

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 soup, cucumber, avocado cup 5/bowl 10 gf nf

MAC & CHEESE quinoa pasta, creamy cashew cheese, sweet potato, toasted pangrattato, brazil nut parmesan 16 gf

GRILLED ARTICHOKE served with cashew herb 16 gf

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

add pulled pork jackfruit +7

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

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

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

SHISHITO PEPPERS sautéed in garlic soy, cashew herb 12 gf S

HUMMUS roasted garlic, topped with tahini crema & schug served with za'atar grilled gluten free pita & crudités 16 gf nf S

NYC ROLL avocado, kale, almond paté, cucumber, mango, sprouts, red peppers, spicy nyc sauce, almond crunchies, seaweed 20 gf S

AVOCADO GINGER ROLL arugula, avocado, mango, cucumber, carrot, pea shoots, cashew cheese, almond crunchies, thai sauce, seaweed 20 gf

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

THAI WRAP mango, cucumber, carrots, cabbage, fresh herbs, red pepper, almond paté, 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, cashew caesar dressing, house made croutons 15

SUPERFOOD mixed greens, arugula, alfalfa & sunflower sprouts, hemp seeds, avocado, seaweed, sunflower seeds, house vinaigrette 18 gf nf

ASIAN NOODLE zucchini noodles, mango, carrot, cucumber, peppers, bok choy, almond crunchies, almond thai sauce, nyc sauce 18 gf S

FLORIDA CHOPPED kale, romaine, sprouts, cucumber, avocado, apple, cranberry, tomato, pumpkin seeds, bean mix, house vinaigrette 17 gf nf

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

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

SIDES

grilled broccoli + cashew herb 9 gf / sweet potato wedges 7 gf nf / 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

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, red peppers, cilantro, almond thai, spicy nyc sauce, sesame seeds 22 gf S

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

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

FETTUCCHINE ALFREDO rice noodles, sautéed mushrooms, broccoli, spinach, creamy cashew cheese, brazil nut parmesan 22 gf

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

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

SEASONAL VEGETABLE PLATE daily vegetable selection, cashew herb 24 gf

MACRO KALE BOWL kale, carrots, beets, chick peas, avocado, cucumber, sunflower sprouts, cashew cheese, citrus herb dressing, brown rice or quinoa 18 gf

POWER BOWL black beans, sautéed 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 18 gf S

SANDWICHES

gluten free bread available upon request / served with side of coleslaw or mixed greens Caesar or citrus kale salad +2/ grilled broccoli +3 / mac & cheese or sweet potato wedges +4

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, balsamic glaze on multigrain or collard leaf 18

TUNA SALAD made with chick peas, apples, almonds, capers, dill with 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 lentil, quinoa, hemp, chia, pumpkin seeds, Sloppy Slaw's bbq, cheddar, truffle aioli, arugula, harissa grilled onions, house made pickles 22 gf nf

BILLIONAIRE BURGER house made veggie burger, ranch, cheddar, lettuce, tomato, onion, house made pickles 22 gf

GOURMET PIZZA

gluten free crust available upon request

BUFFALO CAULIFLOWER macadamia ricotta, spicy buffalo sauce, cauliflower, roasted garlic, onions, scallions, ranch 24 S

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

BIANCOVERDE macadmia ricotta, cherry tomatoes, onion, dates, arugula + florida chopped dressing, chili flakes 24 S

FARMERS MARKET red sauce, artichoke, broccoli, red peppers, onions, mushrooms, sundried tomato, olives, cashew cheese, brazil nut parmesan 24

MUSHROOM TRUFFLE macadamia ricotta, cremini, shitake, white button mushrooms, thyme, scallions, truffle oil 24

VEGGIE SAUSAGE red sauce, mushrooms, caramelized onions, spicy hot peppers, cashew cheese, brazil nut parmesan, parsley 24 S

AVOCADO red sauce, cherry tomatoes, red onion, arugula + florida chopped dressing, cashew cheese, brazil nut parmesan 24

HAWAIIAN BBQ Sloppy Slaw's sweet & spicy bbq, jackfruit, onion, pineapple, macadamia ricotta, red peppers, mushrooms, cilantro, sesame seeds 24 S

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SMOOTHIES

gluten free, dairy free & 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 14

PROTEIN STAR mango, banana, cinnamon, hemp seeds,

almond butter, protein, coconut nectar, coconut water 14

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, protein,

cinnamon, coconut water 14

HEAVY METAL DETOX banana, wild 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 wild blueberries, banana, mango, honey, protein,

goji berries, vitamin c, orange juice 14

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 12

STRAWBERRY HEAVEN vanilla ice cream, strawberry, almond milk 12

NUT MILKS

DECADENT cacao, almonds, coconut water, vanilla, dates, cinnamon 7.75

DREAM strawberry, almonds, dates, vanilla, cinnamon, sea salt 7.75

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

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

MOCKTAILS

BLUE CRUSH lemonade, blueberry, mint 11

GINGER SPRITZ ginger beer, lemonade, mint, cucumber 12

STRAWBERRY MOJITO mint, agave, lime, club soda 9

BEVERAGES

ICED TEA organic jasmine green tea 3.95

BEAUTIFUL WATER bottled artisan water 2.50

SPARKLING WATER 8.50

NITRO COLD BREWED COFFEE 5.95

COFFEE french press 3.50

HERBAL TEA chamomile, peppermint, jasmine green, lemon ginger, detox 3.50

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HEALTH TONICS 2 oz

WELLNESS pineapple, ginger, turmeric, oregano oil, lemon, pepper 6.95

GINGER ginger, lemon, pineapple, cayenne 5.50

TURMERIC turmeric extract, ginger, pineapple, lemon juice, pepper 5.50

WHEATGRASS delivers oxygen, nutrients & balances pH levels 5.95

IMMUNITY BOOSTER carrots, turmeric, ginger, coconut water, salt 5.50

BRAIN DETOX coconut water, spirulina, barley grass, wild blueberry powder,

lemon balm 6.95

FRESH JUICES

made to order - juice modifications are politely declined

BASIC GREEN kale, celery, cucumber, lemon 12

SUNRISE orange, beet, carrot, lemon, ginger, apple, served on ice 14

CARROT PUNCH carrot, apple, ginger 12

MAUI celery, cucumber, parsley, kale, lemon, apple, ginger 14

PINK APPLE beet, apple, lemon, ginger 14

REFRESH celery 14

SPICY DETOX kale, spinach, carrot, celery, cucumber, apple, parsley,

lime, cayenne 14

BRUNCH

Served Saturday & Sunday from 11 am to 3 pm

Bottomless mimosas with fresh squeezed orange juice 18

Bottomless Aperol Spritz 22

SUNRISE ACAI BOWL 16 gf nf

blueberry, banana, strawberry, maple granola, goji berries, coconut flakes

add almond butter + 2, add honey + 1

CACAO CRUNCH ACAI BOWL 16 gf nf

strawberry, banana, blueberry, maple granola, superfood mix,

chocolate sauce, cacao nibs

add almond butter +2, add honey +1

PITAYA BOWL 17 gf nf

dragonfruit sorbet, mango, wild blueberries, strawberry, goji berries

add almond butter +2, add granola +2, add honey +1

BAGEL & CREAM CHEESE 6 gf

plain or everything bagel, toasted with cashew cream cheese

CINNAMON ROLL 12 gf

served warm, with vanilla cream, caramel sauce, cinnamon sauce

SPECIALTIES

WAFFLE 16 gf

belgium style, fresh fruit, vanilla cream & maple syrup

BREAKFAST SANDWICH 18 gf

breakfast sausage, egg, arugula, tomato, cheddar cheese, cashew cheese

- choice of breakfast potatoes, mixed greens, coleslaw, or fresh fruit +2

- add avocado + 4 add zucchini bacon + 2

SOUTHWEST SCRAMBLE 20 gf S

sautéed sweet potatoes, zucchini, black beans, onions, peppers, kale,

mushrooms, pico de gallo, cilantro, avocado, mole, cashew cheese

- add egg + 3

BRUNCH SAUTE 21 gf

sautéed peppers, onion, spinach, zucchini, mushrooms, veggie sausage,

roasted potatoes, quinoa, avocado, pico de gallo, cashew cheese

- add egg + 3

BREAKFAST BURRITO 16 gf

potatoes, veggie sausage, egg, cashew cheese, scallions, pico de gallo

SIDES

fresh fruit 6 avocado 4 zucchini bacon 3 breakfast sausage 4

breakfast potatoes 6 sweet potato hash 6 egg 4