF	14
Mac & Cheese – Andean Dream quinoa pasta with tomato & cashew Mac sauce cooked in a cast iron skillet, GF	14
Coconut Curry with Black Rice – potatoes, carrots, bell peppers, onions, mild yellow curry, with a side of black rice, GF	18
Land & Sea Paella –saffron infused Arborio rice with market vegetables & king oyster mushrooms in a sea vegetable broth, GF	20

BLEND TO ORDER – 20 oz

Sweet Kale Shake – kale, bananas, cashew, agave	8
Cacao Superfood Shake – raw cacao, goji berries, cashews, agave	8
Strawberry Superfood Shake – strawberries, goji berries, cashews, agave	8
Vanilla Bean Shake – Tahitian vanilla beans, bananas, goji berries, cashews, agave	8
Mint Shamrock Shake – spinach, bananas, cacao, cashews, agave	8
Coffee Shake – Blue Bottled Blend coffee beans, cold brewed coffee, cashews, dates, cacao, vanilla	8
Orange Creamsicle Shake – fresh orange, pineapple, agave	8
Blueberry Kale Smoothie – blueberries, kale, goji berries, apples, pineapple	9
Green Protein Smoothie – spirulina, kale, hemp protein, bananas, apples	9

Add a Shot of Hemp Seed Protein or Spirulina for 1.50

We are happy to substitute dates for agave or almonds for cashews

JUICED TO ORDER – 16 oz

Green Juice – kale, celery, spinach, cucumber, apple	8
Power Root Juice – carrot, beet, ginger	8
Apple Carrot Juice – apple, carrot	8
Lemon Ginger Blast – apple, lemon, ginger	8
Cucumber Mint – cucumber, pear, Meyer lemon, & mint	8

BEVERAGES

Mountain Valley Spring Water – sparkling or flat, 500ml/1L	3/6
Fresh Young Coconut – cracked to order	4
Fresh Squeezed Lemonade – sweetened with agave	4
Arnold Palmer – half lemonade, half iced tea	4
Iced Tea – unsweetened, brewed black or green by <i>Art of Tea</i>	4
Whole Leaf Tea – teapot, brewed to order, by <i>Art of Tea</i>	4
Coffee – organic direct-trade Blue Bottle Blend from <i>City Bean</i>	3.5
Fentimans Botanically Brewed Sodas – cherry cola	4
Oogave Sodas – cola, ginger ale, root beer	2.5
Kombucha Dog on Tap – various flavors	6

Some of Our Local Farms:

*Maggie's Farm (greens/herbs), Roan Mills (flours/grains/bread), Jaime's Farms (peppers/green onions/squash)
JJ's Lone Daughter Ranch (citrus/avocados), Weiser Farms (potatoes/sunchokes), Tutti Frutti (snap peas/heirloom tomatoes)
Flora Bella (radishes/beans), La FungHi (mushrooms). Look for them at your local Farmer's Market!*

PLEASE NOTE: SunCafe regularly uses, among other ingredients: Nuts, Seeds, Garlic, Onion, Agave, Soy and Gluten.

We will try to accommodate requests, but cannot guarantee dishes completely free of any particular ingredient

If you have serious food sensitivities, please dine at your own discretion.

Additions or substitutions may incur additional charges. A 20% gratuity will be added to parties of six or greater