

## STARTERS

### Stuffed Risotto Cakes

White wine parmesan risotto cakes stuffed with fresh mozzarella, on a roasted marinara with dressed greens 11

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### Kamoosh ✨

Crisp tortilla chips covered with black beans, melted cheese, sour cream and guacamole. Served with salsa roja 14

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### Pan Fried Potstickers 🍲 ✨

Orange-shoyu dipping sauce 10

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### Dolmas 🍲 ✨

Tender grape leaves stuffed with rice and fresh herbs, served with cucumber yogurt sauce  
🍲 *Vegan: without yogurt sauce* 9

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### Sweet Potato Fries 🍲 ✨

Served with chipotle ketchup 9

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### Spicy Fried Brussels Sprouts 🍲 ✨

Served warm, dressed with a balsamic reduction and chili paste 11

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### Flautas ✨

Corn tortillas rolled with a blend of roasted potato, caramelized onion, feta and spices, fried crisp, drizzled with sour cream, served with morita pepper cream 10

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### Hand Cut French Fries 🍲 ✨

House barbeque sauce 9

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### Warm Onion Gruyere Tart

Crisp apple, dressed greens 11

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### Guacamole 🍲 ✨

Chips and crudités 12

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## SALADS

### Cobb Salad 🍲

Refreshing mix of chopped avocado, tomato, cucumber, corn, brussels sprout, red onion and gardein on mesclun greens dressed with roasted tomato vinaigrette 17

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### Jerusalem Lentil Salad 🍲 ✨

Organic lentils, jicama, seedless cucumber, tomato, red onion and cilantro tossed with field greens, dressed with lemon, olive oil, salt and pepper 16

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### Thai Noodle Salad 🍲 ✨

Crisp vegetables and thin rice noodles tossed in spicy Thai peanut sauce on mixed greens 17

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### Santa Fe Salad

Romaine, jack cheese, barbeque seitan, corn, peas, onion, tomato, house vinaigrette 17

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### Mediterranean Rice Salad ✨

Romaine, seedless cucumber, carrot, kalamata olives and feta cheese tossed with brown rice in our house vinaigrette, topped with sundried tomatoes and pepperoncini  
*Add sliced avocado—4* 17

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### Blind Faith Salad ✨

Mixed greens, jack cheese, raisins, cashews, onion, avocado, white miso dressing 16

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### Pear & Goat Cheese Salad ✨

Mesclun field greens, candied pecans and poached pear tossed in raspberry vinaigrette 17

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### Quinoa Salad Bowl 🍲 ✨

Spinach, red quinoa, black beans, roasted corn, roasted peppers, cabbage, carrot, tomatoes, and jicama, dressed with cilantro-lime vinaigrette, served with salsa rojas (*no substitutions*) 17

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## ENTREES

### Shiitake Walnut Loaf

Served on vegetable gravy with a mash of roasted sweet potatoes and butternut squash, topped with cranberry chutney 19

### Sweet & Sour Dragon Noodles 🍄

Rice noodles sautéed in our sweet-spicy dragon sauce with broccoli, red bell pepper, gardein and red onion, topped with sesame seeds and sliced avocado 🌿 *Gluten-Free Option* 19

### Vegetable Gardein Pot Pie

Carrots, potatoes and peas, corn, cauliflower, mushroom, onions, roasted gardein and cream topped with homemade pastry, baked golden brown, served with dressed greens 18

### Macrobiotic Plate 🍄 🌿

Brown rice with shiitake gravy, roasted squash and sweet potato purée, black beans, steamed kale, sea vegetable, sunomono salad and miso soup 19

### Pesto Pasta Primavera

Cashew-basil pesto, sweet red peppers, peapods, julienned carrot and aged parmesan tossed with rotini pasta 🍄 *Vegan: without parmesan*  
🌿 *Gluten-Free Option—1* 18

### Spinach Lasagna

Layered with mozzarella, ricotta, parmesan, marinara, fresh spinach and seitan sausage 18

### Mongolian Stir-Fry 🍄

Seitan, broccoli, scallions, red and green peppers in spicy Mongolian sauce served over crispy noodles with brown rice 19

### Enchiladas Verdes 🌿

Corn, potato, onion, sour cream enchiladas topped with melted cheese, guacamole and salsa verde, served with brown rice 18

### Pasta Alfredo

Fresh basil, roasted tomato, kalamata olives and crimini mushroom tossed with cavatappi pasta in creamy alfredo sauce prepared with butter, garlic and parmesan

🌿 *Gluten-Free Option—1* 19

### Black Bean Ginger Tofu 🍄 🌿

Organic tofu and julienned vegetables sautéed in cilantro-lime-coconut sauce with black beans, fresh ginger and garlic. Served with jasmine rice 18

### Bibim Bop Rice Bowl

Spicy grilled seitan and marinated chilled vegetables on a bowl of brown and jasmine rice topped with an over-easy egg 19

### Kung Pao 🍄

Gardein, shiitake mushroom and red chili peppers sautéed in spicy kung pao sauce. Garnished with peanuts, served with cucumber salad and jasmine rice 19

### Cantonese Rice Bowl 🍄 🌿

Shiitake mushroom, snow peas, celery, slivered onion and brown rice stir-fried to perfection in toasted sesame sauce  
*Topped with fried or scrambled egg—2*  
*Add Tofu or Seitan—4.5* 17

### Thai Peanut Noodles 🍄 🌿

Rice noodles, broccoli, carrot and scallion sautéed in spicy Thai peanut sauce. Topped with crispy tofu, jalapenos and pickled ginger 19

### Seitan Marsala 🍄

Medallions of homemade seitan sautéed with button mushrooms and shallots in sweet Marsala wine, served with roasted squash and sweet potato, steamed broccoli, and jasmine rice 18

# SANDWICHES

## Barbeque Seitan Sandwich 🌱

Served on a toasted bun with Carolina slaw and your choice of dressed greens or sweet potato fries

17

## Soft Shell Tacos

Three soft corn tortillas filled with spicy gardein, lettuce, cilantro, onion and cheese. Served with salsa verde and black bean-corn salad

18

## Blind Faith Burger 🌱

Our homemade veggie burger served on a toasted bun with lettuce, tomato, pickle, and your choice of dressed greens or sweet potato fries  
*Add cheese—1*

17

## Black Bean Tostadas 🌱

Two crisp corn tortillas topped with black beans, melted cheese, lettuce, tomato, guacamole and sour cream, served with brown rice

18

## Gardein Chick'n Sandwich

Breaded gardein filet on a toasted bun topped with lettuce, tomato, lime-pickled onion, and chipotle mayo. Served with your choice of dressed greens or sweet potato fries

18

# SOUPS

## Miso Soup 🌱 🌱

Scallion, tofu and wakame

6

## Soup-of-the-Day

6

# SIDES

## Crispy Fried Tofu 🌱 🌱

10

## Mongolian Seitan 🌱

10



## Welcome to Blind Faith Café

Established in 1979, Blind Faith is a certified green restaurant that has been transforming the way people enjoy vegetarian cuisine for more than thirty years. Our globally inspired menus rotate seasonally to reflect our dedication to exceptional food and outstanding service.

As a certified green restaurant we are committed to a healthier and more sustainable environment. We meet or exceed the environmental standards of the Green Restaurant Association, a national non-profit that's been greening restaurants since 1990.

Our commitment to environmentally responsible business practices include:

- Sourcing Sustainable & Organic Foods
- Composting Kitchen Waste
- Conserving Energy & Water
- Recycling Cooking Oils
- Providing Compostable Products
- Reducing Waste through Recycling
- Offering 100% Vegetarian Foods

We take pride in sharing our commitment to your well-being and look forward to serving you.

