

# I AM...

# CAFÉ GRATITUDE

## starters

<b>CONNECTED</b> guacamole, housemade corn tortilla chips	10	<b>INTUITIVE</b> <i>FRENCH FRIES</i> smoked salt, gremolata, spicy cashew aioli or ketchup	8
<b>INVITING</b> raw zucchini cilantro hummus, market vegetables	10	<b>THRIVING</b> <i>CHEF'S SOUP OF THE DAY</i> add grilled gluten-free baguette +3	6.5 / 9.5
<b>BRIGHT</b> <i>SPICY SAUTÉED BROCCOLINI</i> housemade tempeh bacon, red chili flakes, coconut avocado cream			13
<b>BRILLIANT</b> <i>YOUNG COCONUT CEVICHE</i> summer squash, coconut bacon, avocado, lime, housemade corn tortilla chips			13
<b>ECLECTIC</b> <i>BUFFALO CAULIFLOWER</i> flash-fried cauliflower, adobo buffalo sauce, celery, spicy cashew aioli			11
<b>SHARING</b> <i>NACHOS</i> black beans, cashew nacho cheese, pico de gallo, avocado, spicy pepitas, escabeche add mushroom carnitas +4			12

## sandwiches & wraps

<b>AWESOME</b> <i>EGGPLANT PARMESAN PANINI</i> <b>G</b> marinara, cashew ricotta, brazil nut parmesan, wild arugula, sourdough ciabatta, side salad	16.5
<b>MAGICAL</b> <i>CG DOUBLE DOUBLE</i> black bean patties, tomato, onion, pickles, ketchup, cashew macadamia cheddar, gluten-free bun, french fries	16.5
<b>ORIGINAL</b> <i>SF MISSION BURRITO</i> <b>G</b> mushroom carnitas, adobe de mixiote, guacamole, cashew nacho cheese, black beans, brown rice, tortilla chips	16.5
<b>GLORIOUS</b> <i>BLACKENED TEMPEH CAESAR WRAP</i> <b>G</b> avocado, romaine, chipotle cashew caesar, coconut bacon, tomato, brazil nut parmesan, side salad	16.5

## entrées

<b>FABULOUS</b> <i>RAW MEXICAN LASAGNA</i> heirloom cherry tomatoes, squash noodles, cilantro pumpkin seed pesto, corn, cashew queso fresco, cacao mole	15
<b>WELCOMING</b> <i>MEDITERRANEAN PLATE</i> falafel, marinated eggplant, zucchini cilantro hummus, tomato jam, hempseed tabbouleh, gluten-free crostini	17
<b>LIBERATED</b> <i>RAW PESTO KELP NOODLES</i> heirloom cherry tomatoes, basil hempseed pesto, olives, arugula, cashew ricotta, brazil nut parmesan	17.5
<b>BOUNTIFUL</b> <i>SICILIAN EGGPLANT CAPONATA</i> gluten-free quinoa shells, braised cherry tomatoes, olives, raisins, brazil nut parmesan, arugula	16.5
<b>ELATED</b> <i>MOLE ABUELITA ENCHILADAS</i> mole tempeh, corn, black beans, cashew crema, roasted tomatillo sauce, avocado, coleslaw, escabeche	17
<b>GIVING</b> <i>CHEF'S PIZZA</i> <b>G</b> ancient grain flatbread with seasonal ingredients ask your server for today's pizza	16

ORGANIC & PLANT-BASED

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES

EXECUTIVE CHEF SEIZAN DREUX ELLIS

## salads

<b>LUCKY</b> <i>SUMMER MEXICAN CHOPPED SALAD</i>	16	<b>DAZZLING</b> <i>KALE CAESAR</i>	9 / 16
kale, romaine, tempeh chorizo, corn, chickpeas, cilantro pumpkin seed pesto, escabeche, crispy tortilla strips, apple cider vinaigrette		romaine, wakame, brazil nut parmesan, avocado, croutons, gomasio, chipotle cashew caesar dressing add blackened tempeh +5	
<b>GRACIOUS</b> <i>SUMMER GRAIN SALAD</i>	9 / 16	<b>PURE</b> <i>ASIAN KALE &amp; SEA VEGETABLE SALAD</i>	9 / 16
cherry tomatoes, green beans, cashew mozzarella, avocado, wild arugula, basil hempseed pesto, balsamic reduction, brown rice or quinoa		wakame, nori, avocado, cucumber, carrots, sprouts, toasted almonds, garlic tahini wasabi dressing add spicy probiotic kim chee +3	

## bowls

<b>EVOLVED</b> <i>BIBIMBAP BOWL</i>	16.5	<b>MUCHO</b> <i>MEXICAN BOWL</i>	16.5
crispy brown rice, kim chee, oyster mushroom bulgogi, daikon, sea palm, cucumber, chickpea frittata, bibimbap sauce		black beans, guacamole, cashew nacho cheese, pico de gallo, romaine, brown rice or quinoa	
<b>WHOLE</b> <i>MACROBIOTIC BOWL</i>	17	<b>GRATEFUL</b> <i>COMMUNITY BOWL</i>	6 TO-GO / 12 DINE-IN
braised garnet yams, adzuki beans, sea vegetables, probiotic kim chee, sautéed kale, garlic tahini, toasted almonds, brown rice or quinoa		kale, black beans, garlic tahini, brown rice or quinoa created to provide an organic meal at an affordable price for everyone	
<b>HUMBLE</b> <i>INDIAN CURRY BOWL</i>	17	<b>VIVID</b> <i>AÇAI BOWL</i> AVAILABLE UNTIL 3PM	14
red lentil dal, roasted garnet yams, spinach, coconut mint chutney, spicy tomato jam, brown rice or quinoa		crispy quinoa cashew granola, mixed berries, coconut, ginger syrup and choice of 2 additions: incan berries, goji berries, almond butter, honey, cacao nibs, coconut yogurt or hempseeds	

**G** = CONTAINS GLUTEN ALMOST ALL ITEMS ARE GLUTEN-FREE OR CAN BE MADE GLUTEN-FREE UPON REQUEST

CAFÉ GRATITUDE'S MISSION IS LOVE IS SERVED. OUR CULTURE IS BUILT ON BEING GRATEFUL. WE OFFER ORGANIC, PLANT-BASED CUISINE. WE ARE WORKING TO SUPPORT A REGENERATIVE FOOD SYSTEM THAT RESTORES LIFE BY IMPROVING OUR CLIMATE, SOIL, WATER AND HEALTH.

**REGENERATIVE AGRICULTURE** describes farming practices that help reverse climate change by rebuilding soil organic matter & restoring soil biodiversity. [Learn more at kisstheground.com](http://kisstheground.com)

**GOOD GRAINS** Our artisan bread is produced by Bakers Kneaded, using organic California whole grains and natural fermentation.

**KNOW YOUR FARMER** All corn tortillas at Cafe Gratitude and Gracias Madre are made with corn grown by David Vetter in Nebraska. His farming practices consist of a diverse crop rotation that builds healthy soil and in turn, saves water, sequesters carbon and produces nutrient dense food.

SCAN QR CODE FOR A FULL LIST OF OUR INGREDIENTS OR VISIT [WWW.CAFEGRATITUDE.COM/BOOK](http://WWW.CAFEGRATITUDE.COM/BOOK)



wine

● ORGANIC ▲ BIODYNAMIC

BUBBLES

● ▲ DOMAINS BRAZILIER 'TRAD BRUT' CHENIN BLANC Loire Valley melon, baked bread, orange 10 / 38

ROSÉ

● J MOURAT 'COLLECTION' ROSE PINOT NOIRE/CAB FRANC Loire Valley cherry, watermelon 10 / 38

● KIVELSTADT 'WAYWARD SON' ORANGE WINE MARSANNE/ROUSSANE Mendocino pear, vermouth 14 / 54

WHITE

● TABLA DE SUMAR ALBARIÑO Rais Baixis lemon peel, chamomile, mineral 11 / 40

● ▲ PRESTON SAUVIGNON BLANC Sonoma lime, mango pit, oro blanco 12 / 45

● SANDHI CHARDONNAY Santa Barbara peach, poached pear, chamomile 14 / 52

RED

● BODEGA CALLE 'ALBERTI 154' MALBEC Mendoza dark berries, chocolate, latte 10 / 38

● ▲ PRESTON ZINFINDEL Sonoma blackberry, blueberry, vanilla, pepper 13 / 48

● PLANET OREGON PINOT NOIR Willamette Valley cherry cola, raspberry, pepper 15 / 57

beer

LONG ROOT ALE PATAGONIA PROVISIONS 5.5% 16 oz. 8

BLONDE ALE EEL RIVER BREWING CO. 5.8% 6

IPA EEL RIVER BREWING CO. 7.2% 6

WEST COAST PILSNER HUB 5.1% 6

seasonal libations

CHIC SUMMER SANGRIA 10

rosé, watermelon, hibiscus, lime, mint

BOOCHCRAFT HARD KOMBUCHA 15

seasonal kombucha (22 oz. bottle)

coffee, espresso & Tea

COURAGEOUS COFFEE 4 AWAKE ESPRESSO 3 LIGHT LATTÉ 5

FOCUSED COLDBREW 5 CAREFREE CAPPUCCINO 4 MARVELOUS MOCHA 6

SPLENDID ICED MINT GREEN TEA 3.5 COZY IMMUNE BOOSTING TEA lemon, ginger, raw honey, cayenne 6

LOVE ICED BERRY HIBISCUS TEA 3.5 CALM TEA jasmine green, earl grey, rooibos, lemon chamomile 4

pressed juice

CLEAN DETOX lemon, turmeric, ginger, cayenne, maple syrup, H2O 10

SUCCULENT ENERGY spinach, cucumber, celery, pineapple, ginger, lime 10

NOBLE LIVER FLUSH carrot, beet, orange, turmeric, lime 10

WONDERFUL HYDRATION watermelon, hibiscus, lime 10

HEALING CHLOROPHYLL spinach, cucumber, celery, kale, lemon, mint 10

spritzers

HIGH VIBE BLUE COCONUT H2O hempseed extract, spirulina, lemon oil 10

WILD LAVENDER LEMONADE blueberry essence 7

GUTSY LOCAL SEASONAL KOMBUCHA 6

REFRESHED BASIL LEMONADE 6

EFFERVESCENT HOUSE GINGER ALE 6

superfood smoothies

STELLAR BLUE SPIRULINA SUPERHERB SMOOTHIE blue spirulina, ashwaganda, pine pollen, reishi, cordyceps, coconut, almond butter, dates, vanilla bean 11

ILLUMINATED IMMUNE-BOOSTING FRUIT SMOOTHIE orange juice, goji berries, pineapple, coconut, banana, metabolic citrus essential oil 11

GRACE COCONUT CREAM SMOOTHIE coconut, almond butter, dates, vanilla, cinnamon add matcha green tea +2 11

DECADENT ALMOND BUTTER CUP MILKSHAKE coconut cashew ice cream, cacao nibs, almond butter, vanilla, coconut bacon 11

EPIC 25G GREEN PROTEIN SHAKE spinach, banana, almond butter, protein powder, hempseeds, maca 11

COOL MINERALIZING MINT CHOCOLATE CHIP SHAKE cashew coconut ice cream, cacao nibs, almond milk, chlorophyll 11

wellness shots

STIMULATED GUT HEALTH fermented kim chee juice, lemon, ginger 5.5

BALANCED HAIR, SKIN & NAIL HEALTH coconut kefir, bioavailable B12 5.5

BRAVE IMMUNE HEALTH lemon, turmeric, ginger, cayenne, oregano oil 5.5

WELLNESS FLIGHT STIMULATED, BRAVE & BALANCED 15

OUTRAGEOUS PROGURT PROBIOTIC served with seasonal juice 20  
 PROGURT, THE WORLD'S MOST POWERFUL PROBIOTIC, CONTAINING 1 TRILLION CFU OF HUMAN PROBIOTIC ISOLATES THAT RESTORE YOUR MICROBIOME, AID DIGESTIVE HEALTH AND RE-BALANCE GUT FLORA

herbal tonics

MADE WITH SPROUTED ALMOND MILK add maca +1 add cacao +1 add espresso +2 available iced or hot

CHARMED CHAI LATTÉ indian black tea, cinnamon, ginger, clove 6

GOLDEN TURMERIC LATTÉ essential oil of black pepper, raw honey 6.5

RESTORED ADRENAL LATTÉ ashwaganda, pine pollen, cordyceps, raw honey 6.5

VIBRANT MATCHA TEA LATTÉ ceremonial grade matcha, raw honey 6.5