

# BODHI BISTRO

## BRUNCH SATURDAY / SUNDAY 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, sprouts and 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 ricotta and chive, GTF salad and choice of toast. Add bacon \$4

### Waffle and Berries 14

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

### Ranchero Burrito 16 \*

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

### 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 and crema. Add Barbacoa beef \$4

## LIGHT/HEALTHY FAIR

### 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

### 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 / Alt milk

### Yogurt Bowl 8 GF

Organic yogurt, Bodhi granola, fresh berries, organic agave

### 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

### Chicken Curry Toast 14

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

## SUNDAY BRUNCH ONLY

### Eggs Benedict 19 \*

Poached organic eggs, hollandaise, English muffin, ham and crispy potato **\*Sunday only**

### Smoked Salmon Benedict 24 \*

Poached organic eggs, hollandaise, English muffin, house smoked salmon, tomato, arugula pesto and crispy potato **\*Sunday only**

**Please Note Our Chef's Special Board for Brunch Specials!**

# BODHI BISTRO

## PRESSED SANDWICHES / SALADS / TACOS

### 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

### 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

**Tuna Melt 17** Oregon Albacore tuna salad, cheddar, Kalamata olive spread and tomato on toasted English Muffins or grilled sourdough

### Pickled Beets and Goat Cheese-Avocado Toast 16

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

### Gathering Together Farm House Salad 9 GF

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

### Organic Roasted Beet Salad 12 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

### 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

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

## KIDS MENU:

**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

## SOUPS

See Special Board for this week's selections

## COCKTAILS

### 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

Champagne with, grapefruit, OJ, pineapple or pomegranate

### Corvallis Mule 9

Portland Potato Vodka, lime juice, ginger beer

### Margarita 9

Made from scratch with Hornitos Tequila

### Aperol Spritz 9

Aperol, brut champagne, soda water and orange

### Bloody Mary/Maria 9

Vodka (Tequila for a Maria), Bloody Mix, old bay, garnish with olive/pickle spear with a lime wedge

### Mexican Coffee 10

Lunazul Tequila, Kahlua, Coffee, topped with whipped cream and cocoa powder

### Campari Spritz 9

Campari, Brut Champagne, soda water, orange