

BODHI BISTRO

Breakfast Monday - Friday 8am-3pm

Breakfast Sandwich 14 * / 3 Organic egg omelet, Tillamook white cheddar, tomato, avocado, on pressed Bodhi Sourdough. Add bacon or Ham \$4

Avocado Toast 14 ✓

Sliced whole avocado, pickled radishes, organic greens, coconut oil on Bodhi seeded whole wheat toast. Add egg \$3 Add bacon \$4 Add Smoked Salmon \$4

Ricotta Eggs 14 *

3 Organic scrambled egg with local ricotta and chive, GTF salad and choice of toast Add bacon \$4

Waffle and Berries 14

Crisp and fluffy waffle with a mixed berry compote, whipped ricotta and maple syrup. Add pork belly \$5

Ranchero Burrito 16 *

Large flour tortilla filled with 3 organic eggs, crispy potato, Monterey Jack, roasted poblano, avocado, topped with Ranchero sauce and sour cream. Add Barbaco beef \$4

Grilled Cali Burrito 15 / 3 Organic eggs, bacon, potato, tomato, avocado, Monterey Jack, served with sour cream and salsa verde

The Nearly Normal 14 GF ✓

Organic curry tofu and potato, avocado, tomato, green onions, pico de gallo and vegan sour cream. Add vegan cheese or Monterey Jack \$1

Yogurt Bowl or Bodhi Granola Bowl 8 GF Fresh berries & choice of milk/alt milk. Yogurt bowl, berries, granola, agave.

Organic Steel Cut Oats 6 GF ✓

Topped with brown sugar, toasted almonds, raisins, cinnamon and choice of steamed milk or non-dairy milk

KIDS MENU: 12 YRS AND YOUNGER

Mini Oats just the right size for your little 4

PB & J on toasted honey whole wheat 4

Little Dipper Nutella & pb on toasted bread 4

Big Dipper Nutella, pb & fluff on toasted bread 5

Honey Bee pb & local honey on toasted bread 6

Little Scram 2 Eggs and Toast

6

PRESSED SANDWICHES 8am-5pm

Bodhi Press 14

Turkey, ham, Tillamook Swiss, pickles, mustard on pressed Bodhi Cubano loaf Add GTF side salad 2

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 ✓

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*

South and East 14

Shredded barbacoa beef, Tillamook Swiss cheese, cabbage slaw, pickles, mustard served on grilled Bodhi sourdough with barbacoa jus Add GTF side salad 2

The Boys are Back 14

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

Pickled Beets and Goat Cheese-Avocado Toast 16

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

Tuna Melt 17 Oregon Albacore tuna salad, cheddar,

Kalamata olive, spread, tomato on toasted English Muffins or grilled sourdough

HEALTHY BOWLS 11am-5pm

JJ Bowl 17 GF ✓

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

Buckwheat Soba Fry 17 GF ✓

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

BODHI BISTRO

ACAI AND POKE BOWLS / ALL DAY

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 GF V

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

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

TACOS & SALADS

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

Gathering Together Organic Farm House Salad 9 GF

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 / Tuna Salad \$5 Poke \$8*

Organic Roasted Beet Salad 12 GF

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

Chicken Curry Toast 14

Curry Chicken Salad, toasted Bodhi Seeded Wheat, baby arugula, cucumbers, tarragon aioli, toasted cashew, pickled radish

KIDS LUNCH \$8 12 yrs and younger 11am-3pm

Spaghetti and Tomato Sauce

Spaghetti, Parm, Butter

Mac in Cheese or Grilled Cheese

Steamed Veggies, Brown Rice, Black Beans

Grilled Chicken, Veggies, Rice

COCKTAILS

Bodhi Mary 8

Grey Goose, house Mary mix with horseradish, garlic, spices, and lime juice

Spiked Mexi Mocha 12

20oz Mexi Mocha with Baileys and Kahlua, topped with whipped cream

Classic Mimosa 8

Prosecco with fresh squeezed orange juice

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 syrup

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

SOUPS / See special board!

Always Organic, GFV Options Weekly

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