

TRUE FOOD KITCHEN

STARTERS

- Bone Broth Chicken Noodle Soup

12oz bowl (340 cal)...8

Wild Caught Tuna Tostada*

tuna, avocado, jalapeño pepper, sesame cracker, citrus ponzu (420 cal)...16.5
- Roasted Brussels Sprouts

miso sesame vinaigrette, roasted mushroom, umami powder (310 cal)...11.5

VEGF
- Truffle Honey & Squash Flatbread

roasted acorn squash, lemon almond ricotta, pistachio, calabrian chili, arugula, garlic purée (800 cal)...13.5

VEG
- Herb Hummus

cucumber, cherry tomato, onion, olive, feta, lemon oregano vinaigrette & house-made pita (710 cal)...11

VEG
- Charred Cauliflower

harissa tahini, medjool date, dill, mint, pistachio (410 cal)...12

VEGF
- Edamame Dumplings

dashi, white truffle oil, herbs (280 cal)...13

VEG

seasonal craft cocktails 14

- Rosé Sangria

la vieille ferme organic rosé, pineapple, lime (260 cal)
- Citrus Skinny Margarita

dulce vida organic blanco tequila, cucumber, mint (170 cal)
- Hibiscus Margarita

dulce vida organic reposado tequila, combier rose, fresh lime (230 cal)
- Espresso Martini

tito's vodka, amarula cream, fair trade espresso, hazelnut, oat milk (310 cal)
- Common Bond

old grand-dad bourbon, chai spice, fresh lemon (110 cal)
- Passion Colada

don q cristal rum, giffard crème de la passion, mango, coconut, lime (230 cal)
- Juniper Rose

gray whale gin, giffard pamplemousse, thyme (180 cal)
- Tee Time

tomatin dualchas whisky, barrow's intense ginger, chamomile, lemon (220 cal)
- Adaptogenic Hot Toddy

ashwagandha, old grand-dad bourbon (120 cal)

ENTRÉES

- Forbidden Poke Bowl*

wild caught tuna, forbidden rice, avocado, roasted mushroom, cucumber, jalapeño, citrus ponzu, edamame, umami powder (410 cal)...24

GF

PAIRS WELL WITH: Rosé of Cinsault & Grenache Miraval “Studio” (Méditerranée)

s
- Pan Seared Sea Bass*

sustainable sea bass, charred scallion salsa verde, almond, cauliflower rice, snap pea, charred onion, roasted portobello (520 cal)...34

GF

PAIRS WELL WITH: Pinot Grigio Tangent (Edna Valley, CA)

s
- Bone Broth Chicken Ramen*

spicy bone broth, roasted mushroom, jammy egg, edamame, jalapeño (700 cal)...20

GF

PAIRS WELL WITH: Chardonnay A to Z (Oregon)

s
- Grilled Sustainable Salmon*

smoked grains, cilantro pumpkin seed pesto, broccolini, charred onion, basil (700 cal)...27.5

PAIRS WELL WITH: Chardonnay Fresh Vine (Napa Valley, CA)

s
- Lasagna Bolognese

fennel chicken sausage, mushroom, organic spinach, ricotta, basil (450 cal)...19

GF

PAIRS WELL WITH: Cannonau Alta Vita (Sardinia, Italy)
- Spaghetti Squash Casserole

crushed organic DiNapoli tomato, caramelized onion, zucchini, fresh mozzarella (410 cal)...16

VEG GF

PAIRS WELL WITH: Sangiovese Borgo Scopeto “Chianti Classico” (Chianti, Italy)

s
- Pesto Pasta

seared mushroom, roasted acorn squash, marinated pepper, parmesan, cilantro pumpkin seed pesto (780 cal)...18

VEG

PAIRS WELL WITH: Chardonnay Imagery (Sonoma County, CA)

s
- Grilled Korean Steak*

sliced 100% grass-fed sirloin, forbidden rice, mushroom, bok choy, gochujang glaze, miso sesame vinaigrette, herbs (670 cal)...28.5

GF

PAIRS WELL WITH: Cabernet Sauvignon Drumheller (Columbia Valley, WA)

s

sides

- Seasonal Vegetables (290 cal)...6
- VEGF
-
- Kale Salad (120 cal)...5
- VEG
-
- Sweet Potato Hash (200 cal)...5
- VEGF
-
- Cauliflower Rice (150 cal)...5
- VEGF
-
- Forbidden Black Rice (150 cal)...6
- VEGF
-
- Roasted Acorn Squash (170 cal)...5
- VEGF

BURGERS & SANDWICHES

- served with choice of kale salad or sweet potato hash (adds 120/200 cal)

substitute gluten-free pita or bun (subtracts 80/90 cal) +2.5
- Grass-fed Burger*

umami, mushroom, caramelized onion, organic arugula, parmesan, mayonnaise, flaxseed bun (780 cal)...18.5
- Vegan Double Cheeseburger

house-made with portobello, walnut, beet, lettuce, pickled onion, organic tomato, vegan cheddar, jalapeño remoulade, flaxseed bun (890 cal)...18.5

v
- Grilled Chicken & Mozzarella Panini

organic DiNapoli tomato sauce, broccolini, mozzarella, herbs, chili flake, crispy house-made pita (730 cal)...16.5
- Turkey Burger

avocado, organic tomato, butter lettuce, smoked gouda, jalapeño remoulade, flaxseed bun (590 cal)...17

SALADS

- Winter Harvest Salad

brussels sprout, cauliflower, butternut squash, organic kale, cannellini bean, mulberry, pomegranate, horseradish vinaigrette (580 cal)...16.5

VEGF
- Chopped Salad

medjool date, dried cranberry, jicama, organic apple, manchego, farro, marcona almond, champagne vinaigrette (570 cal)...14.5

VEG
- Tuscan Kale Salad

organic kale, lemon, garlic, parmesan, breadcrumb (350 cal)...13

VEG

PIZZAS

- substitute gluten-free crust (subtracts 80 cal) +2.5
- Roasted Butternut Squash

garlic purée, organic kale, caramelized onion, house-made vegan almond ricotta (940 cal)...18.5

v
- Chicken Sausage

crushed organic DiNapoli tomato, roasted fennel, smoked gouda (860 cal)...16.5
- Margherita

crushed organic DiNapoli tomato, fresh mozzarella, basil (850 cal)...15.5

VEG

BOWLS

- Spicy Panang Curry

forbidden rice, sweet potato, bok choy, heirloom carrot, snap pea, green bean, thai shellfish curry broth, herbs (600 cal)...18

GF
- Ancient Grains Bowl

miso sesame glazed sweet potato, turmeric, charred onion, snap pea, portobello, avocado, hemp seed, cilantro pumpkin seed pesto (690 cal)...16.5

v
- Teriyaki Quinoa Bowl

broccoli, rainbow carrot, bok choy, green bean, snap pea, pickled shiitake, brown rice, avocado, umami powder (560 cal)...16

VEGF
- Korean Noodle Bowl

sweet potato glass noodle, pickled shiitake, organic spinach, carrot, bean sprout, umami powder (550 cal)...15.5

VEGF

add protein

- organic

tofu +4

v

(140-160 cal)
-
- antibiotic-free

chicken +6

(190-210 cal)
-
- sustainably-raised

shrimp* +7

(120-140 cal)
-
- grass-fed

steak* +8

(240-260 cal)
-
- fair trade

arctic salmon* +10

(260 cal)

Seasonal Highlight

|

v

Vegan

VEG

Vegetarian

GF

Gluten Friendly

s

Sustainable

o

Organic

B

Bio-Dynamic

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

While we offer items prepared gluten free, other items containing gluten are prepared in our kitchen. Some ingredients may not be included in the menu description; please notify your server of any food allergies.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TRUE FOOD KITCHEN

We only partner with wine producers who utilize organic, sustainable, or bio-dynamic practices.

WINE

SPARKLING

	6oz (150 cal)	9oz (220 cal)	Bottle (620 cal)
Cava Marqués de Cáceres (Penedès, Spain) o	10	-	38
Prosecco Rosé La Marca (Veneto, Italy) s	13	-	50

WHITE

light & crisp

Pinot Grigio Tangent (Edna Valley, CA) Proprietary Label s	9	13	34
Sauvignon Blanc Blalock + Moore (Marlborough, New Zealand) Proprietary Label s	10	15	38
Sauvignon Blanc Haras de Pirque “Albaclara” (Leyda Valley, Chile) o	9	13	34
Sauvignon Blanc Banshee (Sonoma County, CA) s	13	19	50

rich & opulent

Chardonnay A to Z (Oregon) s	12	18	46
Chardonnay Imagery (Sonoma County, CA) s	11	16	42
Chardonnay Fresh Vine (Napa Valley, CA) s	13	19	50
Chardonnay Rombauer (Los Carneros, CA) s	19	28	74
Riesling Schloss Vollrads (Rheingau, Germany) o	16	24	62

ROSÉ

Rosé of Grenache Pour les Gens (Vin de France) Proprietary Label s	11	16	42
Rosé of Cinsault & Grenache Miraval “Studio” (Méditerranée) s	13	19	50

RED

bright & delicate

Pinot Noir Rickshaw (California) s	9	13	34
Pinot Noir Natura (Chile) o	11	16	42
Pinot Noir Montinore (Willamette Valley, OR) b	14	21	54
Pinot Noir Duckhorn “Decoy” (California) s	15	22	58
Red Blend One Hope (California) s	11	16	42
Malbec Terrazas de los Andes “Altos del Plata” (Mendoza, Argentina) s	9	13	34

structured & robust

Cannonau Alta Vita (Sardinia, Italy) Proprietary Label s	9	13	34
Sangiovese Borgo Scopeto “Chianti Classico” (Chianti, Italy) s	11	16	42
Cabernet Sauvignon Liberty School (Paso Robles, CA) s	13	19	50
Cabernet Sauvignon Drumheller (Columbia Valley, WA) s	9	13	34
Cabernet Sauvignon Tribute (California) s	12	18	46
Cabernet Sauvignon Hunt & Harvest (Napa Valley, CA) o	17	25	68

BEER 7

Local Rotating • New Belgium Brewing *Fat Tire Amber Ale* (160 cal) • Samuel Adams *Seasonal* (150 cal)
Sierra Nevada *Hazy Little Thing IPA* (210 cal) • Stella Artois (140 cal) • Strainge Beast Hard Kombucha (180-190 cal) GF

REFRESHERS & TEA

-  Apple Lemonade (170 cal)...5
-  Hibiscus Limeade (110 cal)...5
- The O.G. *ginger, honey, lime* (120 cal)...6
- Sparkling Prickly Pear Tisane *prickly pear, hibiscus, lime* (70 cal)...5
- Kale Aid *kale, ginger, apple, celery, cucumber, lemon* (100 cal)...9
- Matcha Horchata *oat milk, cinnamon, matcha, vanilla* (240 cal)...6.5
-  Adaptogenic Tulsi Tea *holy basil, ginger, honey* (60 cal)...5
-  Adaptogenic Hot Chocolate *reishi, cinnamon* (190 cal)...7 VG

DESSERTS

-  Squash Pie
seasonal spice blend, coconut whipped cream (470 cal)...9 VG
- Flourless Chocolate Cake
caramel, almond, vanilla ice cream, cacao nib (500 cal)...9 VEG GF
-  Cookies & Ice Cream
chocolate chip cookies served with vanilla ice cream (590 cal)...8 VG
MAKE IT AN AFFOGATO *add adaptogenic hot chocolate* (40 cal) +3 VG
ask about our selection of hot tea & organic fair trade coffee

Our passionate collective of accomplished chefs continually discover new ingredients that are in season at the **peak of freshness and flavor**. We only work with the top purveyors who help reconnect the **natural bounty of the planet** with the food that is on your plate.

- We follow the *Environmental Working Group’s “Dirty Dozen”* guidelines to reduce exposure to toxic chemicals and pesticides by purchasing certified organic varieties of fruits and vegetables that appear on the Dirty Dozen list.
- Our *pasture-raised, grass-fed, and grass-finished steak* is sourced from Cape Grim in northwest Australia, home of the cleanest air in the world. It’s also *certified humane* and *free of GMOs and growth hormones*.
- Our *chicken* is *never* treated with antibiotics, added hormones, or artificial ingredients.
- Our *salmon* is *fair-trade* and ethically and sustainably raised by Kvarøy Arctic in Norway without compromising the environment or welfare of the fish.
- Our *albacore tuna* is *domestic* and *wild-caught*, primarily from the *Atlantic Ocean*, and sourced according to *Monterey Bay Aquarium Seafood Watch* guidelines.
- Our *shrimp* is raised in Ecuador using 4-star *Best Aquaculture Practices*. BAP is committed to environmental responsibility and animal health and welfare.

At our table, **delicious dining** and **conscious nutrition** go hand in hand, without sacrificing flavor, creativity, or indulgence. We go beyond traditional standards of food and hospitality so you can **eat better, feel better, and live better**.

TRUE FOOD KITCHEN

BRUNCH | *winter 2023*

SMOOTHIES

 Green Goddess kale, avocado, moringa leaf, pineapple (170 cal)...9 VEG GF

 Açai greek yogurt, maca, banana (430 cal)...9 VEG GF

BRUNCH

3 Lemon Ricotta Muffins (340 cal each)...10 / single...4 VEG

Two Egg Breakfast*

pasture-raised sunny side up eggs, chicken sausage, sweet potato hash,
organic whole wheat crostini (620 cal)...18

 Banana Quinoa Pancakes
greek yogurt (550 cal)...14.5 VEG GF

Smashed Avocado Toast*

pasture-raised sunny side up eggs, smoked gouda, sesame,
organic whole wheat crostini (560 cal)...14.5 VEG

Smoked Gouda Crustless Quiche*

pasture-raised eggs, hatch green chile, caramelized onion, kale (400 cal)...14 VEG GF

Breakfast Tacos*

pasture-raised scrambled eggs, sweet potato, roasted mushroom, house-made aji panca hot sauce,
Siete cassava root tortillas (700 cal)...13 VEG GF add ground turkey (50 cal) +4 GF

 Garden Scramble*
pasture-raised eggs, charred onion, brussels sprout, smoked gouda,
parmesan, sweet potato (520 cal)...13.5 VEG GF add chicken sausage (110 cal) +4 GF

 Seasonal Highlight | v Vegan VEG Vegetarian GF Gluten Friendly

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TRUE FOOD KITCHEN

BRUNCH | *winter 2023*

BRUNCH COCKTAILS 12

-  Apple Spritz *marqués de cáceres cava, apple, lemon (130 cal)*
-  Hibiscus Spritz *marqués de cáceres cava, hibiscus, lime (120 cal)*
- Classic Mimosa *marqués de cáceres cava, orange (150 cal)*
- Prairie Mary *organic vodka, organic tomato, house spice blend, lemon (150 cal)*

TEA

- Matcha Horchata *oat milk, cinnamon, matcha, vanilla (240 cal)...*6.5
-  Adaptogenic Hot Chocolate *reishi, cinnamon (190 cal)...*7 **V GF**
- Jasmine Pearl Green Tea (5 cal)...
6- Darjeeling (5 cal)...
5- Classic Chai (5 cal)...
5- Peppermint *herbal (5 cal)...*4
- Chamomile *herbal (5 cal)...*5

ORGANIC FAIR TRADE COFFEE

- Americano (5 cal)...
4- Espresso (5 cal)...
3- Cappuccino (80 cal)...
4.5- Caffè Latte (80 cal)...
4.5- Vanilla Spiced Latte (150 cal)...
6- Drip Coffee (0 cal)...
3.5

 Seasonal Highlight | **V** Vegan **GF** Gluten Friendly

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TRUE FOOD KITCHEN

DESSERT | *winter 2023*

DESSERT COCKTAILS 14

Espresso Martini

tito's vodka, amarula cream, fair trade espresso, hazelnut, oat milk (310 cal)



Adaptogenic Hot Toddy

ashwagandha, old grand-dad bourbon (120 cal)

DESSERTS



Squash Pie

seasonal spice blend, coconut whipped cream (470 cal)...9 VGF

Flourless Chocolate Cake

caramel, almond, vanilla ice cream, cacao nib (500 cal)...9 VEG GF



Cookies & Ice Cream

chocolate chip cookies served with vanilla ice cream (590 cal)...8 VGF

MAKE IT AN AFFOGATO add espresso (5 cal) or adaptogenic hot chocolate (40 cal) +3 VGF

TEA

Matcha Horchata oat milk, cinnamon, matcha, vanilla (240 cal)...6.5



Adaptogenic Hot Chocolate *reishi, cinnamon (190 cal)...7 VGF*

Jasmine Pearl Green Tea (5 cal)...6 • Darjeeling (5 cal)...5 • Classic Chai (5 cal)...5

Peppermint herbal (5 cal)...4 • Chamomile herbal (5 cal)...5

ORGANIC FAIR TRADE COFFEE

Americano (5 cal)...4 • Espresso (5 cal)...3 • Cappuccino (80 cal)...4.5

Caffè Latte (80 cal)...4.5 • Vanilla Spiced Latte (150 cal)...6

Drip Coffee (0 cal)...3.5



Seasonal Highlight | **V** Vegan **VEG** Vegetarian **GF** Gluten Friendly

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TRUE FOOD KITCHEN

KIDS | *winter 2023*

 Apple Lemonade

(170 cal)...5

 Hibiscus Limeade

(110 cal)...5

Mozzarella & Organic Tomato Pizza

(740 cal)...10 **VEG**

Grass-fed Burger*

mozzarella, flaxseed bun, carrots & herb hummus (670 cal)...10

Chicken Teriyaki Bowl

broccoli, rainbow carrot, green bean, snap pea, brown rice & quinoa (320 cal)...10 **GF**

 Seasonal Highlight | **VEG** Vegetarian **GF** Gluten Friendly

1,200 to 1,400 calories a day is used for general nutrition advice for children ages 4-8 years and 1,400 to 2,000 calories a day for children ages 9-13 years, but calorie needs vary. Additional nutrition information available upon request.

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