

BODHI BISTRO

PRESSED SANDWICHES 5pm-Close

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*

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 Bodhi Pain au lait Add GTF side salad \$2

TO SHARE 5pm-Close

JJ's Burrata 16

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

5 Mama's MeatBalls 16

W/Bodhi bread, tomato sauce, parm, basil, parsley, basil pesto, organic egg

Queso Fundido 15

Real House Made Cheese dip, poblano peppers, Chorizo, black beans, Bodhi Bread and Tortillas

Roasted Brussel Sprout 12 GF

parsley, tarragon, olive oil, garlic, lemon, chili flake, lemon aioli. * contains anchovy

Arancini 14 GF

Saffron Risotto balls stuffed fresh mozzarella cheese, tomato sauce, pesto, bodhi sourdough, toasted hazelnuts, alfredo sauce

DINNER 5pm-Close

Beef Short Ribs 34

Painted Hills Beef Short Rib, Yukon gold butter mash potatoes, roasted brussel sprouts, roasted coconut carrots, demi, chanterelles mushrooms

Roasted Chicken Breast 26 GF

Marys River Chicken Breast, caper, lemon, Thyme, Israeli couscous, feta, cucumber, parsley, basil, olive oil, organic greens

Salmon Filet 30 GF

Beets, goat cheese, Bodhi spice blend, yukon gold butter mash potatoes, herb lemon butter, arugula, tarragon

Jambalaya 28 GF

Andouille, chorizo, house sausage, chicken, rice, bell pepper, Bodhi Spice

Organic Chicken Pesto Pasta 18

House sausage, chicken, Orecchiette pasta, pesto, garlic, cream, parm, Bodhi Bread

Spaghetti and Meatballs 20

Family recipe with Italian Spaghetti, San Marzano tomato, garlic, meatballs, parmesan, parsley, Bodhi bread

JJ Bowl 17 GF

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 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

1st Street Curry 20 GF V

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

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

BODHI BISTRO

SALADS / ACAI BOWLS / POKE

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 / grilled Chicken \$6 / Smoked Salmon \$6 / Curry chicken salad \$5 / Poke \$8 **GF**

Organic Roasted Beet Salad 14 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

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

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

Pure Amazon acai, Oregon honey, Bodhi house granola, fresh banana topped with peanut butter, toasted coconut and a Holy Kakow chocolate drizzle

HAPPY HOUR 3PM-5PM \$10

Queso Fundido / Bodhi bread / Tortillas, poblano peppers, chorizo, black beans

Arancini / Saffron Risotto balls stuffed with fresh mozzarella cheese, tomato sauce, basil pesto, bodhi sourdough, toasted hazelnuts, alfredo sauce

5 Mama's MeatBalls / Bodhi bread, tomato sauce, parm, basil, parsley, basil pesto, organic egg

Roasted Brussel Sprout / parsley, tarragon, olive oil, garlic, lemon, chili flake, lemon aioli. * contains anchovy

JJ's Burrata / Bodhi toast, pistachios, arugula pesto, bordeaux cherries, local honey, paprika oil

COCKTAILS

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

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

Rosemary Gin Fizz 10

Beefeaters Gin, lemon, rosemary syrup, soda water

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

KIDS MENU: \$8 12 yrs and younger

Spaghetti and Tomato Sauce

Spaghetti, Parm, Butter

Mac In Cheese

Steamed Veggies, Brown Rice, Black Beans

Grilled Chicken, Veggies, Rice

Grilled Cheese