

DINNER

APPETIZERS

CHA-CHE P 24

Platter of assorted Charcuterie and Cheeses served with House-made Jam, Mustard and Pickled Veggies, Za'atar-spiced **Walnuts** and an assortment of Artisan Breads, Toast Points and Crispy Crackers (GF options available)

MED SPREAD DUO DF LC LL P V 18

Indulge in a platter of two House-made Mediterranean Spreads, Pickled Veggies, Olives, Za'atar spiced **Walnuts** served with Fresh-baked Naan and Artisan Crackers (GF options available)

Choose Two Organic Spreads:

Chickpea Hummus, Eggplant Baba Ganoush or Red Bell Pepper Muhammara

MED SPREAD SOLO DF LC LL P V 8

Select one of our House-made Mediterranean Spreads to enjoy with Fresh-baked Naan (GF available)

Choose One Organic Spread:

Chickpea Hummus, Eggplant Baba Ganoush or Red Bell Pepper Muhammara

CRUDITÉ DF GF O V 8

Seasonal Selection of Fresh-cut Raw Organic Veggies

BREAD BASKET 6

Selection of Breads, House-made Naan, Rolls, and Crispy Crackers with Organic Butter (GF options available)

YAKITORI SAMPLER DF GF P

BASTED AND GRILLED IN HOUSE WITH TARE SAUCE

2 Skewers **12** 4 Skewers **22** 8 Skewers **42**

Choose from:

Shishito Peppers, Tofu & Veggie,

Chicken Thigh, Pork Belly or Ribeye Steak

SALADS & BOWLS

ORGANIC MARKET SALAD DF GF LL O V 10

Organic Local Greens, Shaved Radish, Shaved Beets, Pickled Onion, Cherry Tomatoes, Charred Meyer Lemon Dressing

DECONSTRUCTED CAESAR O 12

Organic Romaine Hearts, House-baked Croutons, Shaved Parmesan, Grilled Lemon, House-made Anchovy Dressing

SPINACH SALAD GF DF O 13

Baby Organic Spinach topped with Maytag Blue Cheese, Applewood Bacon, Dried Cranberries and Sesame Dressing

GRILLED PEAR SALAD GF VEG 14

Local Greens, Roasted Almonds, House Goat Cheese, House Pickles, Shaved Radish, Baby Beets, Charred Lemon Vinaigrette

OJAI GREENS BOWL DF GF LL O V 17

Organic Local Greens, Forbidden Rice, Brussels Sprouts, Beets, Sunflower Seeds, Pickled Onions and Mushrooms tossed with Green Goddess Dressing

SOUPS

SERVED WITH A WARM BREADBAR ROLL

SOUP DU JOUR Cup 8 Bowl 12

Chef's seasonal creation

VEGAN PHO DF GF LC LL V 12

Vegetable Broth, Sweet Potato Glass Noodles, Shaved Radish, Cilantro, Thai Basil, Lime and Jalapeño

TRADITIONAL PHO DF GF LC LL P 12

Beef Bone Broth, Sweet Potato Glass Noodles, Shaved Radish, Cilantro, Thai Basil, Lime and Jalapeño

Add: Organic Egg **+2.50**

SIDE DISHES

Organic Jasmine Rice **5**

Side Salad **6**

Sweet Potato Fries **6**

Bone Marrow **9**

ADDITIONS

Grilled Onion **.50**

Jalapeño **.50**

Organic Egg **2.50**

Avocado **3**

Jack or Cheddar **3**

Applewood Bacon **3**

Grilled Tofu **4**

Chicken Thigh **6**

3 Grilled Shrimp **6**

Pork Belly **6**

Wild Salmon **7**

6oz Ribeye Steak **9**

DF = DAIRY-FREE GF = GLUTEN-FREE LC = LOW-CARB LL = LOW LECTIN

O = ORGANIC P = PALEO V = VEGAN VEG = VEGETARIAN

*Prices & items subject to change. D1-1217-19

DINNER

SMALL PLATES

PERFECT AS SIDE DISHES OR APPETIZERS

STEAMED VEGETABLES DF GF V 8
Chef's Choice Seasonal Medley

GRILLED ASPARAGUS GF VEG 9
Poached Egg, Hollandaise, Harissa, Micro Sprouts

BRUSSELS SPROUTS GF LC VEG 8
Garam Masala, Parmesan, GF Bread Crumbs, EVOO

CURRIED CAULIFLOWER DF GF LC V 8
Braised Tri-color Florets served with Shallots, Garlic, Turmeric, and Curry Spices

HEIRLOOM POTATOES DF GF P V 8
Potato Confit, Indian Curry Spices, Cilantro

WILD MUSHROOMS GF LC LL P VEG 12
Seasonal Organic Mushrooms, Garlic, Red Wine, Cultured Butter, Micro Greens

BONE MARROW LC LL P 11
Citrus Gremolata, GF Bread Crumb, Soft-Poached Organic Egg, Crostini, Charred Meyer Lemon, Local Greens

JUST FOR KIDS

FOR THE 10 & UNDER SET

GRILLED CHEESE VEG 8
Artisan sourdough or GF bread

PASTA PARMESANO GF VEG 8
GF Noodles, Organic Butter and Parmesan Cheese

YAKITORI DF GF 7
Choice of one Skewer served with Organic Jasmine Rice

ENTRÉES

BEETS & BRUSSELS ON POLENTA GF VEG 18
Roasted Organic Baby Beets and Brussels Sprouts served with Local Organic Chard over White Polenta

KIMCHEE RICE BOWL DF GF O 16
House-made Organic Kimchee, Organic Jasmine and Forbidden Rice blend and Bok Choy
Add: Grilled Marinated Organic Tofu **V +4**
Add: Grilled Fresh Ahi Tuna **+8**

WILD SALMON FILLET GF LC 26
Grilled Wild Salmon, Organic Butternut Squash Puree, Organic Quinoa, Organic Tri-color Cauliflower & Baby Pattypan Squash

ROASTED FREE-RANGE CHICKEN GF 29
Boneless Airline Breast, seasoned with Rosemary and Garlic, finished with a Port Reduction and served with Organic Cilantro Mashed Potatoes, Baby Pattypan Squash and Caramelized Cipollini Onion

GRILLED PORK CHOP GF 32
Succulent, Sustainably-farmed Niman Ranch Pork Chop finished with a Madeira Wine Reduction, and served with White Polenta and Broccolini

GRILLED RIBEYE STEAK GF P 36
12oz Boneless Niman Ranch Ribeye grilled to your liking and served with King Oyster Mushroom, Asparagus, Heirloom Potatoes, and Caramelized Cipollini Onion

PASTA

VEGETABLE "BOLOGNESE" V 18
House-made Rigatoni and our House-made Vegetable Tomato Sauce (GF Penne Pasta available)

RISOTTO & SCALLOPS GF 29
Organic Arborio Rice with Seasonal Organic Wild Mushrooms topped with Grilled Scallops

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COFFEE, TEA, ELIXIRS & DESSERT

ORGANIC COFFEE

ESPRESSO Hot or Iced O	3.50
CAFFÈ LATTE Hot or Iced O	6.25
CAPPUCCINO Served Hot O	6.25
	SM / LG POT
FRENCH PRESS Served Hot O	4.50 6.00

COFFEE ALTERNATIVES

ORGANIC YERBA MATE O	6.50
ORGANIC DANDY BLEND O	5.50

Organic Liver detox with Dandelion Root and Chicory

BREWED TEA **SM / LG POT**

ORGANIC CLASSICS	3.50	5.00
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Assam Black **O**, Earl Grey **O**, Green Tea **O** or Chai **O**

ORGANIC HERBALS	3.75	7.25
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TISANE INFUSIONS
Turmeric & Ginger **O**, Chamomile **O**, Peppermint **O**

SPECIAL BLENDS	4.50	6.50
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Organic Hibiscus Berry **O**, Organic White Rose **O**,
Organic Lemon, Ginger & Turmeric **O**, Blue Jasmine

SPECIAL LATTE

SERVED HOT OR ICED	
ORGANIC MATCHA LATTE	7.25
CHAI LATTE	7.00

CHOICE OF MILK AND SWEETENER

ELIXIRS

CHOICE OF MILK AND SWEETENER, SERVED HOT OR ICED	
ROSE BEAUTY	9.00

RADIATES A PEACEFUL LIGHT, STRENGTHENS HAIR, SKIN & NAILS AND STIMULATES COLLAGEN REGENERATION
Shaman Shack Formula: Goji, Schizandra, Raspberry, Fine-ground Pearls, Rose Water

REISHI MOCHA	8.00
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ENERGY AND IMMUNE BOOSTER, ANTI-INFLAMMATORY AND HIGH IN MINERALS
Reishi, Shilajit, Ormus, Dandy Blend, Roasted Maca, Fair Trade Cacao

GOLDEN LATTE	8.00
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POWERFUL ANTI-INFLAMMATORY IMMUNE SYSTEM BOOST
Turmeric & Ayurvedic Spices, Ginger, Cinnamon, Tulsi Holy Basil, Cardamom, Allspice, Shilajit, Ashwagandha

CALM SPIRIT	7.00
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ANTI-STRESS FORMULA FORTIFIES A PEACEFUL CLEAR MIND
Shaman Shack Formula: Reishi, Albizia Flower, Spirit Poria, Schizandradra, Fine-ground Pearls, Jujube Date, Bamboo, Asparagus Root, Monkfruit

ADDITIONS

MILKS Organic Oat Milk, Almond Milk, Organic Whole Cow's Milk or Organic Half & Half

SWEETENERS Organic Coconut Sugar, Monkfruit, Stevia, Cacao or Organic Honey

EXTRA SHOTS Organic Calioh Espresso **+1.00** 30 mg CBD Hemp Oil **+3.00** Butterfly Pea **+3.00**

ORGANIC HOUSE-MADE SYRUPS Vanilla or Lavender **+1.00**

DESSERT

BERRIES & BLISS DF GF O V 15

Organic Vegan Madagascar Vanilla Bean Coconut Bliss Ice Cream with Fresh Organic Berries

ORGANIC DESSERT DU JOUR O 9 **GLUTEN FREE DESSERT DU JOUR GF 9**

Add: Vanilla Coconut Bliss **+5** Organic Whipped Cream **+3**

O = ORGANIC

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