

Christopher’s Kitchen

EST. 2011

Thank you supporting our family owned organic plant based restaurant

STARTERS

SOUP OF THE DAY seasonally inspired cup 5/bowl 10 gf
GAZPACHO chilled tomato soup, cucumber, avocado cup 5/bowl 10 gf nf
MELON SOUP cantaloupe, cucumber, blueberry cup 5/bowl 10 gf nf
MAC & CHEESE quinoa pasta, cashew cheese, sweet potato, pangrattato, brazil nut parmesan 16 gf
GRILLED ARTICHOKE s served with cashew herb 16 gf
STACKED NACHOS black beans, onions, guacamole, cashew cheese, pico de gallo, mole, cilantro 18 gf S <i>add pulled jackfruit +7</i>
AVOCADO TOAST arugula, tomato, watermelon radish, olive oil, served on multigrain toast 14 nf
TACOS handmade raw tortilla, spicy walnut taco mix, lettuce, cabbage, pico de gallo, guacamole, cashew cheese, almond crunchies 10/18 gf S
SHISHITO PEPPERS sautéed in chili garlic ponzu, cashew herb 12 gf S
HUMMUS tahini crema & schug served with za’atar grilled pita & crudités 16 gf nf S

NYC ROLL avocado, kale, almond paté, cucumber, mango, sprouts, red peppers, spicy nyc sauce, almond crunchies, seaweed 20 gf S

AVOCADO GINGER ROLL arugula, avocado, mango, cucumber, carrot, pea shoots, cashew cheese, thai sauce, almond crunchies, seaweed 20 gf
THAI WRAP mango, cucumber, carrots, cabbage, fresh herbs, red pepper, almond paté, wrapped in collard leaf, almond thai sauce 16 gf
LETTUCE CUPS curry cauliflower, avocado, cabbage, herbs, jalapeno, fig chutney, habanero hot sauce, romaine 14 gf S
BBQ FLATBREAD Sloppy Slaw’s bbq, mushrooms, jackfruit, jalapeno, harissa onions, ranch, cashew cheese 16 gf S
BLACK TRUFFLE FLATBREAD macadamia ricotta, mushrooms, harissa onions, black truffle aioli, truffle oil 16 gf
BUFFALO CAULIFLOWER FLATBREAD macadamia ricotta, buffalo sauce, cauliflower, onions, scallions, ranch 16 gf S

SALADS

add scoop of tuna salad + 6 / avocado + 4 / crab cake + 12

CAESAR romaine, brazil nut parmesan, cashew caesar dressing, house made croutons 15
SUPERFOOD mixed greens, arugula, sprouts, hemp seeds, avocado, seaweed, sunflower seeds, house dressing 18 gf nf
ASIAN NOODLE zucchini noodles, mango, carrot, cucumber, peppers, bok choy, almond crunchies, almond thai sauce, nyc sauce 18 gf S

FLORIDA CHOPPED kale, romaine, sprouts, cucumber, avocado, apple, cranberry, tomato, pumpkin seeds, bean mix, house dressing 17 gf nf
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SANTA BARBARA romaine, arugula, beets, red pepper, tomato, dates, avocado, almond crunchies, orange poppy dressing 16 gf
SOUP & SALAD side caesar salad, mixed greens, or citrus kale salad paired with a bowl of soup 15

SIDES

grilled broccoli + cashew herb 9 gf
sweet potato wedges 7 gf nf
citrus kale salad 7 gf nf
avocado 4 / fresh fruit 6
extra dressings & sauces 2

HOUSE SPECIALTIES

FAJITAS corn tortillas, sautéed veggies, guacamole, lettuce, black beans, brown rice, cashew cheese, mole, pico de gallo 22 gf S

PAD THAI rice noodles, zucchini, mushrooms, broccoli, bok choy, onions, red peppers, cilantro, almond thai, spicy nyc sauce, sesame seeds 22 gf S
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FETTUCINE ALFREDO rice noodles, sauteed mushrooms, broccoli, spinach, cashew cheese, brazil nut parmesan 22 gf

CRAB CAKES hearts of palm, jackfruit, chick peas, red peppers, onions 24 gf
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MUSHROOM BOLOGNESE cremini mushroom duxelle, garlic, marinara, wine, onions, brazil nut parmesan, rice noodles 22 gf

MACRO KALE BOWL kale, carrots, beets, chick peas, avocado, cucumber, sunflower sprouts, cashew cheese, citrus herb dressing, brown rice or quinoa 18 gf
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POWER BOWL black beans, sautéed veggies, bok choy, carrots, chick peas, avocado, nyc sauce, teriyaki, cashew cheese brown rice or quinoa 18 gf S

COCONUT CURRY BOWL sweet potato, carrots, red peppers, chickpeas, apple, tomato, brown rice or quinoa 18 gf nf

MEXICAN GRAIN BOWL veggies, black beans, romaine, cabbage, guacamole, jalapeno, cashew cheese, pico de gallo, mole, chips, brown rice or quinoa 18 gf S
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SANDWICHES

gluten free bread available upon request/served with side of coleslaw or mixed greens
caesar salad or citrus kale salad +2 / grilled broccoli +3
mac & cheese or sweet potato wedges + 4

AVOCADO romaine, tomato, cucumber, alfalfa sprouts, zucchini bacon, pine nut spread, balsamic glaze, on multigrain or collard leaf 18
PESTO walnut pesto, arugula, cucumber, avocado, tomato, alfalfa sprouts, cashew cheese, balsamic glaze on multigrain or collard leaf 18
TUNA SALAD made with chick peas, apples, almonds, capers, dill with lettuce, tomato, cucumber, alfalfa sprouts, cashew cheese, multigrain or collard leaf 18
VEGGIE BURGER house made, cheddar, lettuce, tomato, onion, dill pickles, house sauce 22 gf nf

GOURMET PIZZA

gluten free crust available upon request

BUFFALO CAULIFLOWER macadamia ricotta, spicy buffalo sauce, cauliflower, roasted garlic, onions, scallions, ranch 24 S

MARGHERITA red sauce, cashew cheese, tomato, pesto, whipped macadamia ricotta, basil, chili flakes, olive oil, maldon salt 24 S
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BIANCOVERDE macadamia ricotta, cherry tomatoes, onion, dates, arugula + house dressing, chili flakes 24 S
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FARMERS MARKET red sauce, artichoke, broccoli, red peppers, onions, mushrooms, sundried tomato, olives, cashew cheese, brazil nut parmesan 24
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MUSHROOM TRUFFLE macadamia ricotta, mushroom medley, thyme, scallions, truffle oil 24
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VEGGIE SAUSAGE red sauce, mushrooms, caramelized onions, jalapeno, cashew cheese, brazil nut parmesan, parsley 24 S
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HAWAIIAN BBQ Sloppy Slaw’s bbq, jackfruit, onion, pineapple, macadamia ricotta, red peppers, mushrooms, cilantro, sesame seeds 24
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gluten free - gf | nut free - nf | spicy - S

guest allergy warning - we cannot guarantee that guests with food or beverage allergies may not be exposed through cross contamination. If you have any food or beverage allergies we recommend that you do not dine with us. please understand that Christopher’s Kitchen cannot be responsible for any injury, loss, or damage by an guest with a food or beverage allergy who consumes food or beverages

Christopher’s Kitchen

SMOOTHIES

- gluten free, dairy free & soy free
add Vimergy booster + 1.50
- BANANA ALMOND** banana, almond butter, cinnamon, coconut water, almond milk 12
- MACA SMOOTH** spinach, banana, maca, almond butter, coconut water, almond milk 12
- SUPERFOOD** banana, spirulina, maca, kale, protein, cacao nibs, almond butter, coconut water, almond milk 14
- PROTEIN STAR** mango, banana, cinnamon, hemp seeds, almond butter, protein, coconut nectar, coconut water 14
- SWEET STRAWBERRY** strawberries, banana, coconut nectar, almond milk, coconut water 12
- MERAKI MOCHA** espresso, banana, almond milk, almond butter, cacao, dates, protein, chocolate sauce 14

NUT FREE SMOOTHIES

- HAWAIIAN** pineapple, mango, banana, coconut nectar, orange juice 12
- HEAVY METAL DETOX** banana, wild blueberries, orange juice, coconut water, cilantro, Vimergy barley grass, spirulina, atlantic dulce 15
- SWEET GREEN** kale, cucumber, cilantro, parsley, ginger, blended with pineapple, mango, coconut nectar 12
- LIVER RESCUE** banana, pitaya, wild blueberries, mango, celery stalk, lime, coconut water 15

ICE CREAM SHAKES

- our house made ice cream is made from cashews, coconut & agave
- COOKIES & CREAM** vanilla ice cream, cacao nibs, hemp seeds, coconut water, chocolate sauce 12
- CHOCOLATE SUPREME** chocolate ice cream, banana, almond butter, almond milk, chocolate sauce 12
- CREAMY ICED COFFEE** vanilla ice cream, cold brew coffee 12
- STRAWBERRY HEAVEN** vanilla ice cream, strawberry, almond milk 12

NUT MILKS

- DECADENT** cacao, almonds, coconut water, vanilla, dates, cinnamon 7.75
- DREAM** strawberry, almonds, dates, vanilla, cinnamon, sea salt 7.75
- JAVA** cold pressed coffee, almonds, dates, cinnamon, vanilla, sea salt 7.75
- SATISFIED** almonds, dates, cinnamon, vanilla, coconut water, sea salt 7.75

MOCKTAILS

- BLUE CRUSH** lemonade, blueberry, mint 11
- GINGER SPRITZ** ginger beer, lemonade, mint, cucumber 12
- STRAWBERRY MOJITO** mint, agave, lime, club soda 9
- BLUEBERRY WINE** organic blueberry, coconut water 14

BEVERAGES

- ICED TEA** organic jasmine green tea 3.95
- BEAUTIFUL WATER** bottled artisan water 2.50
- SPARKLING WATER** 8.50
- NITRO COLD BREWED COFFEE** 5.95
- COFFEE** french press 3.50
- HERBAL TEA** chamomile, peppermint, jasmine green, lemon ginger, detox 3.50

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HEALTH TONICS 2 oz

- WELLNESS** pineapple, ginger, turmeric, oregano oil, lemon, pepper 6.95
- GINGER** ginger, lemon, pineapple, cayenne 5.50
- TURMERIC** turmeric extract, ginger, pineapple, lemon juice, pepper 5.50
- WHEATGRASS** delivers oxygen, nutrients & balances pH levels 5.95

FRESH JUICES

- made to order - juice modifications are politely declined
- BASIC GREEN** kale, celery, cucumber, lemon 12
- SUNRISE** orange, beet, carrot, lemon, ginger, apple, served on ice 14
- CARROT PUNCH** carrot, apple, ginger 12
- MAUI** celery, cucumber, parsley, kale, lemon, apple, ginger 14
- PINK APPLE** beet, apple, lemon, ginger 14
- REFRESH** celery 14
- SPICY DETOX** kale, spinach, carrot, celery, cucumber, apple, parsley, lime, cayenne 14

BREAKFAST

- Served All Day
- SUNRISE ACAI BOWL** 16 gf nf
blueberry, banana, strawberry, maple granola, goji berries, coconut flakes
add almond butter + 2, add coconut nectar + 1
- CACAO CRUNCH ACAI BOWL** 16 gf nf
strawberry, banana, blueberry, maple granola, superfood mix, chocolate sauce, cacao nibs
add almond butter +2, add coconut nectar +1
- PITAYA BOWL** 17 gf nf
dragonfruit sorbet, mango, wild blueberries, strawberry, goji berries
add almond butter +2, add granola +2, add coconut nectar +1
- BAGEL & CREAM CHEESE** 6 gf
plain, everything, or cinnamon raisin bagel, cashew cream cheese
- CINNAMON ROLL** 12 gf
served warm, with vanilla cashew cream, caramel & cinnamon sauce

BRUNCH

- Served Saturday & Sunday from 11 am to 3 pm
- Bottomless mimosas with fresh squeezed orange juice 18*
Bottomless Aperol Spritz 22

- WAFFLE** 16 gf
belgian style, fresh fruit, vanilla cashew cream & maple syrup
- CHICKEN & WAFFLES** 21 gf S
crispy oyster mushrooms, nyc sauce, maple syrup, vanilla cashew cream
- BREAKFAST SANDWICH** 18 gf
breakfast sausage, egg, arugula, tomato, cheddar cheese, cashew cheese
- choice of breakfast potatoes, mixed greens, coleslaw, or fresh fruit +2
- *add avocado + 4 add zucchini bacon + 2*
- SOUTHWEST SCRAMBLE** 20 gf S
sautéed sweet potatoes, zucchini, black beans, onions, peppers, kale, mushrooms, pico de gallo, cilantro, avocado, mole, cashew cheese
- *add egg + 3*
- BRUNCH SAUTE** 21 gf
sautéed peppers, onion, spinach, zucchini, mushrooms, veggie sausage, roasted potatoes, quinoa, avocado, pico de gallo, cashew cheese
- *add egg + 3*
- BREAKFAST BURRITO** 16 gf
potatoes, veggie sausage, egg, cashew cheese, scallions, pico de gallo

SIDES

- fresh fruit 6 avocado 4 zucchini bacon 3 breakfast sausage 4
breakfast potatoes 6 sweet potato hash 6 egg 4