

# REGULAR MENU

*(GF) GLUTEN-FREE (V) VEGAN (VEG) VEGETARIAN*

## BREAKFAST

Substitute GF bread - \$1

### **BREAKFAST BURRITO – \$13**

scrambled egg, onion, roasted red pepper, chorizo, shredded cheese, served with breakfast potatoes

### **BREAKFAST SANDWICH – \$11.25**

croissant, scrambled egg, your choice of bacon, sausage or avocado, smoked provolone, tomato basil aioli, served with breakfast potatoes

### **BROCCOLI BEURRE BLANC OMELETTE (GF) – \$12.50**

broccoli & cheese in a white wine butter sauce, served with a potato medley

### **CHILAQUILES OMELETTE – \$12.50**

andouille sausage, provolone, arugula, sun-dried tomato pesto

### **TRADITIONAL BREAKFAST – \$10**

two eggs\* (cooked to order), breakfast potatoes, toast & your choice of bacon, sausage or avocado

### **RAVEN BOWL (GF) – \$11.25**

quinoa, baby kale, fresh veggies, tahini glaze, two eggs\* (cooked to order)

### **BISCUITS & GRAVY – \$8.25**

house-made sausage gravy over fresh-baked biscuits

### **STEEL-CUT OATMEAL – \$8.50**

mango compote & vanilla-coconut creme

### **PANCAKES (GF, VEG) – \$10**

strawberry-rhubarb compote, maple syrup, granola crunch

### **BREAKFAST PARFAIT (VEG) – \$7.50**

chia yogurt, granola & strawberry jam

### **ACAI BOWL (GF, VEG) – \$6.50**

acai sorbet, blueberries, bananas, shredded coconut slivered almonds, granola crunch

## **SIDES & ADD-ONS**

**EGG\* (cooked to order) (1) – \$1.50**

**EGG WHITES\* (cooked to order) (3) – \$4.50**

**BACON (3) – \$4.50**

**GRILLED CHICKEN – \$4.50**

**BREAKFAST POTATOES – \$4.50**

**AVOCADO – \$2.50**

**SEASONAL FRUIT CUP – \$5**

**SOURDOUGH, WHEAT, WHITE, RYE TOAST – \$2**

**ENGLISH MUFFIN – \$2.50**

**GLUTEN-FREE BREAD OR BUN – \$3**

**EZEKIAL SPROUTED WHOLE GRAIN – \$3**

**BAGEL & CREAM CHEESE – \$5**

## **LUNCH & DINNER MENU**

### **SMALL BITES**

**DUCK WINGS – \$13**

raven dust, morrocan, buffalo, or korean bbq

**SPINACH & ARTICHOKE HUMMUS (VEG) – \$14.50**

garbanzo beans, tahini, garden veggies, feta, pita bread

**CAPRESE FLATBREAD (VEG) – \$12.75**

cherry tomatoes, mozzarella, basil oil, balsamic reduction

**MAHI MAHI TACOS (GF) – \$11.25**

grilled mahi-mahi, jicama slaw, pineapple-jalapeno aioli, cilantro, corn tortillas

**CAULI-VERDE TACOS (GF, VEG) – \$11.25**

seasoned and fried cauliflower, avocado crema, pickled onion, radish, salsa verde, cotija cheese, corn tortillas

**THAI CHICKEN CASHEW TACOS – \$13.25**

chicken, cashews, sriracha, red cabbage, sweet chili aioli, cilantro, green onion, red chilis, flour tortillas (GF upon request)

**AL-PASTOR JACKFRUIT TACOS (GF-VEG) – \$11.25**

jackfruit al-pastor style, red onion, pineapple-jalapeno aioli, cilantro, corn tortillas

## **SALADS & BOWLS**

- vegetarian & vegan upon request -

**CHOPPED COBB (GF) – \$12.75**

spring mix with a hard boiled egg, bacon, blue cheese, tomato, sunflower seeds, onions and choice of dressing

**BEET SALAD (GF, VEG) – \$10**

spring mix, beet pesto, pickled beets, cotija, sunflower seeds, balsamic reduction

**RIVERHOUSE (GF) – \$14**

spring mix, pepitas, sunflower seeds, cashews, goji berries, raisins, grilled chicken, balsamic vinegar, extra virgin olive oil

**SMALL HOUSE SALAD (GF, VEG, V) – \$6**

spring mix, cucumbers, tomatoes, choice of dressing

**FRESH SALMON BOWL (GF) – \$22**

6 oz grilled salmon, moroccan glaze, GF wild rice, mixed vegetables

**CURRY CAULIFLOWER BOWL (GF-VEG-V) – \$12.25**

cauliflower rice, coconut green curry, water chestnuts, baby corn, bamboo shoots, red bell pepper

**RAVEN GARDEN BOWL (GF-VEG) – \$12.25**

roasted red potato, asparagus, red onion, cherry tomato, red cabbage, orange carrot puree, feta -Vegan upon request-

**PORK & LENTILS BOWL (GF) – \$15**

slow roaster pork, sriracha, curried lentils, avocado, Korean bbq sauce, cilantro & green onions -Vegetarian upon request-

Add: Grilled chicken – \$5 / Pulled pork – \$4 / Mahi Mahi – \$7.50

**HAND HELDS & BURGERS**

Choice of side for burgers and sandwiches

fries, coleslaw or salad

sub sweet potato fries/onion rings/tater tots \$

sub GF bread/bun - \$2

sub cup of soup \$2

**LEMON CHICKEN PITA – \$13.5**

grilled chicken, lemon pepper, tzatziki, feta, romaine, tomato, red onion

**ITALIAN WRAP – \$13.50**

turkey-salami-capicola, provolone, italian dressing, romain, red onion, pepperonchini

**LOADED GRILLED CHEESE – \$11**

provolone, cheddar, pepper-jack

**TURKEY & GREEN CHILI WRAP – \$13**

turkey, green chilis, cherry tomato, shredded cheddar jack, chipotle mayo

**HOT PASTRAMI RUBEN – \$13.50**

pastrami, swiss, sauerkraut, thousand-island

**ASADERO NACHOS (GF-VEG) – \$14**

black beans, onion, olives, guacamole, cheddar jack cheese, jalapeno, salsa, sour cream, asadero cheese sauce

**VEGAN NACHOS (GF-VEG-V) – \$14.50**

black beans, onion, olives, guacamole, jalapeno, salsa, caulirizo, cashew cream

**BURGERS**

all burgers are cooked to order/preferred temp and available on GF bun upon request

**TABULA RASA – \$15.25**

beef patty, lettuce, tomato, onion, pickle, add cheese \$2

**RAVEN BURGER – \$17**

beef patty, pepper jelly, grilled jalapeño, crispy onion, bacon, pepper jack, fried egg\*

**LAMB BURGER – \$18**

garlic & mint-infused lamb, smoked provolone, mint chimichurri, arugula, tomato

**VEGGIE BURGER (VEG, V) – \$12**

house-made veggie patty, arugula, tomato, mint chimichurri

## **KID'S MENU**

choice of side served with fries or seasonal fruit cup

\*kids only. \$2 charge for adults

**PEANUT BUTTER & JELLY – \$7**

**CHEESE QUESADILLA – \$8**

**GRILLED CHEESE – \$7**

**CHICKEN TENDERS (GF) – \$8**

## **DESSERT**

**MAYAN CHOCOLATE CREPE – \$7.50**

Housemade crepe, mayan chocolate glaze, banana, cajeta, pistachios

**Dream Teaser – \$6.5**

vanilla bean, goat milk gelato sandwich

**SORBET (GF-V-VEG) – \$7**

dragonfruit

## **COFFEE MENU**

Single - 1.50

Double - 3

Americano - 3 | 4 | 5

**Cappuccino - 3.75**

**Bellamina - 4.25**

**Latte - 4.25 | 5.25 | 6.25**

**Macchiato - 3.50**

**Cubano - 3.50**

**Mocha - 4.50 | 5.50 | 6.50**

**Dirty Chai - 4.25 | 5.25 | 6.25**

**Shot in the Dark - 6**

**Hot Chocolate - 3 | 4 | 5**

**Chai Latte - 3.75 | 4.25 | 4.75**

**Coffee - 2.75**

**Cold Brew - 6**

## **TEA MENU**

**Matcha Latte - 4 | 5 | 6**

**London Fog - 4 | 5 | 6**

**Green Tea - 3**

*yin gou mei*

*gen mai cha*

*jasmine sunset*

**Herbal - 3**

*vanilla spice*

*cranberry hibiscus*

*raven's chamomile*

*african rose*

*mint guryusa*

**Black Tea - 3**

*assam*

*earl gray*

*blueberry lemon*

**White Tea - 3**

*madagascar*

*coconut*

**Elixir - 4.50**

*detoxify*