



HAPPY LEAF KOMBUCHA

ALWAYS KOMBUCHA ON TAP



GLASS
4/5



FLIGHT
OF FIVE
9



NEW GROWLER
12/14
REFILLS AT 8/10

CHECK THE MENU BOARD OR ASK YOUR SERVER FOR TODAY'S FLAVORS

SMOOTHIES 6 EACH

GREEN SMOOTHIE

Spinach, kale, banana, cinnamon, made with almond milk or kombucha

PEANUT BUTTER

Peanut butter, banana, cinnamon, ginger and almond milk

STRAWBERRY BANANA

Strawberries, banana, made with almond milk or kombucha

KOMBUCHA SLUSHIE

Seasonal fruit and choice of kombucha

APPETIZERS & SHARING PLATES

YOU CAN SUBSTITUTE FOR GLUTEN FREE SEEDCRISPS +1

EXTRA BREAD LAFFA FLATBREAD 4 • SEEDCRISPS GF 4

DAILY SOUP 6 (SEE BOARD)

Scratch made soup served with fresh bread

KALE PESTO LAFFA FLATBREAD 6

FRESH RICOTTA WITH BEETS 7

CULTURE PLATE GF 10

A seasonal variety of our current pickles and ferments

MEDITERRANEAN PLATE 12

Hummus, baba ghanoush, kale pesto, spiced chickpeas, cultured vegetables & laffa flatbread

CHARRED BRUSSELS SPROUTS GF 9

Seasonal citrus, roasted & salted peanuts, fresh basil & miso dressing

SALADS

ADD MEATBALLS 2 for 5 • CHICKEN +4
QUINOA +2 • CHICKPEAS +2

SPICY THAI PEANUT GF 10

Seasonal mixed greens & kale, red cabbage, spiced peanuts, pickled hot carrots, fresh scallions & ginger peanut dressing

CHICKEN CAESAR GFO 12

Seasonal mixed greens & kale blend, chicken, peppered croutons, shaved parmesan & caesar black garlic dressing

SUPER POWER SALAD GF 13

Quinoa, curly kale, pepitas, pickled beets, goat cheese, chickpeas, sweet potatoes and lemon basil aoli

= VEGAN = GLUTEN FREE = GLUTEN FREE OPTION



HAPPY LEAF KOMBUCHA

TACOS

COMES WITH 3 TACOS
SERVED WITH HOUSE MADE CURTIDO SLAW

SWEET POTATO TACOS **GF 11**

Corn tortillas, roasted sweet potatoes, black beans, cotija, chili sauce, radish, fresh cilantro

ANCHO CHILI CHICKEN TACOS **GF 12**

Corn tortillas, shredded chicken with ancho chili sauce, cotija, radish, fresh cilantro

SANDWICHES

ALL ITEMS SERVED WITH YOUR CHOICE OF SAUTÉED GREENS WITH LEMON & CHILI, HOUSE PICKLED/FERMENTED VEGGIES, SPICED & MARINATED CHICKPEAS OR SIDE SALAD ALL SERVED ON LOCALLY BAKED BREAD

ALBONDIGAS TORTA **13**

Mexican spiced Niman Ranch beef & pork meatballs, chili sauce, spicy pickled carrots, melted provolone, fresh cilantro

LOADED LAFFA BREAD **GFO 11**

Homemade flatbread topped with the freshest ingredients of the season, see board for Laffa of the week

ZUCCHINI SANDWICH **GFO 10** ADD FRIED EGG +2

Marinated zucchini, kale pesto, chili flakes, house sauerkraut

HOUSE ROASTED

CHICKEN SANDWICH **GFO 12**

Basil pesto aioli, goat cheese, pickled tart cherries, seasonal mixed greens

GFO SUBSTITUTE: QUINOA +2 OR GREENS

DESSERTS

RICOTTA PANNA COTTA WITH TART CHERRIES **GF 6**

HOMEMADE BREAD PUDDING **6**

See board for seasonal ingredients

ROOT BEER FLOAT **GF 5**

KOMBUCHA FLOAT **GF 6**

HOUSE BAKED COOKIES **6**

Fresh from the oven cookies! Ask your server for our current flavors.

ICE CREAM SCOOP +3

SUBSTITUTE: VEGAN ICE CREAM +1

WE SOURCE OUR INGREDIENTS LOCALLY, ORGANICALLY AND SUSTAINABLY WHENEVER POSSIBLE.

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. Please notify your server of any food allergies, including Celiac.

Many items can be made to order: gluten free, vegan or dairy free. Please ask your server.

V = VEGAN **GF** = GLUTEN FREE **GFO** = GLUTEN FREE OPTION