



BODHI BISTRO

Rooted in Oregon / Where the Locals go

Breakfast Daily 8am-3pm

Breakfast Sandwich \$14 •

LOCAL FAVORITE

3 egg omelet, Tillamook white cheddar, tomato, avocado, on pressed Bodhi sourdough. Add bacon or ham \$4

Ricotta Eggs \$14 •

Three scrambled eggs, 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, 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

Ranchero Burrito \$16 •

Large flour tortilla with 3 scrambled eggs, crispy potato, Monterey Jack, roasted poblano, avocado, ranchero sauce and sour cream. Add Barbacoa beef \$4

Grilled Cali Burrito \$15

3 scrambled eggs, bacon, potato, tomato, avocado, Monterey Jack, sour cream and salsa verde

Chilaquiles Verde \$14 GF

Tortilla chips, verde sauce, avocado, green onions, pico de gallo and sour cream. Topped with 2 eggs your way. Add Barbacoa beef \$4

Waffle and Berries \$14

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

Yogurt or Bodhi Granola Bowl \$8 GF

Fresh berries and choice of milk or alt milk. Yogurt bowl includes berries, granola and agave.

Organic Steel Cut Oats \$6 GF v

Brown sugar, toasted almonds, raisins, cinnamon and choice of steamed milk or non-dairy milk

BREAKFAST SIDES

Egg \$3

Potato \$3

Bacon \$4

Toast \$3

Ham \$3

KIDS MENU: 12 YRS AND YOUNGER

BREAKFAST & SWEET

Mini Oats \$4

Just the right size for your little

Little Scram \$8

2 eggs and toast

PB & J \$5

On toasted honey whole wheat

Little Dipper \$6

Nutella and peanut butter on toasted bread

Big Dipper \$6

Nutella, peanut butter and fluff on toasted bread

Honey Bee \$6

Peanut butter and local honey on toasted bread

LUNCH & DINNER

Spaghetti and Tomato Sauce

\$8

Spaghetti, Parm, Butter

\$8

Mac & Cheese or Grilled Cheese

\$8

Steamed Veggies, Brown Rice & Beans

GF

\$8

Grilled Chicken, Veggies, Brown Rice

GF

\$9

Pressed Sandwiches / On Bodhi Bread

ADD TO ANY SANDWICH

Side Salad +\$2 / 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 Rachel by subbing turkey for tempeh.

South and East \$14

Shredded barbacoa beef, Tillamook Swiss, 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

LOCAL FAVORITE

Oregon Albacore tuna salad, Tillamook white cheddar, Kalamata olive spread, tomato on grilled sourdough

Healthy Bowls

Avocado Hawaii Poke Bowl \$22 • GF

LOCAL FAVORITE

Sushi grade Ahi tuna, avocado, crab salad, pickled cucumbers, seaweed salad, local kimchi, sriracha mayo and furikake on sushi rice

JJ Bowl \$17 GF v

LOCAL FAVORITE

Organic brown rice, seasonal veg, black beans, toasted sesame and pumpkin seeds with tahini sauce. Choice of tempeh, tofu or chicken

Buckwheat Soba Fry \$17 GF v

GF buckwheat noodles stir fried with carrot, zucchini, bell pepper, cucumber and red cabbage with house-made sesame peanut sauce

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 Banana Bowl \$15 GF v

Pure Amazon acai, Bodhi granola, banana, peanut butter, toasted coconut and Holy Kakow chocolate drizzle

Acai Bowl \$14 GF

LOCAL FAVORITE

Pure Amazon acai, toasted coconut, Oregon honey, Bodhi granola, berries, hemp seeds, chia and cocoa nibs



SALADS

ADD TO SALADS

Crisp Smoked Tempeh \$4 / Chicken Curry Salad \$5 / Tuna Salad \$6
Grilled Chicken \$6 / House Smoked Salmon \$6 / Ahi Poke \$8*

Farm House Salad \$9 GF

Salad greens, tomato, chickpea, cucumber, pickled onions, toasted pumpkin and sunflower seeds with house dressing

Organic Roasted Beet Salad \$12 GF

Organic beets and greens, goat cheese, candied walnuts, pickled red onion, balsamic and EVOO

Avocado Toast \$12 v

Whole avocado, pickled radishes, organic greens, coconut oil on Bodhi seeded whole wheat toast. Add egg \$3 / bacon \$4 / house smoked salmon \$6

Chicken Curry Toast \$14

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

BISTRO SPECIALTY

Fish Tacos \$18 GF

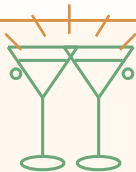
Two corn tortillas with seared salmon, cabbage slaw, roasted pumpkin seeds, cream, cilantro and lime. Add side salad \$2 / avocado \$2

Happy Hour

All night Wednesday

3pm-5pm Thursday, Friday and Saturday
Second Happy Hour 8pm-10pm Thursday-Saturday

Arancini \$10 / Mama's Meatballs \$10 / Feta Dip \$12
JJ's Burrata \$12 / Steamer Clams \$15



To Share 5pm-Close

Steamer Clams \$17 GF •

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

Spinach Artichoke Feta Dip \$14 GF •

Feta cheese, artichoke, cream cheese, tortilla chips

Arancini \$13

Saffron risotto balls, fresh mozzarella, tomato sauce, basil pesto, Bodhi sourdough, toasted hazelnuts, alfredo sauce

Mama's Meatballs \$15

Painted Hills beef, pork and veal meatballs, Bodhi bread, tomato sauce, parmesan, basil, parsley

JJ's Burrata \$15

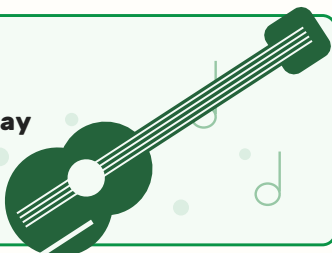
Bodhi toast, pistachios, arugula pesto, bordeaux cherries, local honey, paprika oil

Bodhi Nights

Live Music Friday & Saturday

at Bodhi Bistro

Dinner, drinks, and local music



Dinner 5pm-Close

Spaghetti & Clams Carbonara \$24 •

Manila clams, spaghetti, bacon, herbs, cream, lemon, parmesan and parsley, Bodhi bread

Salmon Fillet with Gazpacho \$25 •

Salmon fillet with chilled gazpacho relish, cilantro pesto cream sauce and angel hair pasta

Smoked Salmon Fra Diavolo Penne \$22

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

1st Street Curry \$20 GF v

Savory curry with seasonal vegetables, potato, bamboo shoots, brown rice, choice of tofu, tempeh or chicken

Jambalaya \$20 GF

Andouille, chorizo and house sausage with chicken, rice, bell pepper, Cajun spice, lime and cilantro

Roasted Chicken Breast \$23 GF

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

Organic Chicken Pesto Pasta \$18

LOCAL FAVORITE

House pork sausage, organic chicken, orecchiette pasta, pesto, garlic, cream, parmesan, Bodhi bread

Cocktails

Bodhi Mary or Maria \$10

Grey Goose or tequila, house mary mix, horseradish, garlic, spices and lime

Spiked Mexi Mocha \$12

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

Water Avenue Espresso Martini \$12

Grey Goose, double shot espresso, coffee liqueur, cream

Classic Mimosa \$9

Champagne with grapefruit, OJ, pineapple or pomegranate

Siesta \$10

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

Corvallis Mule \$11

Portland potato vodka, lime juice, ginger beer

Margarita \$12

Lunazul Blanco Tequila, triple sec, house-made marg mix. Strawberry or blood orange available

French 75 \$10

Beefeater London Dry Gin, lavender syrup, lemon, brut Champagne

Blackberry Whiskey Sour \$12

Maker's Mark Bourbon, blackberry syrup, lemon juice

Spring Awakening \$12

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

Lemon Drop \$12

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

BEER & WINE

10 Rotating Local Drafts

Our tap list changes weekly with seasonal Oregon beer, cider and staff favorites. Check the tap board for today's lineup.

Scarino Winery

North Albany wines: Pinot Noir, Rose and Chardonnay. Glass \$10 / Bottle \$40

LOCAL FAVORITE