

DINNER MENU

We source the finest ingredients that are 100% organic and local whenever possible.
Thank you for your support of our family owned Restaurant & Juice Market.

Starters

- Today's Featured Soup** house made, selection changes daily 4.95/7.95 *gf*
- Gazpacho** tomato, onion, cucumber, avocado, mint, cilantro, lime (seasonal) 8.95 *gf, nf*
- Mac N' Cheese** quinoa pasta, cashew cheese, brazil nut parmesan 8.95 *gf*
- Hummus & Pita** pine nuts, olives, herbs 10.95 *nf*
- Aged Cheese Plate** variety of aged tree nut cheeses, red pepper corn chips, crudité, sun-dried olives, fruit, greens, candied walnuts 19.50 *gf*
- Caprese** heirloom tomato, house made aged macadamia cheese, basil, olive oil 12.50 *gf*
- Mexican Potatoes** roasted potatoes, guacamole, salsa, cashew cheese, molé, cilantro 11.95 *gf, s*
- Spinach & Artichoke Dip** served with salsa and tortilla chips 13.95 *gf*
- Stacked Nachos** tortilla chips, black beans, guacamole, salsa, cashew cheese, molé, cilantro 13.95 *gf, s*

Salads

- Caesar Salad** romaine, brazil nut parmesan and our caesar dressing - *add avocado + 2* 11.95 *gf*
- Macro Kale** quinoa, kale, chickpeas, cucumber, sunflower sprouts, beet, carrot, avocado, cashew cheese, citrus herb dressing 13.95 *gf*
- Santa Barbara Salad** romaine, spinach, kale, beet, red pepper, avocado, dates, almonds, orange poppy dressing 13.95 *gf*
- Spicy Thai Salad** julienned bok choy, carrot, celery, mango, pea shoots, baby kale, thai herbs, cashews, thai dressing 13.95 *gf, s*
- Superfood Salad** mixed greens, avocado, cucumber, sunflower sprouts, sunflower/hemp seeds, nori seaweed, lemon dill vinaigrette 14.95 *gf, nf*
- Florida Chopped** kale, romaine, sprouted bean mix, cucumber, avocado, apple, tomato, cranberries, pumpkin seeds, house vinaigrette 13.95 *gf, nf*

Grain Bowls

- Indian Curry** coconut curry, seasonal vegetables, apple, chickpeas, spices, served with quinoa 13.95 *gf, nf, s*
- Spicy Mexican** quinoa, black beans, guacamole, salsa, romaine, cabbage, spicy peppers, tortilla chips, cashew cheese, molé 13.95 *gf, s*
- Power Bowl** quinoa, black beans, sautéed vegetables, avocado, chickpeas, bok choy, carrots, teriyaki sauce, spicy nyc sauce, cashew cheese 14.75 *gf, s*

Cooked Specialties

- Seasonal Vegetable Plate** today's composed selection of fresh vegetables MKT
- #1 Veggie Burger** grilled vegetable burger, caramelized onions, lettuce, sprouts, tomato, pickles, cashew cheese - *served with coleslaw* 15.95
- Super Pad Thai** rice noodles, julienned vegetables, bok choy, mushrooms, ginger, basil, cilantro, nyc sauce, thai sauce 16.75 *gf, s*
- Veggie Fajitas** seasonal vegetables, spanish rice, black beans, guacamole, salsa, molé, cashew cheese, corn tortillas 17.95 *gf, s*
- Fettuccine Alfredo** rice noodles, sautéed mushrooms, broccoli, spinach, thyme, garlic, creamy cashew garlic sauce 16.95 *gf*
- Mushroom Tacos** shiitake mushrooms, molé, guacamole, queso fresco, watercress, radish, pumpkin seeds, cashew cheese, handmade corn tortillas 15.95 *gf*

Gourmet Pizza *Our Pizza Crust is hand made daily using our genuine live starter*

- White Truffle & Mushroom** cremini, shiitake, portabella, white mushrooms, truffle oil, scallions, macadamia ricotta, oregano 21.95
- Avocado** red sauce, cherry tomatoes, avocado, red onion, arugula, basil, oregano, cashew cheese, brazil nut parmesan 18.50
- Veggie Sausage** red sauce, vegetable sausage, mushrooms, caramelized onions, hot peppers, brazil nut parmesan, cashew cheese, parsley 19.95 *s*
- Biancoverde** macadamia ricotta, roasted cherry tomatoes, red onion, garlic, dates, oregano, thyme, arugula, chili flakes 18.50 *s*
- Farmer's Market** red sauce, cremini mushrooms, roasted vegetables, cashew cheese, brazil nut parmesan, herbs 19.50
- Hawaiian BBQ** sweet-spicy bbq sauce, shaved pineapple, roasted onions, peppers, mushrooms, macadamia ricotta, fresh cilantro 19.50

House Classics

- CK Tacos** hand made vegetable tortillas, spicy walnut taco mix, lettuce, cabbage, guacamole, salsa, cashew cheese, cilantro 8.75/15.50 *gf, s*
- Live Pizza** red sauce, broccoli, olives, red pepper, avocado, onions, herbs, cashew cheese, house made flax crackers (*served cold*) 7.50/13.50 *gf*
- NYC Roll** mango, avocado, kale, red pepper, almond ginger pate, sprouts, spicy nyc sauce, crunchy almonds 16.95 *gf, s*
- Avocado Ginger Roll** arugula, avocado, mango, cucumber, carrot, scallions, thai sauce, cashew cheese, ponzu 16.95 *gf*
- Asian Noodles** zucchini noodles, avocado, mango, carrots, cucumber, red pepper, cabbage, carrots, pea shoots, herbs, thai sauce, nyc sauce 14.75 *gf, s*
- Heirloom Tomato Lasagna** zucchini, walnut pesto, house made aged macadamia cheese, red sauce, basil, thyme, oregano (*served cold*) 15.95 *gf*
- Pesto Soba Noodles** walnut pesto, arugula, sun dried tomatoes, cherry tomatoes, basil, brazil nut parmesan (*served cold*) 14.95
- CK Burrito** black beans, spanish rice, sautéed vegetables, romaine, guacamole, salsa, cashew cheese, molé 13.95 *s*

Sides 5.95 each

- Grilled Broccoli** garlic herb sauce *gf* **Tomatoes & Basil** evoo, lemon, sea salt *gf, nf* **Sesame Bok Choy** nyc sauce *gf, nf*
- Kale Salad** citrus herb dressing *gf, nf* **Sautéed Spinach** garlic lemon *gf, nf* **Wild Rice** nyc sauce *gf, nf* **Black Beans & Quinoa** *gf, nf*

Extra handmade dressings, condiments 1.25 (3 oz.)

Requests for multiple ingredient changes politely declined. 20% gratuity added to parties of 5 or more. Split charge \$4.
You can split the total check up to 3 paying methods. We do not split the check based on dishes and drinks.

CUSTOMER 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 not dine with us. Please understand that Christopher's Kitchen cannot be responsible for any injury, loss or damage claimed by any guest with a food or beverage allergy who consumes our food or beverages.

spicy dish : s
nut free dish : nf
gluten free dish : gf