

Snacks

CHEESE PLATE \$9

raw homemade nut cheese seasoned with black truffle oil and pepper, served with raw crackers & local fruit jam.

AVOCADO BAGEL \$5

toasted sourdough bagel* half topped with mashed avocado, fresh lemon, organic sprouts, Himalayan salt and paprika.

FANCY BAGEL \$5

toasted sourdough bagel* half topped with cashew cream cheese and seasoned with nutritional yeast, truffle oil, Himalayan salt and ground pepper.

G-MASH TOAST \$6

smashed garbanzo salad on a piece of sourdough toast* topped with avocado and seasoned with fresh lemon juice, sea salt and paprika.

G-MASH LETTUCE WRAPS \$8

smashed garbanzo salad on 2 separate romaine leaves seasoned with fresh lemon juice, sea salt and paprika.

APPLES & CARAMEL \$5

slices of apple with vegan caramel dipping sauce.

SUNNY TOAST \$3

one piece of sourdough toast with sunflower butter and slices of banana.

GRANOLA \$6

*ADD FRESH FRUIT \$1

homemade organic granola and homemade organic cashew milk.

Mains

YOUR CHOICE OF SIDE: CHIPS, SIDE SALAD, POTATO SALAD, SEASONAL SIDE.

PULLED BBQ SANDWICH \$10

savory jackfruit sandwich served with arugula and avocado on toasted sourdough with soy-free vegenaïse and bbq sauce.

O.M.G. \$10

smashed garbanzo salad on toasted sourdough with soy-free vegenaïse, romaine, tomato slice and avocado.

ROASTED VEGGIE WRAP \$10

roasted carrots, zucchini, cremini mushrooms, onions and red pepper on warm lavash with homemade pesto.

*WE USE SAMI'S BAKERY. THEIR BREADS AND BAGELS ARE MADE IN A FACILITY WITH OTHER WHEAT PRODUCTS.

ADD ONS



CHIPS \$1.25 • AVOCADO \$1 • SUNFLOWER SPROUTS \$2 • SAUERKRAUT \$1 • TOMATO SLICE \$.50
TEMPEH \$3 • BUFFALO TEMPEH \$3.50 • SAUTEED MUSHROOMS \$1.50

Drinks

NUT MILK SHAKE \$7

*ADD PROTEIN POWDER \$1 *ADD CACAO NIBS \$1

KOMBUCHA (ON TAP) \$6

HOMEMADE CHAI TEA \$4

*CONTAINS HOMEMADE ORGANIC CASHW MILK

ICED MATCHA LATTE \$4.50

*CONTAINS HOMEMADE ORGANIC CASHW MILK

COFFEE ICE/HOT \$2

UNSWEETENED ICED TEA \$2

HOT TEAS (BAG) \$2

*ADD UNSWEETENED HOMEMADE CASHW MILK 75¢

*SEE DRINK COOLER FOR MORE OPTIONS

Desserts

SOFT SERVE \$6

cashew coconut based

*TOPPINGS \$1

SLICE O' PIE \$6

ICE CREAM COOKIE SANDWICH \$6

COOKIES (2) \$3

CARMELITA BAR \$4

Check our display case for Desserts of the Day!

We specialize in vegan and gluten free desserts

Soup of the day

CUP \$4 / BOWL \$6

Salads

HALF \$6 / WHOLE \$10

*ADD TEMPEH \$3 *ADD AVOCADO \$1 *ADD GARBANZOS \$1

HAIL CAESAR

local kale massaged with caesar dressing, sprinkled with toast-ed pine nuts, housemade vegan parmesan cheese and capers.

DE-COBB-STRUCTED

romaine lettuce, avocado slices, garbanzos, grape tomatoes and coconut bacon topped with a creamy dressing.

361 DAYS OF SUNSHINE

mixed greens, raw homemade nut cheese, seasonal fruit, candied nuts (or seeds) and organic sprouts with a tangy lemon dressing.

BUFFALO RANCH

buffalo garbanzo beans on romaine lettuce with grape tomatoes, avocado slices and topped with our homemade cashew ranch dressing.

*ALL DRESSINGS MADE IN HOUSE FROM SCRATCH



BUFFALO TEMPEH SANDWICH \$10

seared tempeh tossed in buffalo sauce served on toasted sourdough with soy-free vegenaïse, romaine, tomato slice and a drizzle of homemade cashew ranch dressing.

TEMPEH REUBEN \$10

seared tempeh served with arugula, avocado and sauerkraut on toasted sourdough with a spicy "awesome sauce."

AWESOME BURGER \$11.50

our homemade love burger on toasted sourdough with spicy "awesome sauce," arugula, sautéed cremini mushrooms and avocado.

THE LOVE BURGER \$10

homemade beet & black bean burger served with arugula, slice of tomato and sauerkraut on toasted sourdough with soy-free vegenaïse.

V

always vegan

GF

& gluten free

we use organic, local and non-GMO ingredients whenever possible

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Free 2-hour parking in front of café; additional parking behind the building