

BODHI BISTRO

BRUNCH SATURDAY / SUNDAY 8AM-3PM

Breakfast Sandwich 14

Organic Eggs, Tillamook White Cheddar, Tomato, Avocado, Bacon

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

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 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

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

Yogurt Bowl 8 GF V

Organic yogurt, Bodhi granola, fresh berries, organic agave

Avocado Hawaii Poke Bowl 22 *

Sushi grade Ahi tuna, avocado, crab salad, pickled Cucumbers, seaweed salad, local kimchi, sriracha mayo, radish sprouts, Furikake seasoning on sushi rice

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

Keep Corvallis Weird 17

Albacore tuna salad, radish, chopped egg, Kalamata olive pesto, arugula, tarragon Mayo
Add GTF side salad \$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

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

Fish Tacos 18 *

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

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

September - April only*

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

Always homemade / Always Organic / Served w/bread

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