

# LUNCH MENU



## MEXICAN STYLE CHOPPED SALAD WITH GOJI CHIPOTLE DRESSING

TO SERVE: Empty the contents of the jar into a large serving bowl. Toss with our house made Goji Chipotle Dressing inspired by Cafe Gratitude, toasted pepitas, fresh herbs and a squeeze of lime.



## SUMMER HARVEST TORTILLA SOUP

TO REHEAT: Serve with diced avocado, a sprinkle of pepitas, and a generous squeeze of lime for some tang. To stretch for the family - serve over jasmine rice, guacamole and tortillas. Pairs nicely with our Cilantro Pepita Pesto Dip and Mexican Style Chopped Salad this week.



## SPICED CAULIFLOWER FRITTERS WITH ROOT FRIES

TO SERVE: In an oiled saute pan over medium heat - warm the fritters to desired temperature, about 3 minutes on each side, flipping very carefully to avoid breaking. The root fries can be warmed in the same pan (or in the oven), until crisp. We are serving the fritters in butter lettuce leaves, with our house made Peppercorn Ranch Dressing for dipping.



## SESAME CARROT BUDDHA BOWL

TO SERVE: This dish can be served at room temp or as a warm stir-fry. Shake or stir the dressing - separation is normal. Serve topped with tamari toasted almonds and coconut + fresh mint and scallions.  
Note: This dish is perishable. Enjoy at the beginning of the week!



## SAVORY THAI NOODLES WITH BUTTERNUT SQUASH AND BRUSSELS SPROUTS

TO SERVE: Simply pop all ingredients into a sauté pan to warm - add a touch coconut oil as needed to loosen noodles + sauce (shouldn't take much!). Garnish with crushed peanuts, a squeeze of lime, cilantro and scallion - and if you like a little spice: a sprinkle of red pepper flakes or a drizzle of sriracha!