

Christopher's Kitchen

Your Health, Our Mission
Est. 2011

STARTERS

SOUP OF THE DAY seasonally inspired cup 5/bowl 10

MAC & CHEESE quinoa pasta, cashew cheese, sweet potato, toasted pangrattato, brazil nut parmesan 16

STACKED NACHOS chips, black beans, onions, guacamole, cashew cheese, pico de gallo, mole, cilantro 18 S

ARTICHOKES served with cashew herb 16

AVOCADO TOAST arugula, tomato, watermelon radish, olive oil, served on gluten free bread 14 nf

GOCHUJANG CAULIFLOWER tempura cauliflower, gochujang glaze, sesame seeds, ranch 18 S

HUMMUS roasted garlic, topped with tahini crema & schug served with za'atar pita & crudités 16 nf S

TACOS handmade raw tortilla, walnut taco mix, lettuce, cabbage, pico de gallo, guacamole, cashew cheese, almond crunchies 10/18 S

AVOCADO GINGER ROLL arugula, mango, cucumber, carrot, sprouts, cashew cheese, thai sauce, almond crunchies, seaweed 20

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

SALADS

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

CAESAR romaine, brazil nut parmesan, cashew caesar dressing, house made croutons 15 *add crispy oyster mushrooms + 8*

THAI SALAD romaine, kale, mango, bok choy, peppers, cucumber, carrots, cabbage, almond thai sauce, nyc sauce, almond crunchies 18

FLORIDA CHOPPED kale, romaine, sprouts, cucumber, avocado, apple, cranberry, tomato, pumpkin seeds, house dressing 17 nf

SANTA BARBARA romaine, arugula, beets, red pepper, tomato, dates, avocado, almond crunchies, orange poppy dressing 16

SOUP & SALAD side caesar salad or citrus kale salad paired with a bowl of today's signature soup 15

FLATBREADS

MARGHERITA red sauce, cashew cheese, tomato, pesto, whipped macadamia ricotta, basil, chili flakes, olive oil, maldon salt 16 S

BBQ Sloppy Slaw's bbq, mushrooms, jackfruit, jalapeno, harissa onions, ranch, cashew cheese, coconut nectar 16 S

BLACK TRUFFLE macadamia ricotta, mushrooms, harissa onions, black truffle aioli, truffle oil 16

BUFFALO CAULIFLOWER macadamia ricotta, spicy buffalo sauce, cauliflower, roasted garlic, onions, scallions, ranch 16 S

MUSHROOM TRUFFLE macadamia ricotta, cremini, shitake, white button mushrooms, scallions, truffle oil 16

VEGGIE SAUSAGE red sauce, mushrooms, caramelized onions, jalapeño, cashew cheese, brazil nut parmesan, parsley 16 S

SIDES

roasted broccoli + cashew herb 9 sweet potato wedges 7 nf
citrus kale salad 7 nf caesar salad 7 coleslaw 6 avocado 4
fresh fruit 6 nf extra dressings & sauces 2

HOUSE SPECIALTIES

PAD THAI zucchini, mushrooms, broccoli, bok choy, carrots, red peppers, rice noodles, cilantro, almond thai, spicy nyc sauce, sesame seeds 22 S

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

FETTUCCHINE ALFREDO sauteed mushrooms, broccoli, spinach, creamy cashew cheese, rice noodles, brazil nut parmesan 22

CRAB CAKES hearts of palm, jackfruit, chickpeas, red peppers, onions, served with caesar salad, roasted broccoli and cashew herb 24

MUSHROOM BOLOGNESE cremini mushroom duxelle, garlic, red sauce, herbs, red wine, brazil nut parmesan, rice noodles 22

BOWLS

MACRO KALE BOWL kale, carrots, beets, chickpeas, avocado, cucumber, sunflower sprouts, cashew cheese, citrus herb dressing, brown rice or quinoa 18

POWER BOWL black beans, veggies, bok choy, carrots, chickpeas, avocado, nyc sauce, teriyaki, cashew cheese brown rice or quinoa 18 S

COCONUT CURRY BOWL sweet potato, carrots, red peppers, chickpeas, apple, tomato, onion, coconut milk, spices, brown rice or quinoa 18 nf

MEXICAN GRAIN BOWL veggies, black beans, romaine, cabbage, guacamole, jalapeño, cashew cheese, pico de gallo, molé, chips, brown rice or quinoa 18 S

SANDWICHES

served with a side of coleslaw, caesar salad, citrus kale salad or mac & cheese, sweet potato wedges, or roasted broccoli + 3

AVOCADO romaine, tomato, cucumber, alfalfa sprouts, zucchini bacon, pine nut spread, balsamic glaze 18

TUNA SALAD made with chickpeas, apples, almonds, capers, dill with lettuce, tomato, cucumber, alfalfa sprouts, cashew cheese 18

PESTO walnut pesto, arugula, cucumber, avocado, tomato, alfalfa sprouts, cashew cheese, balsamic glaze 18

VEGGIE BURGER house made, cheddar, lettuce, tomato, harissa glazed onion, dill pickles, house sauce 22 nf

CRISPY OYSTER MUSHROOM breaded oyster mushrooms, cabbage slaw, jalapeño, basil, togarashi mayo, ranch, harissa glaze 24 nf S

ACAI BOWLS

SUNRISE Acai BOWL 16 nf
blueberry, banana, strawberry, maple granola, goji berries, coconut flakes *add almond butter + 2, add coconut nectar + 1*

CACAO CRUNCH Acai BOWL 16 nf
strawberry, banana, blueberry, maple granola, superfood mix, chocolate sauce, cacao nibs
add almond butter + 2, add coconut nectar + 1

nut free - nf | spicy - S

Christopher's Kitchen West Palm Beach menu is 100% gluten free

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

Thank you for supporting our family owned plant based restaurant

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 cold brew, banana, almond milk, almond butter,
cacao, dates, protein, chocolate sauce 14

BLUE BREEZE almond milk, pineapple, banana, almond butter, dates,
blue spirulina, coconut swirl 14

NUT FREE SMOOTHIES

HAWAIIAN pineapple, mango, banana, coconut nectar, orange juice 12

HEAVY METAL DETOX banana, wild blueberries, coconut water,
cilantro, orange juice, Vimergy barley grass, spirulina, atlantic dulce 15

SWEET GREEN kale, spinach, ginger, lemon, coconut water,
pineapple, mango, coconut nectar 12

LIVER RESCUE banana, pitaya, wild blueberries, water 15

MATCHA MOOD coconut water, spinach, banana, matcha, coconut
nectar, Vimergy barley grass, coconut swirl, spirulina 15

ORANGE GLOW mango, orange juice, banana, dates, Vimergy MSM +
Mirco C, coconut swirl 15

ICE CREAM SHAKES

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

MOCKTAILS

BLUE CRUSH lemonade, blueberry, sparkling water 11

GINGER SPRITZ ginger beer, lemonade, cucumber 12

BLUEBERRY WINE organic blueberry, coconut water 14

STRAWBERRY MOJITO strawberry, lime, mint, soda, agave 10

BEVERAGES

ICED TEA organic jasmine green tea 3.95

BEAUTIFUL WATER bottled artesian water 2.00

SPARKLING WATER 8.50

COLD BREWED COFFEE 5.95

COFFEE 3.50

HERBAL TEA chamomile, jasmine green, lemon ginger 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

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

BRUNCH

Served daily until 3 pm

MERAKI BAGEL 12

cashew cream cheese, avocado, cucumber, tomato, sprouts, olive oil,
salt, on a plain or everything bagel

BAGEL & CREAM CHEESE 6

plain or everything, toasted with cashew cream cheese

BRUNCH SAUTE 22

sautéed peppers, onions, spinach, zucchini, mushrooms, veggie
sausage, roasted potatoes, quinoa, avocado, pico de gallo, cashew cheese
add egg + 3

BREAKFAST SANDWICH 18

sausage, egg, cheddar, tomato, arugula, cashew cheese, served on a
plain or everything bagel, served with breakfast potatoes

- *add avocado + 4, add zucchini bacon + 2*

BREAKFAST BURRITO 16

potatoes, veggie sausage, egg, cashew cheese, scallions, pico de gallo

WAFFLE 16

belgian style, fresh fruit, vanilla cashew cream & maple syrup

CHICKEN & WAFFLES 22 S

crispy oyster mushrooms, nyc sauce, vanilla cream, maple syrup

SOUTHWEST SCRAMBLE 20 S

sautéed kale, sweet potatoes, mushrooms, black beans, zucchini,
onions, peppers, pico de gallo, cilantro, avocado, mole, cashew cheese
- *add egg + 3, add sausage + 3*

SIDES

breakfast potatoes 6 fresh fruit 6 zucchini bacon 3

DESSERTS

our house made ice cream is made from cashews, coconut & agave

BROWNIE SUNDAE 15

warm brownie, vanilla ice cream, fresh berries, chocolate sauce

CINNAMON ROLL 12

served warm, with vanilla cashew cream and caramel sauce

SEASONAL PIE served with vanilla cream

ICE CREAM SCOOPS 4.95 each

vanilla, chocolate or vanilla salted caramel

TOPPINGS 1.25 each

caramel sauce, chocolate sauce

vanilla cookie crumbles, banana, blueberries, strawberries