

Burgers, Wraps & Sandwiches

Served with choice of side fries, side salad, curry coleslaw, cup of soup or side veggies of the day.

Cali-O Burger - Classic Burger grilled to perfection with lettuce, tomato and onion. \$12

BBQ Bacon Burger - Smoked peach n' chipotle BBQ sauce over bacon and cheddar. \$15

Alpine Burger - Sautéed mushrooms with melted swiss cheese. \$14

The Vegan Classic Burger - With our SunBurger patty. \$12

Salmon Cake - Our house made salmon cake, house coleslaw and tartar sauce served burger style. \$13

Portobello Sandwich - Marinated grilled portobello, toasted Parmesan, garlic aioli and baby spinach. \$13

Crispy Fish - Beer battered fish sandwich with house made tarter and coleslaw. \$15

Chicken Melt - Chipotle sautéed breast with provolone, panini style. \$13

Avo Melt - Avocado, tomato and jack cheese melt on whole wheat, panini style. \$10

Rueben'ish' - House roasted beef sauerkraut, swiss, 1000 island on rye. \$13

Cabo Wrap - Smoky chipotle sautéed chicken, bacon crumble, avocado and tortilla chips. \$14

Thai Wrap - House Thai peanut sauce, curry coleslaw, rice, sautéed veggies in a flour tortilla. \$11

Smoked Salmon Wrap - House smoked salmon, kale greens and cream cheese schmear in a flour tortilla. \$15

----- **Entrée** (no sides) -----

Burrito Grande - Veggies, beans, rice and jack cheese served wet with enchilada sauce, avocado and salsa. \$11

See Add-ons & Extras =>

Entrées & Bowls

Indian Curry Bowl - Curry sautéed veggies over rice or quinoa (mild heat). \$12

Thai Bowl - Veggies sautéed in peanut ginger Thai sauce over rice or quinoa. \$12

Fish Taco Plate - Two smoky chipotle sautéed fresh fish tacos with seasoned beans and rice. \$16

SunLoaf Plate - House sunflower seed & veggie loaf with cashew gravy and veggies, rice or quinoa. \$13

Fish n' Chips - Beer battered Alaskan cod with home stamped fries and coleslaw. \$14

Enchilada Plate - Chicken, tofu or tempeh enchiladas with jack cheese beans and rice. \$13

Grilled Salmon - Grilled salmon topped with salsa served with veggies and rice or quinoa. \$19

Maple Orange Glazed Salmon - Sweet glazed salmon with veggies over bed of rice or quinoa. \$22

Add-ons & Extras

Chicken \$4, Salmon \$8, Bacon x2, Pork or Vegan \$4,
Sausage x2 (meat or vegan) \$4

Tempeh, Tofu or Seitan \$3, SunBurger Patty \$4,
Beef Patty \$4, Bison Patty \$5

Avocado \$1.50, Sautéed Mushrooms \$2.50,

Grilled Onions \$1, Jalapeno \$1

Cheese \$1.50, Vegan Cheese \$2

Tahini, Ranch, Lemon Poppy, 1000 Island, Balsamic,

Chipotle, Thai or BBQ Sauce \$2

Substitutions

Vegan Cheese for dairy cheese \$1,

Gluten-Free Bread for gluten bread \$1

Chicken for other protein \$1, Salmon for other protein \$5

Sides

Sautéed Veggie Side \$5

One Garlic Pesto Twist with marinara \$3

One Curry Vegetable Samosa with spiced apple dipping sauce \$6.75

Soup - House made soups made daily. Cup \$5 Bowl \$7

Bread Service - Two slices toasted or non-toasted \$1.75
Gluten Free \$2.75

Seasoned Beans \$4 or Steamed Rice \$4

Tortilla - 1 flour or 2 corn \$1.50

Cashew Curry Coleslaw \$6

Fries - Hand-stamped, lightly salted, deep fried potatoes \$6

Fries options:

*Enchilada Sauce & Cheese \$2.75, Garlic & Parmesan \$2,
Curry \$1, Creole Spice \$.50*

Desserts

Raw Truffle Plate - Two house made chocolate truffles garnished with fresh fruit. \$7

Raw Vegan Key Lime Pie - Tangy lime cashew cream filling atop almond crust (serves two). \$9

Nirvana City Brownie - luscious house brownie served a la mode. \$8

Classic Creme Brulée - Silky vanilla custard with toasted sugar crust. \$8

Carrot Cake - Moist carrot cake topped with cream cheese frosting. \$6

Vanilla Ice Cream Sunday - Ice cream, chocolate syrup atop cashews. \$6 w/coconut ice cream \$8

Freshly Squeezed Organic Juice

Orange - Fresh Squeezed Orange

Lemonade - Lemons, Agave, Ice

Carrot - Fresh Juiced Carrot

Small \$4 Large \$5

Green Apple Glow - Apple, Celery, Kale and Parsley

Salad In a Glass - Carrot, Celery, Beet and Kale

Ginger Kicker - Apple and Ginger

Sunrise - Orange and Beet

Small \$5 Large \$6

Throat Tamer - Orange, Ginger, Echinacea

Sm \$6 Lg \$7

Pina Colada

Young Coconut, Pineapple, Agave (20oz) \$9

Kale Mary

Tomato Juice, Kale, Celery, Lime, Spice Sm \$7 Lg \$8

Emerald Lights

Cucumber, Ginger, Mint, Lime Sm \$7 Lg \$8

Wheatgrass Shot - 1oz \$2.50 2oz \$4.25

All Drink Add-ons

Ginger Juice	\$1	Extra Fruit	\$3
Bee Pollen	\$1	Grn Super Food	\$2.50
Echinacea	\$1.50	Protein Powder	\$3.50
Kava Kava	\$1.50	Chocolate Syrup	\$1.75
Vitamin C	\$1.50	Syrup Shot	
		Vanilla / Raspberry	\$2

Coffee Drinks

Coffee (reg/decaf)	\$2.50
Espresso Shot	\$2.50
Doppio (double)	\$3.50
Cappuccino	\$3.75
Café Latte	\$3.75
Café Mocha	\$3.75
Americano	\$2.75
Iced Coffee	\$3
Coffee Refill	\$1
Organic Syrup (1 oz)	\$1
French Vanilla, Hazelnut, Caramel, Raspberry (Milk Options: Whole, Low, Almond, Soy)	

Organic Smoothies

All blended with Banana and the following juices:

Black Magic - Blueberries, Orange,

& Green Super Food \$9

Mountain Immunity - Apple, Vitamin C,

& Echinacea \$8

Nervana City - Orange, Strawberry, Kava Kava \$8

Zap - Lemon, Orange, Lime, Ginger \$7

I'll Be Back - Orange, Protein Powder, Bee Pollen \$9

Custom Smoothie - 2 fruit choices + Orange \$7

(Substitute Banana w/ other Fruit \$1.50)

Organic Milkshakes

Basic Shake - Vanilla, Chocolate or Carrot \$6.75

Mud Pie - Basic + chocolate & peanut butter \$7.75

50/50 - Basic + orange & vanilla \$7.75

Islander - Basic + date & banana \$7.75

Roaster Zing - Basic + 2 espresso shots with
chocolate syrup or vanilla shot \$8.75

(Substitute Dairy Ice Cream w/ Coconut Bliss \$1)

Teas

Organic Hot Tea	\$2.50
Chamomile, Peppermint, Moroccan Mint, Lemon-Lavender Mint, Ginger, Rooibos,	
Decaf Green, Green Tea, Earl Grey,	
English Breakfast, Oolong	
Organic Iced Tea	\$2.50
English Breakfast or Lemon-Lavender Mint	
Guayaki Yerba Mate	\$3
House Chai (hot or iced)	\$3.50
GT Kombucha	\$5
Dairy Milk (12 oz)	\$2.50
(alternative milk add .50¢)	
Chocolate Milk	\$3
Mineral Water	\$2



**Real Organic Cooking Using Sustainable
& Organic Ingredients Showcasing Bold,
Simple Flavors with Inspiration from
Around the World...**

Welcome.

Business Hours:

Monday - Thursday 11:00am - 9:00pm

Friday & Saturday 11:00am - 9:00pm

Sunday Brunch 10:00am - 3:00pm

www.CaliforniaOrganics.com

135 Argall Way, Nevada City, CA 95959

(530) 265-9392

Starters & Appetizers

Garlic Pesto Twist - Three toasted house made
garlic pesto twists served with warmed mari-
nara. \$8

Veggie Samosa - Two house made veggie and
mild curry samosa pockets with spiced apple
dipping sauce. \$10

Quinoa Tacos - Three quinoa and roasted veg-
gie tacos in romaine 'shells' served warmed. \$8

Quesadilla - Veggie and cheese stuffed flour
tortilla served with salsa, sour cream and avo-
cado. \$10

Fries - Hand-stamped, lightly salted, deep fried
potatoes. \$6

Fries options:

*Enchilada Sauce & Cheese \$2.75, Garlic & Par-
mesan \$2, Curry \$1, Creole Spice \$1.50*

Salads

Cabo Salad - Smoky chipotle sautéed chicken,
bacon crumbles, avocado, tomato and tortilla
chips. \$14

Greek Salad - Baby spinach, kalamata olives,
feta cheese and balsamic dressing. \$12

Grilled Thai Chicken Salad - Chicken breast,
greens, cabbage, cashews and Thai peanut
sauce. \$13

Smoked Salmon Salad - House smoked
salmon, toasted pecans, feta, spinach tossed
with lemon poppy seed. \$15

Kale Cashew Salad - Kale, avocado, tomato,
toasted cashews, sesame seeds, garlic and lemon
dressing. \$11

Tostada - Mixed greens, avocado, sour cream
and salsa atop corn tortillas, beans and jack
cheese. \$12

Garden Salad - Baby greens, romaine, tomato
and cucumber with choice of dressing. \$8

Soup & Salad - House made cup of soup
(changes daily) and side garden salad. \$9

House Made Dressings

Raw Tahini - Ranch - Lemon Poppy
1000 Island - Balsamic - Oil & Vinegar