

Breakfast Daily 8am-2pm / Sunday 8am-3pm

Buttermilk Benny – \$15.50 *

Local pork sausage and mushroom gravy, thick-sliced ham, and two fried eggs. Finished with green onions and a sprinkle of paprika

Johnny Rocket – \$16.75 *

Two slices of Bodhi seeded whole wheat toast topped with a whole avocado, pickled red onions, two over-medium fried eggs, and 4 slices of bacon

Bodhi Scramble – \$14.75

Three scrambled eggs with tomato, basil pesto, and goat cheese over toasted Bodhi whole wheat bread

The Nearly Normal – \$15 GF V

Organic curried tofu and potato hash with black beans, avocado, tomato, green onion, salsa, organic greens and vegan sour cream

The Tico Bowl – \$14.50 GF

Hash, black beans, three scrambled eggs, bell peppers, and red onions. Topped with avocado, tomato, jalapeño, green onion, salsa, cheddar cheese, and sour cream

Green Chile Wet Burrito – \$17

Hash, eggs, bacon, avocado, Jack cheese, tomato, house-made green ranchero, cilantro and sour cream

Queso Breakfast Tacos – \$15

Two local corn tortillas with melted Jack cheese, scrambled eggs, bacon, tomato, green onion, avocado, sour cream, and house-made salsa verde

Cali Omelette – \$15

Cherry tomato, Jack cheese, and avocado. Served with hash browns and choice of toast

The Works Omelette – \$16

Bacon, ham, mushrooms, bell peppers, and cheddar cheese. Served with hash browns and choice of toast

W.A.C. Egg Sandwich – \$11

Egg, ham, spinach, and herb aioli on a pressed Bodhi brioche bun

Brooklyn Bagel – \$10.75

Egg, Tillamook white cheddar with ham or bacon

Biscuits & Gravy – \$12

Local pork sausage and mushroom gravy served with a fresh Bodhi buttermilk biscuit

Waffle & Berries - Belgian waffle with maple syrup, Mascarpone cheese, whipped cream and butter \$12

Add Pork Belly \$6

Add Bacon \$4

Eggs Benedict with Hashbrowns

Choice of:

- Traditional - Ham and Hollandaise \$18
- Smoked Salmon - Basil Pesto, Tomato \$20
- Pork Belly - \$20

Breakfast Sides Daily 8am-2pm / Sunday 8am-3pm

Egg – \$2 *

Bacon or Ham Steak – \$4 / Pork Belly – \$5

Hash Browns – \$4 / w/Gravy – \$6 Loaded Hash \$8

Side of Gravy \$4

Toast – \$2 Sourdough, WW, White

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Quick Bites

Avocado Toast – \$12 V

Whole avocado, pickled red onions, organic greens, and coconut oil on Bodhi seeded wheat sourdough toast

Açaí Bowl – \$14 GF

Contains walnuts and sesame*. 100% pure Amazon açai, Oregon honey, Bodhi granola, fresh berries, hemp seeds, chia, toasted coconut, and cocoa nibs

Lox Bagel Plate \$14*

Salmon lox, chive cream cheese, tomato, capers, pickled red onion

Kinetic Bagel with cream cheese or hummus \$5
Sub chive C.C, Vegan C.C (\$5.0) Add veggie \$.50

Bodhi Granola Bowl – \$7 GF V

Fresh local berries and your choice of milk or non-dairy milk

Yogurt Cup – \$7 GF

Organic yogurt with fresh local berries, agave, and Bodhi house granola

SOUP OF THE DAY / Ask about today's offering - \$7

Always homemade / Served with Bodhi bread

TOAST PLATES

Egg Salad Toast – \$11

Free-range egg salad with dill aioli, baby arugula, sliced cucumber, pickled red onion, and capers on toasted Bodhi whole grain bread

Chicken Curry Salad Toast – \$12

Free-range chicken breast salad with harissa aioli, baby spinach, sliced cucumber, and pickled radish on toasted Bodhi whole grain bread

Tuna Salad Toast – \$14

100% Oregon-caught Albacore tuna salad topped with organic lettuce, dill mayo, Kalamata olive spread, pickled red onion, and tomato on toasted Bodhi sourdough

KIDS ONLY MENU

PB & J – \$4

On toasted honey whole wheat bread

Little Dipper – \$4

Nutella and peanut butter on toasted bread

Big Dipper – \$5

Nutella, peanut butter, and fluff on toasted bread

Honey Bee – \$6

Peanut butter and local honey on toasted bread

Spaghetti, butter and parm \$8

Classic Mac n Cheese \$8

Single Cheese Burger and Fries \$12

Breakfast Hours Only:

Little Scram – \$6 / Two eggs and toast

Big Scram - \$8 Two eggs, toast, bacon

COCKTAILS \$12 / BEER \$8 / WINE \$10 / MIMOSA \$9

Bodhi Mary or Maria - Grey Goose, or Tequila, house mary mix with horseradish, garlic, spices

Spiked Mexi Mocha - 20oz Mexi-Mocha with Baileys and Kahlua, topped with whipped cream

Classic Mimosa - Champagne with, OJ or grapefruit

Paloma - Tequila, grapefruit, lime, soda, agave

MoscowMule - Vodka, lime ginger beer

Espresso Martini - Grey Goose, espresso, coffee liquor, ½ & ½

Pressed Sandwiches

Oregon Tuna Melt – \$16

100% Oregon Albacore tuna salad, Kalamata olive spread, tomato, Tillamook white cheddar, on grilled sourdough

The Problem Solver – \$14

Turkey, avocado, roasted red peppers, red pepper aioli, and Tillamook Swiss cheese on grilled sourdough

Turkey Truoli – \$14

Turkey, Tillamook Swiss cheese, basil pesto, and cream cheese on grilled sourdough

L&P Special – \$14

Curry chicken salad, cucumbers, spinach, avocado, and dill aioli on grilled sourdough

Ham Melt – \$14

Stacked high with all-natural ham, American cheese, tomato, Dukes mayo, on grilled sourdough

The Boys Are Back – \$14

Turkey, Tillamook cheddar, bacon, tomato, and smoked roasted red pepper aioli on pressed Bodhi sourdough

The Rachel – \$14

Turkey, sauerkraut, smoked roasted red pepper aioli, and Swiss cheese on grilled sourdough / **Sub Tempah to make it Veggie**

Free Ranger – \$14

Egg salad, Tillamook cheddar, bacon, tomato, and mustard on grilled sourdough

Cubano – \$14

Thin-shaved ham, roasted pork, dill pickles, arugula, dill aioli, mustard, and Swiss cheese on pressed Bodhi brioche

Club Sandwich \$15

Thin sliced ham and turkey, bacon, American cheese, tomato, lettuce, Dukes mayo, olive oil and vinegar

Grilled Cheese – \$10

Tillamook aged white cheddar on grilled sourdough

Salads / Add Tuna Salad \$5, Egg Salad, \$4, Curry Chicken \$4.75, House Smoked Salmon \$6, Veggie Pattie \$5 Choice of Ranch, Olive Oil Balsamic, Red Wine Vinaigrette

Roasted Beet Salad \$14 **GF**

Mixed greens, goat cheese, candied walnuts, pickled red onion

Farm Salad \$9 **GF**

Tomato, cucumber, shredded carrot, pickled onion, toasted sunflower and pumpkin seeds

Smoked Salmon Salad \$16 **GF**

Mixed greens, house smoked salmon, cucumber, cherry tomato, dill, feta cheese

Grilled Chicken Chef Salad \$15 **GF**

Butter leaf lettuce, grilled chicken, hard boiled egg, bacon, tomato, avocado, blue cheese

Fish Tacos \$18 **GF**

Fresh grilled Fish of the Day, cabbage slaw, diced cucumber, jalapeno, lime crema

Fried Brussel Sprouts \$12 **GF**

Large bowl of crispy fried Brussels, house vinaigrette

Bistro Menu Daily 11am-9pm / Sunday 11am-3pm

Fried Calamari \$14

Harvested in the Gulf of Mexico, pepperoncini, lemon, parsley, with a lemon-aioli

Spinach Artichoke Feta Dip \$14 **GF**

Feta cheese, artichoke, cream cheese, tortilla chips

Tuna Tartare – \$20 **GF**

AAA Grade Ahi, avocado, sesame, Furikake, togashari, crispy wontons

Manila Steamer Clams \$18

White wine, herb butter, Bodhi Baguette

Pork Belly Fries \$16 **GF**

Oregon blue cheese, pork belly, truffle salt

Mamma's Meat Balls \$15

5 homemade meatballs of beef, veal and pork, parmesan, tomato sauce and fresh Bodhi baguette

Carnitas \$22 **GF**

Spanish rice, salsa verde, tortilla, cilantro crema, lime

Fish & Chips \$32

2 piece crispy halibut, crispy fries, tartar, lemon

10oz Sirloin Steak Frites \$38 **GF**

Choice of fries or crisp fingerling potatoes. Served with salad, pickled onions and green peppercorn sauce or hollandaise

Jambalaya \$24 **GF**

Chicken, rice, smoked paprika, chorizo, andouille, Tazo ham, bell pepper, cilantro cream, lime

Clam Carbonara \$25

Spaghetti, clams, parmesan, cream, garlic, bacon

Chicken Pesto Pasta \$22

Orecchiette pasta, house-made sausage, chicken, basil pesto cream sauce

The Bodhi Burger / Two 4oz Oregon Beef Patties, Bodhi Brioche Bun with your choice of shoestring fries, sweet potato fries or truffle fries +\$3 Add Bacon, Ham, Avocado \$3 /Pork Belly \$5 /Fried Egg \$2

The Bodhi Burger – \$20

American cheese, butter lettuce, tomato, Dukes mayo, pickles / **Sub Housemade Veggie Pattie on any burger/protein packed with black bean, quinoa, chia**

The Royal – \$25

Tillamook aged white cheddar, pork belly, butter lettuce, Dukes mayo, pickled red onion

Shroom Burger – \$23

Tillamook Swiss, caramelized sweet onion, sautéed, mushrooms, butter lettuce, Dukes mayo

Oregon Burger – \$24

Oregon blue cheese, caramelized sweet onion, ham, black berry jam, butter lettuce

The Best Fries Ever!!

SHOESTRING FRIES \$5 **GF**

SWEET POTATO FRIES \$6 **GF**

TRUFFLE FRIES \$7 **GF**

TRUFFLE-PARM FRIES \$9 **GF**

WALLA WALLA ONION RINGS SM \$9 / LG \$14