



JACKFRUIT CAFE

TACOS

\$10 + tax

ORIGINAL TACOS

Three Street Tacos with savory sautéed jackfruit in a corn tortilla topped with purple cabbage, tomato, cilantro, onion, taco sauce and vegan sour cream.

KOREAN TACOS

Three Street Tacos with savory sweet and spicy Korean BBQ jackfruit in a corn tortilla topped with purple cabbage, tomato, cilantro, onion, taco sauce and vegan sour cream.

TERIYAKI TACOS

(Should be named OMG Tacos) Three Street Tacos with battered fried chopped sweet and savory teriyaki cauliflower in a corn tortilla topped with purple cabbage, tomato, cilantro, onion, taco sauce and vegan sour cream.

* All tacos are served with house made sweet potato chips.

BURRITOS

\$10 + tax

ORIGINAL BURRITO

Savory sautéed Jackfruit with black beans, crispy potato, tomato, cilantro, onions, spinach, purple cabbage, taco sauce, vegan sour cream wrapped in spinach flour tortilla.

KOREAN BURRITO

Savory sweet and spicy Korean BBQ jackfruit with basmati rice, black beans, sautéed plantains, purple cabbage, tomato, cilantro, onion, taco sauce and vegan sour cream wrapped in wheat tortilla.

TERIYAKI BURRITO

Battered fried, chopped, sweet and savory, teriyaki cauliflower with basmati rice, purple cabbage, tomato, cilantro, onions, taco sauce and vegan sour cream wrapped in a tasty spinach tortilla.

*All burritos are served with house made sweet potato chips.

SANDWICHES

\$8

BBQ SANDWICH

BBQ Jackfruit on toasted bread with avocado and purple cabbage. Served with side of house made sweet potato chips.

PB & J

PB&J on toasted bread. Served with a side of house made sweet potato chips.

OPEN FACE AVOCADO

Sauteed jackfruit, cilantro, purple cabbage, onion, tomato topped with balsamic glaze.

GRILLED CHEESE

Made with Texas toast, three slices of vegan cheese. Served with side of house made sweet potato chips.

+ extra cheese \$1 per slice
+ tomato \$.75

+ jackfruit \$4
+ avocado \$2

SALADS

\$14

MANGO HABANERO SPINACH SALAD

Bed of fresh Spinach topped with cucumber, red onion, tomato, corn, black beans, orange bell peppers. topped with Mango Habanero Wings and vegan ranch dressing



JACKFRUIT CAFE

BOWLS

\$8 + Add Avocado \$2

LIMA BEAN BOWL

Flavor filled Lima Beans on top of rice with sautéed spinach and grilled plantain. Served with side of house made sweet potato chips.

BLACK BEAN BOWL

Black beans on top of rice with sautéed green cabbage and grilled plantain. Served with side of house made sweet potato chips.

CHILI BOWL

Vegan Chili on top of basmati rice with cole slaw and grilled plantain. Served with side of house made sweet potato chips.

BBQ BOWL

BBQ Jackfruit, Mac and Cheese with cabbage and grilled plantain. Served with side of house made sweet potato chips.

KOREAN BBQ BOWL

Korean BBQ Jackfruit, Rice, sautéed purple cabbage and grilled plantain. Served with side of house made sweet potato chips.

TERIYAKI OWL

Three teriyaki wings over rice with sautéed green cabbage and grilled plantain. Served with side of house made sweet potato

CHILI BOWL

Flavorful vegan Mac and cheese. *Cashews used. Served with side of house made sweet potato chips.

BAKED POTATO BOWL

Large baked potato with vegan butter, vegan sour cream and chopped parsley.

+ vegan shrimp \$6
+ buffalo wings \$5
+ jackfruit \$5

+ chilli \$3
+ vegan cheese \$2
+ avocado \$2

HOUSE MADE DRINKS

\$7

HOUSE JACKFRUIT SMOOTHIE

Ripe jackfruit, coconut milk, plantain and dates.

GREEN JACKFRUIT JUICE

Jackfruit, cilantro, parsley, celery, apple, dates.

SWEET ROOT HERB TEA

Taste of the healthy yummy earth. Burdock root, marshmallow root, black walnut, white oak bark, plantain leaf, comfy root and leaf.

SOFT DRINKS AND BOTTLED WATER \$2

WINGS

\$9

Six pieces of the best battered, deep fried cauliflower you'll ever have. Your choice of sauces include:

GOLDEN BBQ

Sweet but mostly savory.

MANGO HABANERO

Straight fire level on flavor and spicy.
Not for the faint of heart.

BUFFALO

Low to medium spice

MENU SUBJECT TO CHANGE