



ARTISAN KITCHEN | BAKERY

Served All Day, Every Day

Current Hours Tuesday-Saturday 7am-3pm

Breakfast

W.A.C \$9.25

Egg, Ham, Spinach, and Herb Aioli on Pressed Bodhi Brioche Bun

Biscuits And Gravy \$12

Local Pork Sausage & Mushroom Gravy Served with Buttermilk Biscuit

Bodhi Granola Bowl \$7

GF/V

With Fresh Fruit and Choice of Milk or Non-Dairy Milk

Organic Steel Cut Oats \$6

GF/V

Oats, Almonds, Brown Sugar, Cinnamon & Raisins. Choice of Steamed Milk or Non-Dairy Milk

Yogurt Cup \$7 Gf

Organic Yogurt, Fresh Fruit, Agave, & Bodhi Granola

Buttermilk Benny \$15.50

Local Pork Sausage & Mushroom Gravy, Thick Sliced Ham, Two Fried Eggs, Topped With Green Onions, and Paprika

Johnny Rocket \$16.75

Two Slices of Bodhi Seeded Whole Wheat Toast Topped with a Whole Avocado, Pickled Red Onions, Organic Greens, Two Over Medium Fried Eggs and Bacon

Bodhi Scramble \$14.75

3 Scrambled Eggs with Tomato, Basil Pesto and Goat Cheese over Toasted Bodhi Whole Wheat

Bagels

Served On Toasted Kinetic Bagel - Everything Or Plain

Lox Bagel Plate \$13 *

Salmon Lox, Chive C.C., Tomato, Capers, Pickled Red Onion

Brooklyn Bagel \$9.75

Egg, Tillamook White Cheddar With Ham or Bacon

Kinetic Bagel With Cream Cheese or Hummus \$4

Add Chive (\$.50) Vegan C.C. (\$.50) Salmon Cream Cheese(\$1)

Quick Bites

Avocado Toast 12 V

Whole Avocado, Pickled Red Onions, Organic Greens, Coconut Oil on Bodhi Seeded Wheat Sourdough Toast

Acai Bowl 14

GF

Has Walnuts/Sesame In Granola****

100% Pure Amazon Acai, Oregon Honey, Bodhi House Granola, Fresh Berries, Hemp Seeds, Chia, Toasted Coconut, and Cocoa Nibs

Welcome to Bodhi Café & Bistro

Thank you for joining us! Over the coming weeks, our menu and hours will be expanding as we move through our soft opening phase.

Our team is thoughtfully curating a full dining experience—starting with breakfast and lunch, and soon offering dinner, beer, wine and cocktails as well. We're grateful for your support as we bring this new vision to life, and we look forward to welcoming you back again soon!

Bodhi Burgers

All Burgers are Served with Two 4oz Smash Patties of Local Oregon Pendleton Raised Beef on a Fresh Baked Bodhi Brioche Bun and Served with Crispy Shoestring Fries or Sweet Potato Fries

The Bodhi Burger \$20

American Cheese, Butter Lettuce, Tomato, Dukes Mayo, Pickles

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, Duke Mayo

Oregon Burger \$24

Oregon Blue Cheese, Caramelized Sweet Onion, Ham, Black Berry Jam, Butter Lettuce

Add Bacon \$3

Add Avocado \$3

Add Pork Belly \$5

Add Ham \$3

Add Fried Egg \$2

Pressed Sandwiches

All Sandwiches Served On Bodhi Sourdough Bread

Oregon Tuna Melt \$16

100% Oregon Albacore Tuna Salad, Kalamata Olive Spread, Tomato, Tillamook White Cheddar, and Grilled Sourdough

The Problem Solver \$14

Turkey, Avocado, Roasted Red Peppers, Red Pepper Aioli, Tillamook Swiss Cheese, on Grilled Sourdough

The Boys Are Back \$14

Turkey, Tillamook Cheddar, Bacon, Tomato, Smoked Roasted Red Pepper Aioli on Pressed Bodhi Sourdough

The Portobello \$13

Grilled Portobello, Spinach, Tomato, Goat Cheese, Aged Balsamic, Hummus on Grilled Sourdough

Grilled Cheese \$10

Tillamook Aged White Cheddar on Grilled Sourdough

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



ARTISAN KITCHEN | BAKERY

Served All Day, Every Day

Current Hours Tuesday-Saturday 7am-3pm

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