

BODHI BISTRO

Breakfast Daily 8am-3pm

Breakfast Sandwich 14 * / 3 egg omelet, Tillamook white cheddar, tomato, avocado, on pressed Bodhi sourdough
Add bacon or Ham 4

Ricotta Eggs 14 * 3 Scrambled egg, ricotta cheese and chive, side salad and choice of toast / Add bacon 4

Buttermilk Benny 15 * Buttermilk biscuits, local sausage and mushroom gravy, thick sliced ham, two fried eggs, topped with green onions and paprika

Huevos Rancheros 14 **GF*** Two fried eggs, black beans, crispy corn tortilla, ranchero sauce, potato, pico, avocado, crema. Add Barbacoa beef 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 scrambled eggs, crispy potato, Monterey Jack, roasted poblano, avocado, topped with Ranchero sauce and sour cream. Add Barbacoa beef 4

Grilled Cali Burrito 15 / 3 scrambled 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

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

BREAKFAST SIDES: EGG / BACON / HAM / POTATO / TOAST \$3 EACH

KIDS MENU: 12 YRS AND YOUNGER

Mini Oats just the right size for your little 4

Little Scram 2 Eggs and Toast 8

PB & J on toasted honey whole wheat 5

Little Dipper Nutella & pb on toasted bread 6

Big Dipper Nutella, pb & fluff on toasted bread 6

Honey Bee pb & local honey on toasted bread 6

Spaghetti and Tomato Sauce 8

Spaghetti, Parm, Butter 8

Mac in Cheese or Grilled Cheese 8

Steamed Veggies, Brown Rice, Black Beans 8

Grilled Chicken, Veggies, Rice 9

PRESSED SANDWICHES / ON BODHI BREAD / Add side salad +2 Add Avocado +2

Bodhi Press 14

Turkey, ham, Tillamook Swiss, pickles, mustard

Club Sandwich 15

Thin sliced ham and turkey, bacon, white cheese, tomato, lettuce, mayo, olive oil and vinegar

Bodhi Banh Mi 15*

Carlton Farms pork belly, pickled carrot, cucumber, cilantro, jalapeno, Japanese mayo on crispy Bodhi Banh Mi baguette

Tempeh Reuben 14 **V**

House marinated tempeh, vegan smoked Russian dressing, pickles, Swiss cheese or vegan cheese, sauerkraut
Make it a Racheal by subbing turkey for tempeh*

South and East 14

Shredded barbacoa beef, Tillamook Swiss cheese, cabbage slaw, pickles, mustard with barbacoa jus

The Boys are Back 14

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

Tuna Melt 17 Oregon Albacore tuna salad, Tillamook white cheddar, Kalamata olive spread, tomato on toasted English muffins or grilled sourdough

HEALTHY BOWLS

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 **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

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

Acai Bowl 14

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

BODHI BISTRO

SALADS Add Tempeh 4 / Grilled Chicken 6 / Smoked Salmon 6 / Tuna Salad 6 / Curry Chicken 5 / Poke 8*

Farm House Salad - Salad greens, tomato, chickpea, cucumbers, pickled onions, cucumbers, toasted pumpkin and sunflower seeds with house dressing 9 **GF**

Organic Roasted Beet Salad - Organic beets and greens, goat cheese, candied walnuts, pickled red onion, balsamic and EVOO 12 **GF**

Avocado Toast - Sliced whole avocado, pickled radishes, organic greens, coconut oil on Bodhi seeded whole wheat toast 12 **GF** / Add egg 3 / bacon 4 / Smoked Salmon 5

Fish Tacos - Two corn tortillas with seared salmon, cabbage slaw of roasted pumpkin seeds, creme, cilantro, limes 18 **GF** Add side salad 2 / Add avocado 2

Chicken Curry Toast - Curry chicken salad, toasted Bodhi seeded wheat, baby arugula, cucumbers, tarragon aioli, toasted cashew, pickled radish 14

TO SHARE 5pm-Close / Happy Hour 3-5pm

Steamers Clams 17 / HH 15 **GF ***

Fresh Manilla clams, garlic, butter, white wine, parsley, lemon, Bodhi sourdough bread

Spinach Artichoke Feta Dip 14 / HH 12 **GF ***

Feta cheese, artichoke, cream cheese, tortilla chips

Arancini 13 / HH 10

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 15/ HH 12

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

DINNER 5pm-Close

Roasted Chicken Breast 23 **GF**

Marys River chicken breast, cheesy southern white grits, roasted wild mushrooms, spinach and creamed corn

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

1st Street Curry 20 **GF V**

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

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

Smoked Salmon Fr Divalo Penne 22

Tri color bell peppers, house made sausage, smoked salmon, chili flakes, vodka cream sauce with garlic, parmesan and Bodhi bread

COCKTAILS

Bodhi Mary or Maria 10

Grey Goose, or Tequila, 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 9

Champagne with, grapefruit, OJ, pineapple or pomegranate

Water Avenue Espresso Martini 12

Grey Goose, double shot espresso, coffee liqueur, cream

SIESTA 10

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

Corvallis Mule 11

Portland potato vodka, lime juice, ginger beer

MARGARITA 12

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

FRENCH 75 / 10

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

BLACKBERRY WHISKEY SOUR 12

Makers Mark Bourbon, blackberry syrup, lemon juice

SPRING AWAKENING 12

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

LEMON DROP 12

Portland Potato Vodka, lemon juice, triple sec and simple syrup

**CHECK OUT THE LOCAL BEER TAP LIST ON THE WALL
Ask Servers for our Local Wine
list by the bottle or glass**

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