

Plant Eaters

Appetizers

Sesame Udon Noodles (VG)

rice wine vinaigrette, sesame seeds, scallions, shiitake mushrooms: 10

Tempura Fried Vegetables (DF)

changes often; ask your server for the daily selection.

Served with most appropriate dipping sauce: 10

Papas Con Ajo (DF)

crispy shoestring fries tossed in garlic, parsley, and Calafia spice blend.

Served with Special Red Sauce #1 (VG): 7

Tofu Lettuce Cups (VG)(GF)

organic Wildwood tofu marinated and chilled, carrots, butter lettuce, radishes, chili lime vinaigrette: 12

Entree Salads

Crimson Quinoa Salad (VG) (GF)

beet-infused golden quinoa with red currants, lemon zest, parsley, shaved roasted beets, wild arugula, basil-citrus vinaigrette: 12

Super Salad (GF)

dinosaur kale, quinoa pilaf, Greek-style feta cheese, California walnuts, dried cranberries, California Eureka lemon olive oil vinaigrette: 14

Funky Beets Salad (GF) (DF)

golden and red beets, avocado, radishes, rainbow carrots, orange segments, frisee, quinoa, tossed in a citrus chia seed dressing: 16

Squeaky Bean Salad (GF)

yellow wax and green beans, garbanzo beans, kidney beans, English peas, jicama, napa cabbage, dinosaur kale, roasted Yukon Gold potatoes, tossed in black peppercorn ranch dressing : 16

Panini, Tacos & Burgers

Hipster Tacos

tri-colored roasted cauliflower, dinosaur kale, sofrito, chili-lime vinaigrette, chipotle aioli: 13

Tofu Tacos (VG)

chipotle-scented black beans, cabbage, cilantro, red onions, chili-lime vinaigrette, avocado, Wildwood organic firm tofu, sofrito,crispy white corn tortilla: 18

Roasted Wild Mushroom Tacos (GF) (DF)

ginger-scallion sauce, turnip jalapeño kim chee, cabbage, red miso aioli, white corn tortillas: 14

Asparagus Panino

parmesan crusted pain de mie, local goat cheese, provolone cheese, roasted Delta asparagus, onion marmalade: 15

Calafia Vegetable Burger

beets, bulgar wheat, wild and domestic mushrooms, grated carrots, nutritional yeast, green lentils, almond powder. Served with white cheddar cheese, grilled onions, avocado, pain de mie bun: 16

All items on this page are vegetarian

Grain & Noodle Bowls

Mushroom Garlic Noodles (VG)

udon noodles, wild mushrooms, chili flakes, scallions, garlic, cabbage, rice vinegar, tamari, sesame oil, sesame seeds: 15

available with gluten-free rice noodles upon request (GF)

Dragon Noodle Bowl (VG) (GF)

house-made spicy Wildwood organic firm tofu, spicy vegan almond butter, green onion, broccoli, flat rice noodles: 13

Calafia Buddha Bowl (VG) (GF)

tri-color cauliflower, wild mushrooms, kidney beans, peas, sautéed kale, quinoa, avocado, cherry tomatoes, mixed baby squash: 18

Pizzas

Vegan Love Fest (VG)

lemony garbanzo-bean puree, grilled radicchio, grilled onion, kalamata olive-jalapeño tapenade: 14

Goat Cheese, Beet & California Walnut Pizza

shaved roasted beets, goat cheese, garlic. Topped with wild arugula salad and basil-citrus vinaigrette: 15

Eggplant and Potato Pizza

pumpkin-hempseed pesto, roasted eggplant caviar, grilled red onions, roasted Yukon Gold potatoes, burrata cheese: 15

A Simple Pizza

simple tomato sauce, mozzarella and basil: 10
add roasted crimini mushrooms: 2

Not So Small Plates (after 5pm)

Seasonal Vegan Love Plate (VG) (GF)

artichoke, asparagus, mixed squash, cherry tomatoes, baby rainbow carrot, cauliflower puree, eggplant puree, wilted arugula and garbanzo beans: 20

Crispy Potato Gnocchi

house made potato dumplings, wild mushrooms, caramelized onion and fennel, fava beans, white asparagus puree, yellow wax beans: 18

Calafia Summer Plate (VG) (GF)

quinoa tabouleh, beet hummus, carrot almond salad, eggplant caviar with maple tahini, roasted tomato: 20

Legend

**Dairy Free (DF), Vegan (VG),
Gluten Free Ingredients Used (GF),**

All ingredients are sourced locally and organically as often as possible.