



Breakfast 8am-11am Monday-Saturday. Brunch Sunday 8am-3pm

Breakfast 8am-11am Monday-Saturday
Brunch 8am-3pm Sunday

Ricotta Eggs 14 🍌*

3 Organic scrambled egg with ricotta and chive, GTF salad and choice of toast
 Add bacon \$4

Avocado Toast 12* 🌿

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

Ranchero Burrito 12*

Flour tortilla filled with 3 organic eggs, crispy potato, Monterey Jack, roasted poblano, avocado, topped with Ranchero sauce and sour cream Add Seitan \$4

Grilled Cali Burrito* 14

3 organic eggs, bacon, potato, tomato, avocado, Monterey Jack. Served with sour cream and salsa verde

Grilled Vegan Burrito 14 🌿

Tempeh, potato, black bean, tomato, mushroom, spinach, broccoli and avocado served smothered in Cocina Verde Sauce "coconut milk, green curry, cilantro, toasted pumpkin seed"

Breakfast Sandwich* 14

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

The Nearly Normal 14 🌿 🍌 🍌 🍌

Organic curry tofu and potato, avocado, tomato, green onions, pico de gallo and vegan sour cream.
 Add vegan cheese or Monterey Jack \$1

Vegan Seitan Melt 13 🌿

Local vegan seitan, roasted peppers and onions, chopped tomato, radish sprouts and vegan cheese on Bodhi hoagie served with GTF side salad

Veggie Omelet 15

3 organic egg omelet with broccoli, mushroom, tomato, spinach served with crispy potato and choice of toast. Add sliced bacon \$4

Oregon Burrito 16

Flour tortilla filled with locally raised barbacoa beef, 3 organic eggs, crispy potato, Monterey Jack, roasted poblano, avocado, topped with ranchero sauce and sour cream.

Waffle and Berries 14 🍌

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

Bodhi Granola Bowl 7 🍌 🌿

With fresh berries and choice of milk or non-dairy milk

Organic Steel Cut Oats 6 🍌 🌿

Topped with brown sugar, toasted almonds, raisins, cinnamon and choice of steamed milk

Yogurt Bowl 7 🍌 🌿

Organic yogurt, Bodhi granola, fresh berries, organic agave

Acai

Acai Bowl 12 🍌 🌿

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

Acai Banana Bowl 13 🍌 🌿

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

Craft 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

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



=GLUTEN FREE



=VEGAN



=FAVORITE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborn illness



BISTRO

Breakfast 8am-11am Monday-Saturday

Brunch 8am-3pm Sunday

Lunch, Dinner, Cocktails

11am-9pm Monday-Saturday

BODHIBISTRO.COM

230 NW 1st St



11AM-9PM

Bodhi Press 14

Turkey, ham, Tillamook Swiss, pickles, mustard on pressed Bodhi Cubano loaf, served with GTF side salad

Club Sandwich 14

Thin sliced ham and turkey, bacon, white cheese, tomato, lettuce, mayo, olive oil and vinegar on toasted Bodhi Chicago loaf served with GTF side salad

Vegan Seitan Melt 13 🌱

Local vegan seitan, roasted peppers and onions, chopped tomato, radish sprouts and vegan cheese on Bodhi hoagie served with GTF side salad

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 served with GTF side salad.

Tempeh Ruben 13 🌱

House marinated tempeh, vegan smoked Russian dressing, Swiss cheese or vegan cheese and sauerkraut on pressed Bodhi sourdough served with GTF side salad
Make it a Racheal by subbing turkey for tempeh*

Grilled Beet and Cheese 14

Grilled organic beets, goat cheese, tomato, arugula, and aged balsamic drizzle on pressed Bodhi sourdough served with GTF side salad

South and East 14

Shredded barbacoa beef, Tillamook swiss cheese, cabbage slaw, pickles, mustard served on grilled Bodhi sourdough with barbacoa jus

Grilled Wet Burrito 17 🌱

Savory tofu, brown rice, black beans, avocado, roasted poblano, topped with Cocina Verde Sauce "coconut milk, green curry, cilantro, toasted pumpkin seed"
Add vegan cheese or Monterey Jack \$1
Sub shredded chicken for tofu

Hummus Plate 12

House made Hummus, cucumbers, roasted red peppers, tomato, feta, pickled red onions, warm pita bread

Tempeh Enchiladas 18 🌱

Corn tortillas filled with tempeh, roasted poblano, butternut squash, chickpeas, potato, vegan cheese or Monterey Jack, smothered with Ranchero sauce on a bed of brown rice and black beans topped with vegan sour, avocado and pico. Sub shredded chicken for tempeh

GTF House Salad 8 🌱🍷*

Gathering Together Farm organic greens, tomato, chickpea, cucumbers, pickled onions, cucumbers, toasted pumpkin and sunflower seeds with house dressing.

Add Tempeh \$4 Chicken \$6 Smoked Salmon \$6 Add Poke \$8

GTF Beet Salad 12 🌱

Gathering Together Farm organic greens, roasted beets, candied walnuts, goat cheese and pickled onions w/olive oil and balsamic

Acai

Acai Bowl 11 🌱

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

Acai Banana Bowl 13 🌱

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

Noodles, Bowls and Rice / GF and Vegan
Choose, tempeh, tofu, chicken

Noodles, Bowls and Rice

JJ Bowl 16 🌱🍷🍷*

Organic Brown Rice, roasted butternut squash, coconut carrot, steamed broccoli, black beans, toasted sesame and pumpkin seeds with tahini sauce and your choice of tempeh, tofu, chicken.

Nearly Normal 15 🌱🍷

Organic curry tofu, bell peppers, broccoli, black beans, avocado, tomato, green onions over organic brown rice with vegan sour cream and salsa verde

Curry Tofu 16 🌱🍷*

Green coconut curry with tofu, broccoli, carrot, zucchini, bell pepper, mushroom and bamboo shoots served with lime, cilantro and brown rice.
Sub tempeh, chicken

Buckwheat Soba Fry 16 🌱🍷🍷*

GF buckwheat noodles stir fried with carrot, zucchini, bell pepper, cucumber, red cabbage and tempeh with a house made sesame peanut sauce. Garnished with cilantro and toasted sesame. Sub tofu, chicken

Fish Tacos 18 🌱🍷*

Two double stuffed corn tortillas with seasonal local fish, cabbage slaw of roasted pumpkin seeds, creme, cilantro, limes. Served with your choice of GTF side salad or organic brown rice and black beans
Add avocado \$2

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



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BODHI BISTRO DINNER


WINTER DINNER MENU (5-9)

Dinner

Chef's Spaghetti Bolognese 24

Family recipe with ground Oregon beef, San Marzano tomato, garlic, basil, 24 month aged Parmesan Reggiano served with thick slice of Bodhi sourdough roasted garlic bread

Winters Pasta 22

Spiral pasta, roasted butternut squash, chickpeas, brussel sprouts, cranberry, roasted garlic, pumpkin seeds with a brown butter cream, served with thick slice of Bodhi sourdough roasted garlic bread. Can be made 

1st Street Curry 18 *

Red coconut curry with potato, broccoli, carrot, zucchini, bell pepper, bamboo shoots served with lime, cilantro, and brown rice. Your choice of tempeh, tofu, chicken or Served with warm pita bread

Street Cart Chicken 18

Yogurt marinated Pacific Northwest chicken, turmeric basmati rice, chopped lettuce, tomato and red onion with oregano vinaigrette white sauce and tahini. Served with warm pita bread

Salmon and Mushroom \$28

Baked salmon filet, truffle mashed potato, creamed wild mushrooms, brussel sprouts, Cocina Verde Sauce "cilantro, parsley, watercress, basil, lemon, olive oil."

Dessert

Frankie's Chocolate Peanut Butter Cheese Cake 9

Bodhi Seasonal Cheese Cake 8

Ask about our seasonal varieties

Creme Brûlée 7

Ask about our seasonal varieties

Brooklyn Black Out Cake 7

Layered cake with buttermilk chocolate frosting, chocolate drizzle, bordeaux cherries, vanilla whipped cream

Craft Cocktails

Water Avenue Espresso Martini 12

Grey Goose, double shot espresso, coffee liqueur

Corvallis Mule 9

Portland Potato Vodka, lime juice, ginger beer

Margarita 9

Made from scratch with Hornitos Tequila

Bodhi Blackberry Sour 11

Blackberry, lemon, whiskey, sugar rim

Butterfly Lemon Drop 10

Sweet Bodhi tea, Grey Goose, Triple sec, lemon juice, sugar rim

Oaxaca Verde Fashion 12

Tequila, Mezcal, cilantro, agave, Angostura bitters, orange peel

GLASS/BOTTLE

Wine List

Old School Vineyards Chardonnay \$9/\$30

Lodi, CA 2021

Yamhill Valley Vineyards Pinot Blanc \$10/\$34

McMinnville, OR 2021

Ayres Estate Rosé of Pinot Noir \$11/\$36

Ribbon Ridge, OR 2022

Yamhill Valley Estate Pinot Noir \$9/\$30

McMinnville, OR 2018

Oak Ridge Winery Cabernet \$9/\$30

Lodi, CA 2021

CHECK OUT OUR TAP LIST FOR OUR FEATURED BREWERIES AND WINE LIST



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KIDS Lunch and Dinner:

Kids Grilled Cheese 6

White American cheese
served with fresh berries

PB & J 5

On toasted bread
served with fresh berries

Mac n Cheese 6

Spiral pasta, cream, cheese, parm
Add steamed broccoli \$2

Veggie Plate 8

Brown rice, pinto beans, steamed
broccoli and carrot.
Served with "Yumm" sauce
Add Tempeh or Tofu \$2

Mini Spaghetti 8

*dinner only
Family recipe with ground Oregon
beef, San Marzano tomato, parm

Just Right 9

*dinner only
Truffle mashed potato, steamed
broccoli, carrot, mushroom
Add Tempeh or Tofu \$2

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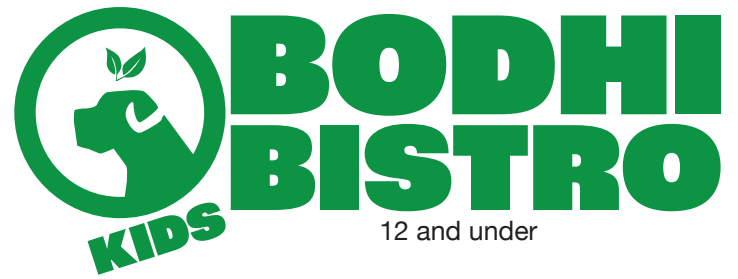
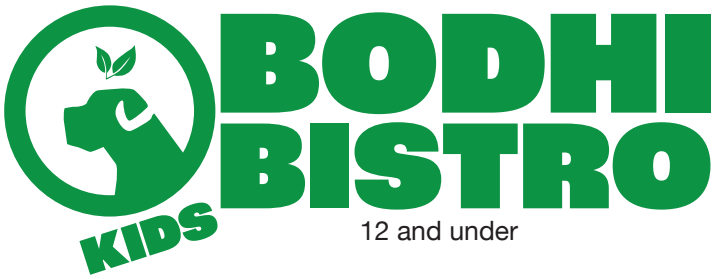
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Breakfast/Brunch

Eggs and Toast 5

1 scrambled egg and toast

Eggs Bacon and Toast 6

1 scrambled egg, toast and
1 bacon

MINI Oatmeal 4

Brown sugar, oasted almonds,
raisins, cinnamon

Little Dipper 4

Nutella & pb on toasted bread
w/fresh berries

Big Dipper 5

Nutella, pb & fluff on toasted bread
w/fresh berries

Honey Bee 5

PB & local honey on toasted bread
w/fresh berries

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