

Christopher's Kitchen

Your Health, Our Mission
Est. 2011

STARTERS

SOUP OF THE DAY seasonally inspired cup 5/bowl 10 gf

GAZPACHO chilled tomato soup, cucumber, avocado cup 5/bowl 10 gf nf

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

GRILLED ARTICHOKEs served with cashew herb 17 gf

STACKED NACHOS chips, black beans, onions, guacamole, cashew cheese, pico de gallo, mole, cilantro 18 gf S *add pulled BBQ jackfruit +7*

AVOCADO TOAST arugula, tomato, watermelon radish, olive oil, served on multigrain toast 15 nf

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

FIG TRIO house made seeded crackers, macadamia ricotta, apple, dried figs, arugula, coconut nectar, red pepper flakes 15 gf S

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

SHISHITO PEPPERS sautéed in garlic soy ponzu, cashew herb 14 gf S

HUMMUS roasted garlic, topped with tahini crema & schug served with za'atar grilled gluten free pita & crudités 17 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

LIVE PIZZA red sauce, broccoli, avocado, tomato, cashew cheese, olives, brazil nut parmesan, on house made seeded crackers 8/16 gf

THAI WRAP mango, cucumber, carrots, cabbage, fresh herbs, red pepper, almond paté, wrapped in collard leaf, almond thai sauce 17 gf

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

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

SALADS

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

CAESAR romaine, brazil nut parmesan, cashew caesar dressing, house made croutons 16 *add crispy oyster mushrooms + 8*

SUPERFOOD mixed greens, arugula, alfalfa & sunflower 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 18 gf nf

SANTA BARBARA romaine, arugula, beets, red pepper, tomato, dates, avocado, almond crunchies, orange poppy dressing 18 gf

SOUP & SALAD side caesar salad, mixed greens, or citrus kale salad paired with a bowl of today's signature soup or gazpacho 16

SIDES

grilled broccoli + cashew herb 9 gf

sweet potato wedges 7 gf nf

citrus kale salad 7 gf nf

avocado 4 / fresh fruit 7

extra dressings & sauces 2

HOUSE SPECIALTIES

SPICY KUNG PAO BEETS eggplant, mushrooms, bok choy, peppers, broccoli brown rice, teriyaki, nyc sauce, cilantro, sesame seeds, almond crunchies 24 gf S

PAD THAI zucchini, mushrooms, broccoli, bok choy, onions, carrots, red peppers, rice noodles, cilantro, almond thai, spicy nyc sauce, sesame seeds 25 gf S

FAJITAS sautéed veggies, black beans, cilantro brown rice, guacamole, lettuce, cashew cheese, mole, pico de gallo, corn tortillas 24 gf S

FETTUCCINE ALFREDO sautéed mushrooms, broccoli, spinach, creamy cashew cheese, rice noodles, brazil nut parmesan 24 gf

CRAB CAKES hearts of palm, jackfruit, chickpeas, red peppers, onions 26 gf

MUSHROOM BOLOGNESE cremini mushroom duxelle, garlic, red sauce, onion, herbs, red wine, brazil nut parmesan, rice noodles 24 gf

MACRO KALE BOWL kale, carrots, beets, chickpeas, avocado, cucumber, sunflower sprouts, cashew cheese, citrus herb dressing, brown rice or quinoa 20 gf

POWER BOWL black beans, sautéed veggies, bok choy, carrots, chickpeas, avocado, nyc sauce, teriyaki, cashew cheese brown rice or quinoa 20 gf S

COCONUT CURRY BOWL sweet potato, carrots, red peppers, chickpeas, apple, tomato, onion, coconut milk, spices, brown rice or quinoa 20 gf nf

MEXICAN GRAIN BOWL veggies, black beans, romaine, cabbage, guacamole, jalapeño, cashew cheese, pico de gallo, mole, chips, brown rice or quinoa 20 gf S

SANDWICHES

served on multigrain or gluten free bread 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, avocado pine nut spread, balsamic glaze 18

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

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

VEGGIE BURGER house made with mushrooms, onions, peppers, pumpkin seeds, oats, served with cheddar, lettuce, tomato, harissa onions,

dill pickles, house sauce, gluten free bun 22 gf nf

CRISPY OYSTER MUSHROOM breaded oyster mushrooms, cabbage slaw, basil, jalapeño, togarashi mayo, ranch, harissa glaze, gluten free bun 24 S gf

GOURMET PIZZA

gluten free crust available upon request

MARGHERITA red sauce, cashew cheese, tomato, pesto, whipped macadamia ricotta, basil, chili flakes, olive oil, maldon salt 24 S

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

BIANCOVERDE macadmia ricotta, cherry tomatoes, onion, dates, arugula + florida chopped dressing, chili flakes 24 S

FARMERS MARKET red sauce, artichoke, broccoli, red peppers, onions, mushrooms, sundried tomato, olives, cashew cheese, brazil nut parmesan 24

MUSHROOM TRUFFLE macadamia ricotta, cremini, shitake, white button mushrooms, thyme, scallions, truffle oil 24

VEGGIE SAUSAGE red sauce, mushrooms, caramelized onions, jalapeño, cashew cheese, brazil nut parmesan, parsley 24 S

HAWAIIAN BBQ Sloppy Slaw's sweet & spicy bbq, jackfruit, onion, pineapple, macadamia ricotta, red peppers, mushrooms, cilantro, sesame seeds 24 S

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

Thank you 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 espresso, 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, 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
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

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 10
BLUEBERRY WINE organic blueberry, coconut water 14

BEVERAGES

ICED TEA organic jasmine green tea 3.95
BEAUTIFUL WATER bottled artesian water 2.25
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 13
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 15

BREAKFAST

Served Daily
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*
BAGEL & CREAM CHEESE 6 gf
plain, everything, or cinnamon raisin bagel with cashew cream cheese
CINNAMON ROLL 12 gf
served warm, with vanilla cashew cream, caramel sauce, cinnamon sauce

BRUNCH

Served Saturday & Sunday from 11 am to 3 pm
Bottomless mimosas with fresh squeezed orange juice 18

WAFFLE 16 gf
belgium style, fresh fruit, vanilla cashew cream & maple syrup
CHICKEN & WAFFLES 22 gf S
crispy oyster mushrooms, nyc sauce, maple syrup, vanilla cashew cream
BREAKFAST SANDWICH 20 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 add sausage + 3*
BRUNCH SAUTE 22 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

breakfast potatoes 7 egg 5 fresh fruit 7 avocado 4
zucchini bacon 4 breakfast sausage 5

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