DYNAMIC (NEW!)  
dynamic-whole wheat samosa ehaat  14  
garrett yam and cauliflower filling, chana masala, coconut mint chutney, spicy tomato jam  

COMMUNITY  
(g) warm rosemary butternut squash dip with radicchio  12  
garlic confit, caramelized red onion, focaccia crostini  
sub gluten-free bread  

ECSTATIC  
roasted brussels sprouts  13  
maple miso glaze  

SHARING  
nachos  13  
black beans, nacho cheese, pico de gallo, avocado, spicy pepitas, pickled carrots  

ECLECTIC  
buffalo cauliflower  13  
breaded cauliflower, adobo buffalo sauce, celery, ranch dressing  

EXQUISITE  
(g) crispy-fried coconut calamari  13  
house made spicy cocktail sauce, gremolata  

GIVING  
(g) chef's flatbread pizza  16  
MARGHERITA: heirloom cherry tomatoes, housemade marinara, basil Henderson pesto, almond burrata, brazil nut parmesan  
HAWAIIAN: pineapple, housemade marinara, blackened tempeh, almond burrata, coconut bacon, brazil nut parmesan  

COMFORTED  
gluten-free? sub gluten-free bun  
roasted garlic, tomato, pickles, ketchup, brioche bun, choice of side salad or french fries  

I AM…  

SANDWICHES + WRAPS  
gluten-free? sub gluten-free bread  

HAPPY (NEW!)  
(g) spicy korean pulled mushroom sandwich  15.5  
bibimbap barbecue sauce, korean coleslaw, fried shadlets, vegan broccoli, choice of side salad or french fries  

OPTIMISTIC (NEW!)  
(g) asian smoked tofu wrap  16.5  
herbed cauliflower and hsempepseed rice, 
spicy gochujang coleslaw, mung bean, watermelon daisin, fresh herbs, choice of side salad or french fries  

ENTHUSIASTIC  
(g) chicken-fried mushroom sandwich  15  
tomato, pickles, romane, buffalo sauce, ranch dressing, brioche bun, choice of side salad or french fries  

ORIGINAL  
(g) SF Mission burrito  16  
mushroom carnitas, guacamole, cashew nacho cheese, black beans, brown rice, choice of tortilla chips & pico de gallo, side salad, or french fries  

MAGICAL  
(g) black bean burger 16  
cashew macadamia cheddar, tomato, onion, pickles, ketchup, brioche bun, choice of side salad or french fries  

GLORIOUS  
(g) blackened tempeh wrap  16  
avocado, romaine, cashew caesar, coconut bacon, tomato, brazil nut parmesan, choice of side salad or french fries  

SALADS  

AWARE (NEW!)  
winter butter lettuce and endive salad  16.5  
asian pears, avocado, pink grapefruit, toasted almonds, cashew feta, lemon thyme vinaigrette  

ENCHANTING  
warm broccolini and edamame  13  
mustard-marninated kale, tarragon, dill, avocado cream, maple toasted seeds  

PURE  
kale & sea vegetable salad  8 / 15  
avocado, cucumber, carrots, nori, toasted tamari almonds, garlic tahini dressing add kim chee +3  

DAZZLING  
(g) little gems caesar  8 / 15  
shinake caesar, croutons, capers, brazil nut parmesan, dulse add avocado +2, add tempeh +4  

ENTRÉES  

BLESSED (NEW!)  
butternut squash bolognese with broccoli, cashew mozzarella, rosemary breadcrumbs  17  

TERRIFIC (NEW!)  
almond pad thai kelp noodles w/ smoked tofu  16.5  
shroomy haired kale, red pepper, shredded carrots, mung bean sprouts, fresh herb mix  

LOVING  
forbidden black rice bowl  16  
quinoa, brussels sprouts, roasted yams, maple sesame glaze smashed avocado, pickled red onion, garlic tahini dressing  

HUMBLE  
indian curry bowl  16  
red lentil dal, roasted garnet yams, spinach, coconut mint chutney, spicy tomato jam, brown rice or quinoa  

ELATED  
southwestern-style enchiladas  16.5  
jackfruit tina, hatch chili sauce and creamy poblano sauce, avocado, pico de gallo, black beans, cashew queso fresco, brown rice  

WHOLE  
microbiotic bowl  17  
brased butternut squash, steved adzuki beans, kim chee, sea vegetables, sauteed kale, garlic tahini, toasted tamari almonds, brown rice or quinoa add avocado +2  

MUCHO  
mexican bowl  16  
black beans, guacmole, cashew nacho cheese, pico de gallo, romane, hatch chili sauce, brown rice or quinoa  

FORTIFIED  
summer vegetable bowl  14  
sauteed market vegetables, garlic tahini, pico de gallo, brown rice or quinoa  

GENTLE  
café gratitude community bowl  10  
kale, black beans, garlic tahini, choice of brown rice, quinoa or a mix  

BLESS  
see the display case for more of our artisanal, housemade treats!  

SWEEETS  

MOCHA (NEW!)  
mocha cheesecake  10  
cacao nib date crust, espresso cashew cream, house-made dark chocolate  

BRIGHT (NEW!)  
lemon blueberry coffee cake  6  

AWAKENING  
key lime pie  10  
avocado custard, whipped cream, agave, ppecan crust  

CRISP  
(g) apple pie  13  
(maple miso glaze  

(j) contains gluten  
please notify your server of any food allergies  
order online at cafegratitude.com
### Housemade Cold-Pressed Juices

<table>
<thead>
<tr>
<th>Healthy</th>
<th>Worthy</th>
<th>Brave</th>
</tr>
</thead>
<tbody>
<tr>
<td>cucumber, celery, kale, lemon</td>
<td>carrot, beet, apple, kale, lemon, ginger</td>
<td>lemon, turmeric, ginger, cayenne, oregano oil</td>
</tr>
<tr>
<td>GLOWING</td>
<td>Succulent</td>
<td></td>
</tr>
<tr>
<td>orange, carrot, turmeric, coconut yogurt</td>
<td>grapefruit, apple, celery, mint</td>
<td></td>
</tr>
</tbody>
</table>

### Superfood Smoothies

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Exhilarating</td>
<td></td>
</tr>
<tr>
<td>Charcoal lemonade</td>
<td>$8</td>
</tr>
<tr>
<td>Refreshed</td>
<td></td>
</tr>
<tr>
<td>Lemonade</td>
<td>$5/7</td>
</tr>
<tr>
<td>Effervescent</td>
<td></td>
</tr>
<tr>
<td>Ginger ale</td>
<td>$5.5/7.5</td>
</tr>
</tbody>
</table>

### Beverages

#### Healthier

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Charcoal Lemonade</td>
<td>$8</td>
</tr>
<tr>
<td>Local kombucha</td>
<td>$5.5</td>
</tr>
<tr>
<td>Iced green tea</td>
<td>$3.5</td>
</tr>
<tr>
<td>Iced hibiscus tea</td>
<td>$3.5</td>
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</tbody>
</table>

### Coffee, Tonics, & Tea

#### Aperitivo

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aperol Spritz Aperol</td>
<td>$10/12</td>
</tr>
<tr>
<td>Jardesca Aperitif, California</td>
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</tr>
</tbody>
</table>

#### Sparkling

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Eel River Brewing Co.</td>
<td>$6.5</td>
</tr>
<tr>
<td>IPA</td>
<td>$6.5</td>
</tr>
<tr>
<td>Allagash</td>
<td>$8</td>
</tr>
</tbody>
</table>

### Organic Wine

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blonde Ale</td>
<td>$6.5</td>
</tr>
<tr>
<td>IPA</td>
<td>$6.5</td>
</tr>
<tr>
<td>Alagash</td>
<td>$8</td>
</tr>
</tbody>
</table>

### Seasonal

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Red wine</td>
<td>$10</td>
</tr>
<tr>
<td>Red wine, grapefruit, agave, basil</td>
<td></td>
</tr>
</tbody>
</table>

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**Note:** Menu items are subject to change. Please notify your server of any food allergies. Order online at [cafegratitude.com](http://cafegratitude.com).