BODHI BISTR®

PRESSED SANDWICHES 3pm-Close

Club Sandwich 15

Thin sliced ham and turkey, bacon, white cheese, tomato, lettuce, mayo, olive oil and vinegar on toasted Bodhi Chicago loaf. Add GTF side salad \$2

Bodhi Banh Mi 15*

Carlton Farms pork belly, pickled carrot, cucumber, cilantro, jalapeno, Japanese mayo on crispy Bodhi Banh Mi baguette Add GTF side salad \$2

Tempeh Reuben 14 V

House marinated tempeh, vegan smoked Russian dressing, pickles, Swiss cheese or vegan cheese and sauerkraut on pressed Bodhi sourdough Add GTF side salad \$2 Make it a Racheal by subbing turkey for tempeh*

The Boys are Back 14

Turkey, Tillamook cheddar, bacon, tomato, smoked roasted red pepper aioli on grilled Bodhi sourdough. Add GTF \$2

Oregon Tuna Melt 17

Oregon Albacore tuna salad, Tillamook white cheddar, Kalamata olive spread, tomato on pressed Bodhi Sourdough. Add GTF side salad \$2

Bistro Classics 3pm-Close

JJ Bowl 17 GF V

Organic Brown Rice, seasonal vegetables, black beans, toasted sesame and pumpkin seeds with tahini sauce and your choice of tempeh, tofu, chicken

Buckwheat Soba Fry 17 GF V

GF buckwheat noodles stir fried with carrot, zucchini, bell pepper, cucumber and red cabbage with a house made sesame peanut sauce. Garnished with cilantro and toasted sesame. Your choice of tempeh, tofu or chicken

1st Street Curry 20 GF V

Savory curry with seasonal vegetables, potato, bamboo shoots, brown rice, choice of Tofu, Tempeh, Chicken

Fish Tacos 18 GF*

Two corn tortillas with seared salmon, cabbage slaw of roasted pumpkin seeds, creme, cilantro, limes Add GTF side salad \$2 Add avocado \$2

DINNER 5pm-Close

Chile Verde Pork Spare Ribs 24 GF

Braised Carlton Farms pork ribs, Southern white grits, mole-ranchero, butternut squash, black beans, poblano pepper, toasted sesame, creme, avocado, corn tortilla

Roasted Chicken Breast 23 GF

Whole roasted Marys River Chicken Breast, green coconut curry, tomato, butternut squash, organic brown rice, chickpeas, house pickled beet-kraut, cilantro and limes.

Salmon Filet with Gazpacho 25 *

Salmon fillet with chilled gazpacho relish, cilantro pesto cream sauce and angel hair pasta

Jambalaya 20 GF

Andouille, chorizo and house sausage with chicken, rice, bell pepper, Cajun Spice, garnished with limes and cilantro.

Organic Chicken Pesto Pasta 18

House pork sausage, organic chicken, Orecchiette pasta, pesto, garlic, cream, parmesan, Bodhi Bread

Spaghetti & Clams Carbonara 24 *

Manilla Clams, spaghetti, bacon, herbs, cream, lemon, parmesan and parsley, Bodhi Bread

Cajun Penne 22

Tri color bell peppers, house made sausage, chicken,, chorizo, andouille, cream, garlic, parmesan, Cajun spice, Bodhi Bread

Pickled Beets and Goat Cheese-Avocado Toast 16

House pickled beets, whole avocado, goat cheese, olive oil, organic greens

Southern Spring Roasted Salmon 25 GF *

Roasted salmon fillet, Southern white grits, black beans, roasted butternut squash, cilantro cream sauce, house pickled beet-kraut, goat cheese

*Consuming raw or undercooked seafood, meat or eggs may increase your risk of foodborne illness.



SALADS / ACAI BOWLS / POKE 3pm-Close

Gathering Together Organic Farm House Salad 9

Organic greens, tomato, chickpea, cucumbers, pickled onions, cucumbers, toasted pumpkin and sunflower seeds with house dressing. Add Tempeh \$4 / Grilled Chicken \$6 / Smoked Salmon \$6 / Curry chicken salad \$5 / Poke \$8* GF

Organic Roasted Beet Salad 14 GF

Organic beets and greens, goat cheese, candied walnuts, pickled red onion, balsamic and EVOO. Add Tempeh \$4 / Chicken \$6 / Smoked Salmon \$6 / Poke \$8* / Chicken Curry Salad \$5 / Tuna Salad \$5

Avocado Hawaii Poke Bowl 22 GF *

Sushi grade Ahi tuna, avocado, crab salad, pickled cucumbers, seaweed salad, local kimchi, sriracha mayo, Furikake seasoning on sushi rice with soy and mirin

Acai Bowl 14 GF

Pure Amazon acai, toasted coconut, Oregon honey, Bodhi house granola, berries, hemp seeds, chia and cocoa nibs

Acai Banana Bowl 15 GFV

Pure Amazon acai, Bodhi house granola, fresh banana topped with peanut butter, toasted coconut and a Holy Kakow chocolate drizzle

To share 5pm-Close / Happy Hour 3-5pm

Steamers / Frankie's Style 15 / HH 12 GF *

1# of Super Fresh Manilla Clams, garlic, butter, white wine, parsley, lemon, Bodhi Sourdough Bread

Queso Fundido 12 / HH 10 GF

Real homemade cheese dip, poblano peppers, chorizo, black beans, pico with tortillas chips

Arancini 12 / HH 8

Saffron risotto balls stuffed with fresh mozzarella cheese, tomato sauce, basil pesto, bodhi sourdough, toasted hazelnuts, alfredo sauce

5 Mama's MeatBalls 15 / HH 10

Painted Hills beef, pork and veal meatballs, W/Bodhi bread, tomato sauce, parmesan, basil, parsley

JJ's Burrata 12 / HH 10

Bodhi toast, pistachios, arugula pesto, bordeaux cherries, local honey, paprika oil

COCKTAILS

Water Avenue Espresso Martini 12

Grey Goose, double shot espresso, coffee liqueur, cream

SIESTA 9

Lunazul Blanco Tequila, Campari, grapefruit juice, lime juice and simple syrup

Corvallis Mule 9

Portland Potato Vodka, lime juice, ginger beer

MARGARITA 9

Lunazul Blanco Tequila, triple sec, housemade marg mix Make it strawberry or blood orange!

ELDERFLOWER FRENCH 75 / 10

Beefeaters London Dry Gin, elderflower syrup, lemon juice, topped with brut Champagne

BLACKBERRY WHISKEY SOUR 10

Makers Mark Bourbon, blackberry syrup, lemon juice

SPRING AWAKENING 10

400 Conejos Oaxacan Mezcal, Aperol, lime juice, grapefruit juice and orange bitters

LEMON DROP 10

Portland Potato Vodka, lemon juice, triple sec and simple

Ask Servers for our Local Wine list by the bottle or glass

KIDS MENU: \$8 12 yrs and younger

Spaghetti and Tomato Sauce

Spaghetti, Parm, Butter

Mac In Cheese

Steamed Veggies, Brown Rice, Black Beans

Grilled Chicken, Veggies, Rice

Grilled Cheese