



HAPPY LEAF KOMBUCHA

ALWAYS KOMBUCHA ON TAP



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

STRAWBERRY BANANA

Strawberries, banana, maple, made with almond milk or kombucha

APPETIZERS, SLIDERS & SHARING PLATES

YOU CAN SUBSTITUTE FOR GLUTEN FREE SEEDCRISPS +1

CULTURE PLATE 10 ✓

A seasonal variety of our current pickles and ferments served with Laffa bread

DAILY SOUP 6 (SEE BOARD)

Scratch made soup served with fresh bread

MEDITERRANEAN PLATE 11 ✓

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

ALBONDIGAS DE BISON SLIDERS 4

Mexican spiced local bison meatballs, fiery chili sauce, spicy pickled carrots, melted provolone, fresh cilantro

EXTRA BREAD

Laffa flatbread / Focaccia ✓ 2
Seedcrisps ✓ GF 4

VEGGIE SLIDERS 4

House made apple-carrot kraut, sprouts, kale pesto, dijonaise

CHARRED BRUSSELS SPROUTS 9 ✓ GF

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

CHEESEWICH SLIDERS 4

Chev cheese, local honey, preserved lemon

3 SLIDERS FOR \$10

SALADS

ADD BISON MEATBALLS 2 for 5 / 3 for 7 • CHICKEN +5
SMOKED FISH +6 • QUINOA +2 • CHICKPEAS +2

HOUSE SALAD 10 GF0

Seasonal mixed greens, toasted almonds, dates, cheese, & lemon vinaigrette

CHICKEN CAESAR 10 GF0

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

SPICY THAI PEANUT 10 ✓ GF

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

KIDS MENU

VEGGIES & CHEESE WITH HUMMUS 4

GRILLED CHEESE WITH FRESH FRUIT 6

TWO MEATBALL SLIDERS WITH FRESH FRUIT 6



✓ = VEGAN GF = GLUTEN FREE GF0 = GLUTEN FREE OPTION



HAPPY LEAF KOMBUCHA

TACOS

COMES WITH 3 TACOS
SERVED WITH HOUSE MADE CURTIDO SLAW

SWEET POTATO TACOS 11 GF

Corn tortillas, roasted sweet potatoes, refried beans, kale pesto, pickled veggies, cheese

CHORIZO TACOS 11 GF

House made chorizo, mexican hot carrots, cheese, 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 HOUSE BAKED BREAD

ALBONDIGAS DE BISON TORTA 13

Mexican spiced local bison meatballs, fiery chili sauce, spicy pickled carrots, melted provolone, fresh cilantro

VEGGIE SANDWICH 10 GFO

House made apple-carrot kraut, sunflower sprouts, kale pesto, dijonaise

LOADED LAFFA BREAD 12 GFO

Seasonal Mixed Greens, hummus, roasted eggplant, apple carrot kraut, Fresno chiles, crispy onions, arugula, tahini yogurt dressing, fresh herbs

ZUCCHINI SANDWICH 10 GFO

Marinated zucchini, kale pesto, feta crumbles, chili flakes & crispy onions

HOUSE ROASTED

CHICKEN SANDWICH 12 GFO

Basil lemon aioli, goat cheese, seasonal preserves, seasonal mixed greens

GFO SUBSTITUTE: QUINOA +2 OR GREENS

DESSERTS

PRESERVED LEMON TART 6

Vanilla wafer, fresh fruit, preserved lemon mousse

ROOT BEER FLOAT 5

KOMBUCHA FLOAT 6

HOUSE BAKED COOKIES 5

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

ICE CREAM SCOOP +3

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.

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