

Café Gratitude

Café Gratitude is our expression of a world of plenty. Our food and people are a celebration of our aliveness. We select the finest organic ingredients to honor the earth and ourselves, as we are one and the same. We support local farmers, sustainable agriculture, and environmentally-friendly products. Our food is prepared with love. We invite you to step inside and enjoy being someone who chooses: loving your life, adoring yourself, accepting the world, being generous and grateful every day, and experiencing being provided for. Have fun and enjoy being nourished. Welcome to Café Gratitude!

I AM.....

Soups & Salads

THRIVING

Cooked soup of the day 7.5

FULFILLED *café salad*

Mixed greens, carrots, beets, tomatoes, cucumbers, avocado, sprouts, almond parmesan, teriyaki almonds 12
Dressings: Garlic Tahini, Caesar, Fig Balsamic, or Sesame Wasabi

DAZZLING *caesar salad*

Romaine, avocado, Caesar dressing, capers, almond parmesan 10

PURE *kale salad*

Kale, sesame wasabi and garlic tahini dressing, avocado, sea palm, nori, cucumbers, carrots, herbs, teriyaki almonds 13

Raw Specialties

HONORING *nachos*

Sunflower seed pate, salsa fresca, guacamole, sprouted chips and spicy cashew nacho cheese 13

TRANSPARENT *sushi*

Sprouted almond-sesame seed pate, carrots, beets, kimchi, avocado and sprouts wrapped in nori. Served with wasabi and wheat-free tamari 14

HEARTY *deep dish pizza*

Sundried tomato marinara, fresh tomato, walnut pesto, olive tapenade, almond parmesan, cashew ricotta cheese, sunflower crust, fig balsamic side salad 14

TERRIFIC *pad thai*

Kelp noodles, carrots, shredded kale, cucumber, tomatoes, herbs, Thai almond sauce, teriyaki almonds, and sprouts 14

ABUNDANT *mediterranean sampler plate*

Live almond hummus, walnut pesto, olive tapenade, fig balsamic side salad, served with live almond bread 14

Breakfast

GREAT *granola*

Served with fresh almond milk 8

PEACE *raw open faced bagel*

Live onion bagel, cashew herb cream cheese, nori "lox", tomato, red onion and capers 8

SUSTAINED *cooked porridge*

Quinoa, seasonal fruit, nuts, cinnamon, almond milk, agave 8.5

BONITA *breakfast taco plate*

Brown rice, black beans, salsa fresca, avocado, cashew nacho cheese. Served with 2 corn tortillas 11

Cooked Specialties

Sub Quinoa 1 Sub Rice and Quinoa .75

COMFORTED

Garlic roasted potatoes, spicy cashew nacho cheese 8

GROUND

Seasonal greens, garlic, pumpkin seeds 7

EXTRAORDINARY *BLT*

Maple coconut bacon, romaine lettuce, sliced tomato and avocado, cashew chipotle aioli, fig balsamic side salad 12

FORTIFIED *sautéed vegetable bowl*

Sautéed seasonal vegetables, brown rice, choice of sesame wasabi, garlic tahini, or thai almond sauce 13

WHOLE *macro-biotic bowl*

Raw kale, kimchi, sea palm, carrots, brown rice, garlic tahini sauce, sprouts, teriyaki almonds 13

WARM-HEARTED *polenta*

Grilled polenta, field greens, puttanesca, cashew ricotta, basil and almond parmesan 13

ACCEPTING *sushi bowl*

Brown rice, raw kale, cucumber, avocado, nori, herbs and sesame wasabi sauce 13

LIBERATED *kelp noodle pasta*

Kelp noodles, sautéed zucchini, tomatoes, walnut pesto, cashew ricotta cheese, almond parmesan 14

MAGICAL *black bean burger*

Black bean burger, sautéed onions, tomato, lettuce, pickles and homemade ketchup on wheat bun 13

HUMBLE *Indian curry bowl*

Red lentil dal, sautéed seasonal vegetables, coconut mint chutney, brown rice 13

TRANSFORMED *corn tacos*

Be Love Farm butternut squash, guacamole, salsa, brown rice, black beans, cashew nacho cheese, cesar side salad 13

SIDES

Sauces, dressings, sautéed onions 1.50

Pesto, olive tapenade, coconut bacon, nori, raw greens 2

Grains, beans, cheese, avocado, hummus 3

Live breads, crackers, tortillas, garlic bread 3

Guacamole, kimchi, kelp noodles, sea palm 4

Sautéed veggies, sautéed kale, tempeh 5

Cafe Gratitude offers 100% organic, vegan (plant based) cuisine and yet we cannot guarantee that guests with food or beverage allergies may not be exposed through cross contamination. If you have a food or beverage allergy (particularly to nuts or seeds) we therefore recommend that you not dine with us. As such, please understand that Cafe Gratitude cannot be responsible for any injury, loss or damage claimed by any guest with a food or beverage allergy who consumes our food or beverages, regardless of the circumstances.

Red Wines

YERBA BUENA RED Mendocino
Blueberry, chocolate, spices 10/27

CAFE GRATITUDE ORGANIC RED Sonoma
A custom wine from Coturri Vineyards blending Barbera, Syrah, Primitivo and Carignane grapes. No additives of any kind, makes for a unique tasting wine 10/27

CASA BARRANCA PINOT NOIR Ojai
White pepper, cherry, vanilla, oak 11/30

White Wines

TWISTED CEDAR CHARDONNAY Lodi
Oak, toasty bread, tropical fruit, crisp 10/35

CHACEWATER SAUVIGNON BLANC Lakeport
Pineapple, lemongrass, fresh herbs, balanced 10/27

Beer

BISON CHOCOLATE STOUT 6
Rich and creamy, brewed with Peruvian cacao

BISON HOP COUVEE 6
Crisp citrus with a clean, dry finish

Cocktails

VIVID Sangria with fresh fruit 7.5

RADIANT Mimosa with fresh juice and prosecco 9

Tea & Coffee

COURAGEOUS americano 2

AWAKE organic espresso 2

LOVED Cafe latte 4

MARVELOUS mocha
Cacao, agave, coffee, almond milk 5

CHARISMATIC chai tea latte
Housemade tea, ginger, spices, almond milk 5

GOLDEN turmeric latte
Turmeric, honey, almond milk 5

COZY warming tonic
Lemon, ginger, honey, cayenne 5

CALM
Rishi tea 4.5

Mint (available iced)
Jasmine Green
Rooibos
Earl Grey

Elixirs

RENEWED wheatgrass shot
Served with an orange slice single 3 double 5

ENLIVENED focus and clarity shot
Klamath lake blue green algae with water 3

DARING kimchi juice shot
Tangy probiotic shot loaded with garlic 3

REJUVENATED wheatgrass cleanser
Wheatgrass, lemon, ginger, apple, sparkling water 9

BRIGHT house made kombucha
House made kombucha. A detoxifying probiotic tea known as a digestive aid. Ask your server for today's flavor 6

BALANCED apple cider vinegar soda
Apple cider vinegar, fresh fruit, agave, sparkling water.
Ask your server for today's flavor 6

EFFERVESCENT house made lemon gingerale
Ginger, lemon, agave, sparkling water 5/8

Cold Pressed Juices

HEALTHY
Kale, celery, cucumber, lemon 6/9

DIVINE
Apple, beet, lemon, ginger 6/9

PASSIONATE
Orange, carrot, ginger 6/9

Smoothies & Milkshakes

GRACE coconut almond smoothie
Coconut milk, almond butter, dates, vanilla bean 9

LUSCIOUS chocolate smoothie
Almond milk, figs, dates, raw cacao, vanilla bean 9
(add coffee) 1

ENERGIZED alkalizing green smoothie
Kale, cucumber, celery, lemon, avocado, jalapeno 9

COOL mint chocolate chip milkshake
Cashew coconut ice cream, mint leaves, cacao nibs 9

BEAUTIFUL spiced orange creamsicle milkshake
Fresh orange juice, cardamom, cashew coconut ice cream 9

ETERNAL ice cream milkshake
Vanilla, raw cacao, chai or espresso 9

ADDITIONS
Cacao, maca, hemp seeds, lemon juice 1.5
Avocado, ginger juice, fruit, almond butter 2
Wheatgrass, spirulina, E-3 Live 3

**“Let food be thy medicine,
and medicine be thy food” -Hippocrates**

No separate checks. Corkage fee \$20. Cake slicing fee \$4 per slice.