

CAFÉ GRATITUDE

[STARTERS]

I AM ENCHANTING GF

MUSTARD MARINATED KALE,
BROCCOLINI & EDAMAME 16.75
avocado cream, maple toasted seed mix,
tarragon, dill

I AM EXUBERANT GF

YUZU MISO BRUSSELS SPROUTS 14.5
pistachio coconut crunch, red chili flakes

I AM DELECTABLE GF

SPICED CORN RIBS 16
salsa macha, ancho chile, peanuts,
pecans, almonds, sesame, cilantro,
crema ajo blanco, lime

I AM EXQUISITE GF

COCONUT CALAMARI 16.25
spicy cocktail sauce, gremolata

I AM ECLECTIC GF

BUFFALO CAULIFLOWER 17.75
crispy cauliflower, buffalo sauce,
ranch dressing, celery, scallions

I AM SHARING GF

NACHOS 16.75
black beans, cashew nacho cheese,
pico de gallo, avocado, spicy pepitas

ADD CHI FOODS CHORIZO 6.25

I AM THRIVING GF

SOUP OF THE DAY 12.5
ask us for today's offering

ADD FOCACCIA CROSTINI +4.25
ADD GLUTEN-FREE TOAST +4.25

[ADD-ONS]

BLACKENED TEMPEH.....	5.75
MUSHROOM CARNITAS.....	5.75
MARINATED PUMFU.....	5.75
CHI FOODS CHORIZO.....	5.75
SMOKED TOFU.....	5.75
FOCACCI A CROSTINI.....	4.25
KIMCHEE.....	4.25
AVOCADO.....	4
GUACAMOLE.....	4.25

[MAINS & BOWLS]

I AM INTUITIVE GF

BUTTERNUT & TRUFFLED MUSHROOM RISOTTO 19.75
oyster, crimini, shiitake mushrooms,
braised butternut squash, arborio rice,
truffled almond béchamel, brazil nut
parmesan, gremolata

I AM TERRIFIC GF

RAW ALMOND THAI KELP NOODLES 19.5
marinated kelp noodles, green papaya,
salt-cured Mizuna, carrots, red bell
peppers, persian cucumber, thai
coconut, thai teriyaki almonds, almond
thai dressing, basil, cilantro & mint

I AM KANSHA GF

GRATITUDE JAPANESE BOWL 22.5
smoked tofu, asparagus, yuzu pickled
cucumber, wakame, salt-cured Mizuna,
kumquat, brown rice, roasted sesame
dressing, shaved scallion

I AM HUMBLE GF

INDIAN CURRY BOWL 21
red lentil dal, roasted garnet yams,
spinach, coconut mint chutney, spicy
tomato jam, scallions [w/ brown rice,
quinoa, or a mix]

[SALADS]

I AM THANKFUL GF

SHAVED KALE, RADICCHIO &
PERSIMMON 19.5
pomegranate, shaved fennel, crispy
shallots, doublebatch almond ricotta,
maple walnuts, balsamic dijon dressing

I AM DAZZLING

LITTLE GEM CAESAR 18.75
shiitake bacon, croutons, capers,
brazil nut parmesan, dulse
ADD BLACKENED TEMPEH +6.25
ADD AVOCADO +4

GF = GLUTEN-FREE

I AM CLEANSED GF

PUMFU GREEK 19.5
pumpkin seed tofu, butter lettuce, hearts
of palm, cherry tomatoes, kalamata olives,
persian cucumbers, spiced chickpeas,
herbed hempseeds, toasted maple seeds
IN PARTNERSHIP WITH @ELISSAGOODMAN

I AM PURE GF

ASIAN SHAVED KALE 17.5
avocado, cucumber, carrots, nori, toasted
tamari almonds, garlic tahini dressing
ADD KIMCHEE +4.25

[I AM GIVING PIZZAS]

SUB GLUTEN-FREE PIZZA CRUST +4.25

TRUFFLED MUSHROOM BIANCA 22
oyster, crimini, shiitake mushrooms,
doublebatch almond ricotta, truffled
almond béchamel, almond burrata, red
chili flakes, arugula

SAUSAGE & PEPPER 22

Chi Foods chorizo, roasted red pepper,
arugula, housemade marinara, almond
burrata, brazil nut parmesan

MARGHERITA 18

heirloom cherry tomatoes, basil
hempseed pesto, housemade marinara,
almond burrata, brazil nut parmesan

HAWAIIAN 20.75

pineapple, blackened tempeh, coconut
bacon, housemade marinara, almond
burrata, brazil nut parmesan

[SANDWICHES & WRAPS]

SUB GLUTEN-FREE BUN +4.25

RESILIENT

ROASTED BUTTERNUT &
RADICCHIO BRUSCHETTA 16.5
butternut squash & radicchio 'in saor',
red onion, doublebatch almond ricotta,
white truffle oil, pistachio coconut
crunch, sesame levain

SUB GLUTEN-FREE TOAST +\$4.25

I AM MAGICAL

BLACK BEAN BURGER 20.75
cashew macadamia cheddar, cashew
nacho cheese, romaine, tomato, onion,
pickles, ketchup, vegan brioche, and your
choice of side*

MAKE IT A CHEESEBURGER +3

MAKE IT A DOUBLE +5

MAKE IT A DOUBLE CHEESEBURGER +6

I AM GLORIOUS

BLACKENED TEMPEH CAESAR WRAP 19.75
coconut bacon, romaine, tomato, capers,
avocado, cashew caesar dressing, brazil
nut parmesan, whole wheat tortilla, and
your choice of side*

YO SOY FUERTE

GRATITUDE CRUNCHWRAP 20.75
mushroom carnitas, guacamole, pico de
gallo, romaine, cashew nacho cheese,
corn tostada, whole wheat tortilla, and
your choice of side*

I AM ENTHUSIASTIC

CHIK'N-FRIED MUSHROOM SANDWICH 20.75
tomato, pickles, romaine, buffalo sauce,
ranch, brioche, and your choice of side*

*SERVED WITH CHOICE OF SIDE: FRIES | SALAD | CHIPS+PICO | ROASTED YAMS (+4.25)

I AM LOVING GF

FORBIDDEN BLACK RICE BOWL 21
roasted garnet yams, brussels sprouts,
maple sesame dressing, avocado,
quinoa, garlic tahini, pickled carrots &
red onions, spicy fresno chile, cilantro

I AM WHOLE GF

MACROBIOTIC BOWL 21
stewed adzuki beans, braised butternut
squash, sautéed kale, sea palm, kimchee,
garlic tahini, gomasio, tamari almonds,
sprouts [w/ brown rice, quinoa, or a mix]

I AM VIVID GF

AÇAI SUPERFOOD BOWL 17.75
superfood granola, cashews, coconut,
banana, mixed berries, ginger syrup,
and your choice of 2 additions:

INCAN BERRIES, ALMOND BUTTER,
RAW HONEY, CACAO NIBS, HEMPSEEDS,
GOJI BERRIES, COCONUT YOGURT

I AM GRATEFUL GF

GRATITUDE COMMUNITY BOWL 10
shredded kale, black beans, garlic tahini
sauce [w/ brown rice, quinoa, or a mix]

[COCKTAILS]

GRATITUDE FIERO SPRITZ	prosecco, martini & rossi fiero vermouth, soda, orange.....	13
GINGER SPRITZ	prosecco, house ginger ale, soda, lemon.....	12
LIMONATA SPRITZ	white wine, housemade sparkling lemonade, mint.....	12
MIMOSA FRESCA	prosecco, freshly squeezed orange juice.....	12
SANGRIA	red wine, berries, citrus, beets, ginger, pineapple.....	12

[MOCKTAILS]

PEACHY	tarragon peach julep, hibiscus ginger kefir, aromatic orange reduction, mint....	9.5
REFRESHED	housemade sparkling lemonade.....	8.5
EFFERVESCENT	housemade sparkling gingerale.....	8.5

[WINE]

NATURALLY PRODUCED | 6oz POURS | CORKAGE \$25/750ML

SPARKLING

DA MAR PROSECCO	Glera Veneto, Italy.....	13 / 48
NOMADICA	French Colombard, Malvasia, Chardonnay Napa, CA 8oz CAN.....	12.25

WHITE

SANTIAGO VINHO VERDE (effervescent)	Loureiro/Trajadura Portugal 2022.....	15 / 56
PRESQU'ILE	Chardonnay Santa Maria, California 2020.....	16 / 60
NOMADICA	Chardonnay, French Colombard Napa Valley, CA 8oz CAN.....	12

ORANGE

ROGUE VINE JAMÓN JAMÓN	Moscatel Itata, Chile 2021.....	14 / 52
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ROSÉ

NOMADICA	Merlot, Gamay, Grenache Napa Valley, CA 8oz CAN.....	12
NOMADICA (effervescent)	Grenache Napa Valley, CA 8oz CAN.....	12.25

RED

VIÑA MAITI A AUPA (chilled)	Pais/Carignan Maule, Chile 2021.....	14 / 52
SOULEI L VIN DE BONTÉ	Syrah/Grenache/Mourvedre France 2021.....	15 / 56
LUIS SEABRA XISTO ILIMITADO	Touriga Franca/Tinta Roriz Portugal 2019.....	21 / 80
NOMADICA	Red Blend Napa Valley, CA 8oz CAN.....	12

[BREWS]

LUCKY LUKE Blonde Ale 4.9% ABV DRAFT.....	8
SOCIETE India Pale Ale 7.5% ABV DRAFT.....	8
JUNESHINE Seasonal Hard Kombucha 6% ABV DRAFT.....	8
CALIDAD Mexican Lager 4.5% ABV CAN.....	6.75
THREE WEAVERS Sour Ale 4.5% ABV CAN.....	6.75
LUCKY LUKE Summit Session Pale Ale 3.6% ABV CAN.....	6.75
MOTHER EARTH Cali Creamin' Ale 5% ABV CAN.....	6.75
JUNESHINE Seasonal Hard Kombucha 6% ABV CAN.....	6.75
BOOCHCRAFT Seasonal Hard Kombucha 7% ABV CAN.....	6.75

[COFFEES, TEAS & TONICS]

MILKS: HOUSEMADE ALMOND | OAT | HOUSEMADE HEMPSEED

COURAGEOUS	freshly brewed coffee.....	4.5
AWAKE	espresso.....	4
CAREFREE	cappuccino.....	5.25
LIGHT	café latté.....	5.75
MARVELOUS	mocha with cacao powder & raw honey.....	5.75
CURIOS	macchiato.....	4.25
PRESENT	flat white.....	4.5
CHARMED	chai latté MAKE IT DIRTY +3.5.....	6.75
CALM	hot tea: earl grey, chamomile medley, peppermint, or jasmine.....	4.5
LOVE	elderberry hibiscus iced tea.....	4.75
SPLENDID	classic black iced tea.....	4.5
UPLIFTED	gratitude arnold palmer.....	7.5

I AM ELEVATED

ESPRESSO SUNRISE 8.75
fresh orange juice, espresso

I AM MYSTICAL

ADAPTOGENIC MAYAN HOT CHOCOLATE 7.25
ashwaganda, cinnamon, goji, maca,
cacao nibs, dates

I AM COSMIC

ANTIOXIDANT SPIRULINA LATTÉ 7.25
hemp seed milk, blue spirulina, reishi,
chaga, raw honey

I AM VIBRANT

MATCHA LATTÉ 6.75
ceremonial grade matcha, raw honey

I AM IMMORTAL

AYURVEDIC LATTÉ 6.75
chaga, shilajit, reishi, he shou wu,
raw honey

I AM RESTORED

ADRENAL LATTÉ 6.75
ashwaganda, pine pollen, cordyceps,
maca, raw honey

I AM GOLDEN

TURMERIC LATTÉ 6.75
raw honey, black pepper

I AM COZY

IMMUNE-BOOSTING TEA 6.5
lemon, ginger, raw honey, cayenne

[SMOOTHIES]

16oz

SMOOTHIE ADDITIONS: MATCHA +3.25
ESPRESSO +3.5 | CACAO +3
PROTEIN +4 | BLUE SPIRULINA +4

I AM GLOWING

GREEN COLLAGEN BOOST 13.5

banana, spinach, almond butter, vegan
collagen protect, vanilla, cinnamon, maca

I AM MAGNIFICENT

BLACK SESAME DATE SHAKE 13.5

black sesame, almond, banana, dates,
vanilla, cardamom, sea salt

I AM ILLUMINATED

VITAMIN-C POWER SMOOTHIE* 13.5

orange juice, coconut, banana,
pineapple, goji berries, metabolic
essential oil blend

I AM ENERGETIC

BLUE WAVE SMOOTHIE 13.5

pineapple, banana, blue spirulina, dates,
vanilla, sea moss gel, coconut milk

I AM GRACE

COCONUT CREAM SMOOTHIE* 12.5

coconut, almond butter, dates,
vanilla, cinnamon

I AM STELLAR

BLUE SPIRULINA SMOOTHIE 13.5

coconut, almond butter, dates, vanilla,
adrenal blend [ashwaganda, cordyceps,
goji berries, reishi], cinnamon

*COMES WITH SUPERFOOD GARNISH:
COCONUT, HEMPSEEDS, CHIA SEEDS

[JUICES]

16oz

HOUSEMADE & COLD PRESSED

PLENTIFUL

13.5

cranberry, pomegranate, beet, grape,
carrot, apple, ginger

VITAL

13.5

strawberry, apple, lemon, ginger, basil

GENUINE

13.5

spinach, romaine, cucumber, lemon, mint

GIFTED

13.5

beet, pineapple, grapefruit, ginger, lemon

BRAVE

IMMUNITY WELLNESS SHOT 6.5

turmeric, ginger, lemon, cayenne,
oregano essential oil [2 oz]

[N/A BEVERAGES]

VINA	prebiotic soda.....	4
OLIPOP	botanical soda.....	4
SUPERFOOD & CO	kefir soda.....	8
GROUNDWORK	cold brew.....	6
HARMLESS HARVEST	coconut H2O.....	6.5
BETTER BOOCH	kombucha.....	5
VYBES	hemp cbd beverage.....	7.5
MOUNTAIN VALLEY WATER [1 LITER]	still.....	4
	sparkling.....	4

WHAT ARE YOU GRATEFUL FOR?

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WEBSITE, AND FOLLOW US ON:

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