

# BODHI BISTRO

## Breakfast Monday - Friday 8am-11am

### Breakfast Sandwich 14

3 Organic Egg Omelette, Tillamook White Cheddar, Tomato, Avocado, Bacon on pressed Bodhi Sourdough

### 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 topped 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 V

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

### Bodhi Granola Bowl 8 GF V

With fresh berries and choice of milk or non-dairy milk

### Organic Steel Cut Oats 6 GF V

Topped with brown sugar, toasted almonds, raisins, cinnamon and choice of steamed 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 11am-3pm

### 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, Camron Ridge Farms radish sprouts, 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\*

### 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

### Keep Corvallis Weird 17

Albacore tuna salad, radish, chopped egg, Kalamata olive pesto, arugula, tarragon Mayo on toasted Pain au lait Add GTF side salad 2

## HEALTHY BOWLS 11am-3pm

### JJ Bowl 17 GF V

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 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

# BODHI BISTRO

## ACAI AND POKE BOWLS 11am-3pm

### **Acai Bowl 14** GF V

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, Oregon honey, 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, radish sprouts, Furikake seasoning on sushi rice

## TACOS & SALADS 11am-3pm

### **Fish Tacos 18** \* GF

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

### **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 / Chicken \$6 / Smoked Salmon \$6 / Poke \$8 GF

### **Organic Roasted Beet Salad 12**

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 GF

### **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

### **Water Avenue Espresso Martini 12**

Grey Goose, double shot espresso, coffee liqueur

### **Classic Mimosa 8**

Prosecco with fresh squeezed orange juice

### **Corvallis Mule 9**

Portland Potato Vodka, lime juice, ginger beer

### **Margarita 9**

Made from scratch with Hornitos Tequila

### **Rosemary Gin Fizz 10**

Beefeaters Gin, lemon, rosemary syrup, soda water

### **Autumn Old Fashion 12**

Makers Mark, maple syrup, black walnut bitters garnished with a cherry

### **Amaretto Sour 11**

Amaretto, Makers Mark, lemon juice and simple syrup  
Garnished with a lemon twist and cherry

### **Pomegranate Martini 12**

Grey Goose Vodka, pomegranate juice, triple sec and lemon juice. Garnished with a lemon twist

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

## SOUPS / ALL DAY

**September - April only\***

**SOUP OF THE DAY / Ask about today's offering 6**

**Always homemade / Always Organic / Served w/bread**