

# Christopher’s Kitchen

Est. 2011

Thank you supporting our family owned organic plant based restaurant

## STARTERS

- SOUP OF THE DAY** seasonally inspired cup 5 / bowl 10 gf
- GAZPACHO** chilled tomato, onion, cucumber, basil, lime, avocado, cilantro cup 5 / bowl 10 gf nf
- MAC & CHEESE** quinoa pasta, creamy cashew cheese, sweet potato, tomato, onion, rosemary, toasted pangrattato, brazil nut parmesan 15 gf
- GRILLED ARTICHOKE**s brushed with olive oil & house dressing, served with cashew herb 14 gf

**STACKED NACHOS** organic tortilla chips, black beans, guacamole, pico de gallo, cashew cheese, mole, cilantro 18 gf S

**AVOCADO TOAST** avocado, arugula, tomato, watermelon radish, olive oil, salt served on multigrain toast 14 nf

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

**FIG & HONEY TRIO** house made seeded crackers, macadamia ricotta, apple, dried figs, arugula, honey, red pepper flakes 14 gf S

**SHISHITO PEPPERS** sauteed in garlic soy, served with cashew herb 11 gf S

**HUMMUS** chickpeas, tahini, roasted garlic, lemon, topped with tahini cream & schug served with za’atar grilled gluten free pita & crudites 15 gf nf S

**NYC ROLL** avocado, kale, almond ginger pate, cucumber, mango, sprouts red peppers, collard green, spicy nyc sauce, almond crunchies wrapped in nori seaweed 19 gf S

**AVOCADO GINGER ROLL** arugula, avocado, mango, cucumber, carrot, pea shoots, collard green, cashew cheese, almond crunchies, thai sauce, wrapped in nori seaweed, ponzu, pickled ginger, wasabi 19 gf

**LIVE PIZZA** red sauce, broccoli, red pepper, avocado, onion, tomato, cashew cheese, olives, basil, brazil nut parmesan, house made seeded crackers 8/15 gf

**THAI WRAP** mango, cucumber, carrots, cabbage, basil, cilantro, mint, red pepper, almond ginger pate, wrapped in collard leaf, almond thai sauce 16 gf

## SALADS

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

**CAESAR** romaine, brazil nut parmesan, house made croutons, cashew caesar dressing 15

**SUPERFOOD** mixed greens, arugula, alfalfa sprouts, sunflower sprouts, radish, avocado, hemp seeds, sunflower seeds, nori seaweed, house vinaigrette 17 gf nf

**ASIAN NOODLE** zucchini noodles, mango, carrot, cucumber, peppers, bok choy, cabbage, almond crunchies, almond thai sauce, nyc sauce 17 gf S

**FLORIDA CHOPPED** kale, romaine, sprouted bean mix, cucumber, apple, avocado, cranberries, tomato, sunflower sprouts, pumpkin seeds, house vinaigrette 17 gf nf

**SANTA BARBARA** romaine, arugula, beets, red pepper, tomato, avocado, dates, almond crunchies, orange poppy dressing 16 gf

**SOUP & SALAD** small caesar salad, simply mixed greens, or citrus kale salad paired with a bowl of today’s signature soup or gazpacho 15

## SIDES

grilled broccoli 9 gf / citrus kale salad 7 gf nf / avocado 4 / fresh fruit 6 extra dressings & sauces 2 / extra nut cheeses 2

gluten free - gf | nut free - nf | spicy - S  
\*cannot be made gluten free

**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

## HOUSE SPECIALTIES

**PAD THAI** rice noodles, zucchini, mushrooms, broccoli, bok choy, onions, carrots, red peppers, cilantro, almond thai, ponzu, nyc sauce, sesame seeds 22 gf S

**SPICY KUNG PAO BEETS** eggplant, mushrooms, bok choy, broccoli, red peppers, teriyaki, nyc sauce, cilantro, sesame seeds, almond crunchies, brown rice 20 gf S

**FAJITAS** hand made corn tortillas, sauteed veggies, guacamole, lettuce, black beans, brown rice, cashew cheese, mole, pico de gallo 22 gf S

**FETTUCCINE ALFREDO** rice noodles, sauteed mushrooms, broccoli, spinach, creamy cashew cheese, brazil nut parmesan 22 gf

**MUSHROOM BOLOGNESE** cremini mushroom duxelle, tomato, onion, garlic, house made red sauce, herbs, red wine, brazil nut parmesan, rice noodles 22 gf

**CRAB CAKES** hearts of palm, jackfruit, chick peas, red peppers, onions 24 gf

**SEASONAL VEGETABLE PLATE** chefs selection of fresh vegetables 23 gf

**MACRO KALE BOWL** kale, carrots, beets, chick peas, avocado, cucumber, sunflower sprouts, cashew cheese, citrus herb dressing, brown rice or quinoa 17 gf

**POWER BOWL** black beans, sauteed veggies, bok choy, carrots, chick peas, avocado, nyc sauce, teriyaki, cashew cheese brown rice or quinoa 18 gf S

**COCONUT CURRY BOWL** sweet potato, carrots, red peppers, chickpeas, apple, tomato, onion, coconut milk, spices, brown rice or quinoa 18 gf nf

**MEXICAN GRAIN BOWL** veggies, black beans, romaine, cabbage, guacamole, hot peppers, cashew cheese, pico de gallo, mole, chips, brown rice or quinoa 17 gf S

## SANDWICHES

gluten free bread available upon request / served with a side of coleslaw or mixed greens  
caesar salad or citrus kale salad + 2 / mac & cheese + 2 / grilled broccoli + 2

**AVOCADO** romaine, tomato, cucumber, alfalfa sprouts, zucchini bacon, pine nut spread, balsamic glaze, on multigrain or collard leaf 18

**PESTO** walnut pesto, arugula, cucumber, avocado, tomato, alfalfa sprouts, cashew cheese, on multigrain or collard leaf 18

**TUNA SALAD** house made tuna salad, lettuce, tomato, cucumber, alfalfa sprouts, cashew cheese, on multigrain or collard leaf 18

**FRENCH DIP** mushroom medley, cheese, herb oil, served on toasted ciabatta, au jus, horseradish mayo, arugula, sweet potato wedges \* 24

**VEGGIE BURGER** lentils, quinoa, hemp seeds, chia seeds, pumpkin seeds, oats, aged cheddar, black truffle aioli, bbq, arugula, harissa grilled onions, house made pickles, gluten free bun 21 gf nf

**BEYOND BURGER** grilled, aged cheddar, lettuce, tomato, house made pickles, onion, worcestershire, cashew cheese, gluten free bun 19 gf

## GOURMET PIZZA

gluten free crust available upon request

**BUFFALO CAULIFLOWER** macadamia ricotta, buffalo sauce, cauliflower, roasted garlic, onions, scallions, ranch 23 S

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

**BIANCOVERDE** macadmia ricotta, roasted cherry tomatoes, onion, dates, arugula + florida chopped dressing, chili flakes 23 S

**FARMERS MARKET** red sauce, artichoke, broccoli, roasted red peppers, onions, mushrooms, sundried tomato, olives, cashew cheese, brazil nut parmesan 23

**MUSHROOM TRUFFLE** macadamia ricotta, cremini, shitake, white mushrooms, thyme, scallions, truffle oil 23

**VEGGIE SAUSAGE** red sauce, sausage, mushrooms, caramelized onions, spicy hot peppers, cashew cheese, brazil nut parmesan, parsley 23 S

**AVOCADO** red sauce, roasted cherry tomatoes, avocado, red onion, arugula + florida chopped dressing, cashew cheese, brazil nut parmesan 23

**HAWAIIAN BBQ & JACKFRUIT** sweet & spicy bbq sauce, roasted jackfruit, onions macadamia ricotta, pineapple, peppers, mushrooms, cilantro, sesame seeds 23 S

# Christopher’s Kitchen

## SMOOTHIES

All of the ingredients used in our beverages are gluten free, dairy free and soy free.

- 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 13

- PROTEIN STAR** mango, banana, cinnamon, hemp seeds, almond butter, protein, coconut nectar, coconut water 13
- SWEET STRAWBERRY** strawberries, banana, honey, almond milk, coconut water 12

## NUT FREE SMOOTHIES

- HAWAIIAN** pineapple, mango, banana, honey, orange juice 12
- IRON MAN** mango, banana, kale, spinach, hemp seeds, cinnamon, coconut water 13

**HEAVY METAL DETOX** banana, blueberries, orange juice, coconut water, cilantro, atlantic dulse, barley grass, spirulina 15

**SWEET GREEN** kale, cucumber, cilantro, parsley, ginger, blended with pineapple, mango, honey 12

**WARRIOR** blueberries, banana, mango, honey, protein, goji berries, vitamin c, orange juice 13

## 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, topped with vanilla cream 12

**STRAWBERRY HEAVEN** vanilla ice cream, strawberries, almond milk, topped with vanilla cream 12

## NUT MILKS

**DECADENT** cacao, almonds, coconut water, vanilla, dates, cinnamon, sea salt, h2o 7.75

**DREAM** strawberries, almonds, dates, vanilla, cinnamon, sea salt, h2o 7.75

**JAVA** cold pressed coffee, almonds, dates, cinnamon, vanilla, sea salt 7.75

**SATISFIED** almonds, dates, cinnamon, vanilla, coconut water, sea salt, h2o 7.75

## COFFEE, TEA, WATER

- DRIP COFFEE 3.50
- NITRO COLD BREWED COFFEE 5.95
- ICE TEA organic jasmine green tea 3.95
- HERBAL TEA chamomile, peppermint, jasmine green, lemon ginger, detox 3.50
- BEAUTIFUL WATER bottled artisan water 2.25
- SARATOGA sparkling water 7.50

## JUICE CLEANSES

Our cold pressed juice helps energize cells and rev up metabolism; lowers your caloric consumption; gives your digestive system a well deserved rest and enhance the immune system. We offer 1, 2, or 3 day cleanse packages. Each day includes 5 fresh cold pressed juices, 1 nut milk, and 1 tonic shot.

Try our Fresh Start juice cleanse or our Green cleanse today!

gluten free - gf | nut free - nf | spicy - S

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## HEALTH SHOTS 2 oz

- WELLNESS TONIC** pineapple, ginger, tumeric, oregano oil, lemon, black pepper 6.95
- GINGER TONIC** ginger, lemon, pineapple, cayenne 5.50
- TUMERIC TONIC** tumeric extract, pressed ginger, pineapple juice, lemon juice, black pepper 5.50
- WHEATGRASS** wheatgrass delivers oxygen and other nutrients to the body’s cells and balances pH levels 5.95

## FRESH JUICES

made to order - deletions accommodated - other juice modifications are politely declined

- BASIC GREEN** kale, celery, cucumber, lemon, 11
- SUNRISE** orange, beet, carrot, lemon, ginger, apple, served on ice 12
- CARROT PUNCH** carrot, apple, ginger 11
- MAUI** celery, cucumber, parsley, kale, lemon, apple, ginger 12
- PINK APPLE** beet, apple, lemon, ginger 12
- SPICY DETOX** kale, spinach, carrot, celery, cucumber, apple, parsley, lime, cayenne 12
- REFRESH** celery 12

## BRUNCH

Served Saturday & Sunday from 11 am to 3 pm

- SUNRISE ACAI BOWL** 14 gf nf  
blueberries, banana, strawberries, maple granola, gogi berries, coconut flakes  
add almond butter + 1
- CACAO CRUNCH ACAI BOWL** 14 gf nf  
strawberries, banana, blueberries, maple granola, superfood mix, chocolate sauce, cacao nibs  
add almond butter +1
- BAGEL & CREAM CHEESE** 6 gf  
plain or everything bagel, toasted with cashew cream cheese
- DONUT HOLES** vanilla & blueberry (4 pcs) 8 gf
- CINNAMON ROLL** 8 gf  
warm cinnamon roll, served with vanilla cream, caramel sauce
- AVOCADO TOAST** 14 nf  
fresh avocado, arugula, tomato, watermelon radish, olive oil, salt  
gluten free toast available upon request

## SPECIALTIES

- WAFFLE** 14 gf  
belgium style, fresh fruit, vanilla cream & maple syrup
- BREAKFAST SANDWICH** 17 gf  
breakfast sausage, plant based egg, arugula, tomato, cheddar cheese, cashew cheese, gluten free bun  
- choice of breakfast potatoes, mixed greens, coleslaw, or fresh fruit  
- add avocado + 3 add zucchini bacon + 2
- SOUTHWEST SCRAMBLE** 18 gf S  
sauteed sweet potatoes, zucchini, black beans, onions, peppers, kale, mushrooms, pico de gallo, cilantro, avocado, mole, cashew cheese  
- add plant based egg + 3

**BRUNCH SAUTE** 18 gf  
sauteed peppers, onion, spinach, zucchini, mushrooms, veggie sausage, roasted potatoes, quinoa, avocado, pico de gallo, cashew cheese  
- add plant based egg + 3

**BREAKFAST BURRITO** 16 gf  
roasted potatoes, veggie sausage, plant based egg, cashew cheese, scallions, pico de gallo, wrapped in a gluten free tortilla

## SIDES

fresh fruit 6 avocado 4 zucchini bacon 3 breakfast sausage 4  
breakfast potatoes 6 sweet potato hash + caramelized onions 6 egg 4

Bottomless mimosas with fresh squeezed orange juice 16  
Bottomless Aperol Spritz 22