

**7.75**

### **BBQ Tofu Sandwich (V) (available GF)**

baked tofu smothered in our own spicy bbq sauce, served w/ vegan coleslaw on a warm soft bun

### **Beer Battered Tofu Steak Sandwich (V)**

crispy fried tofu w/ lettuce, tomato, & veganaise on a pan-toasted Kaiser

### **Egg Salad Sandwich (available GF)**

classic egg salad w/ lettuce & tomato on wheat toast

### **TLT (available vegan/GF)**

oven-roasted strips of marinated tempeh w/ lettuce, tomato, and mayo on a pan-toasted sub roll

### **Spinach Feta Mushroom Wrap**

fresh steamed spinach, Greek feta, pan-seared mushrooms, tomatoes, & our Sunflower Seed dressing wrapped in a griddled flour tortilla

### **Red Lentil Burger (V)**

a blend of organic red lentils, vegetables, nuts & spices made into a burger w/ lettuce, tomato, & curried veganaise on a pan-toasted Kaiser

### **Falafel Burger (V)**

mashed chickpeas, spices, & fresh herbs made into a burger w/ lettuce, tomato, & garlic tahini sauce on a pan-toasted kaiser

#### **all sandwiches served w/ choice of:**

- small side of the day
- small mixed green salad
- coleslaw
- potato chips
- \$1 cup of soup
- \$1 large side of the day

**8.75**

### **Full Throttle Chipotle Zeppelin**

**(available vegan/GF)** pan-seared marinated tempeh, mushrooms, caramelized onions, mozzarella, & spicy smoky chipotle mayo on a pan-toasted sub roll

### **Tempeh Reuben (available vegan/GF)**

pan-seared marinated tempeh w/sauerkraut, swiss, & thousand island dressing on rye toast

### **Super Falafel Sub (V)**

crispy-fried chickpea fritters w/ lettuce, tomato, & onion on a pan-toasted sub roll with tahini sauce

## **Special of the Day**

ask at the counter!

## **Soup & Salad – 7.25**

cup of soup of the day & small house salad

## **Power Salad – 8.95**

large house salad w/ your choice of dressing and one of the following proteins:

**egg salad (GF)**

**falafel balls (V)**

**black bean hummus (V, GF)**

**hummus (V, GF)**

**curried chikin salad (V, GF)**

**baked tempeh strips (V, GF)**

**vegan “tuna” salad (V, GF)**

**red lentil balls (V)**

## **Small House Salad - 5**

(with no protein)

## **Soup of the Day (usually vegan & GF)**

**cup – 3.25**

**bowl – 5.25**

### **Salad Dressing Choices:**

sesame caesar    ginger miso  
balsamic vinaigrette    sunflower seed  
orange tahini

*all dressings are vegan & gluten free*

**gluten-free guests can request that their sandwich be served on a bed of mixed greens instead of bread; however, please note that while most Power Salads are gluten free, only sandwiches with “GF” next to them are available gluten free.**

### **BURRITOS**

#### **Breakfast Burrito — 5.25 (available vegan)**

eggs, soysage, & your choice of swiss or cheddar in a warm flour tortilla (add one additional ingredient - .75)

#### **Deluxe Burrito — 6.25 (available vegan)**

spicy eggs, cheddar, potatoes, tomatoes, & soysage in a warm flour tortilla (add one additional ingredient - .75)

#### **Popeye Burrito — 6.25 (available vegan)**

eggs, mozzarella, wilted spinach, soysage & Cajun hot sauce in a warm flour tortilla (add one additional ingredient - .75)

#### **Texas Burrito — 5.25**

eggs, cheddar, & housemade salsa in a warm flour tortilla (add one additional ingredient - .75)

#### **Build Your Own Burrito — 6.75**

eggs or vegan breakfast tofu & up to four of the following ingredients: cheddar, swiss, mozzarella, feta, soysage, tomatoes, potatoes, caramelized onions, mushrooms, spinach, jalapeños, salsa, veggie bacon (not vegan!)  
50¢ each extra ingredient after four

### **EGG SANDWICHES**

#### **Fakin, Egg & Swiss Sandwich — 5.91**

eggs, swiss, & veggie bacon on your choice of bagel or wheat toast

#### **Soysage, Egg & Cheddar Sandwich — 5.91**

eggs, cheddar, & soysage on your choice of bagel or wheat toast

#### **The Ched — 5.37**

folded omelet oozing with cheddar on your choice of bagel or wheat toast

### **OMELETS**

#### **Spinach, Feta, & Tomato Omelet — 6.25 (GF)**

(add one additional ingredient - .75)

#### **The Xavier Special — 6.25 (GF)**

omelet with cheddar, mozzarella, mushrooms, & spinach (add one additional ingredient - .75)

#### **Build Your Own Omelet — 6.75**

eggs or vegan breakfast tofu & up to four of the following ingredients: cheddar, swiss, mozzarella, feta, soysage, tomatoes, potatoes, caramelized onions, mushrooms, spinach, jalapeños, salsa, veggie bacon (not vegan!)  
50¢ each extra ingredient after four

### **OTHER BREAKFAST ITEMS**

#### **French Toast — 6.75 (available vegan)**

#### **Granola, Yogurt, & Fruit (GF)**

(available vegan with soymilk)

large 16oz — 6.00      small 8oz — 3.00

#### **Breakfast Sides**

homefries — 2.50

toast — 1.50

fruit — 3.00

veggie bacon — 1.50 (not vegan!)

housemade soysage — 1.50

#### **Bagel with shmear — 3.75**

**Choose bagel type. Choose spread. Add toppings.**

**Bagels** — plain, whole wheat, everything, pumpernickel

**Spreads** — plain cream cheese, vegan cream cheese, jalapeño cream cheese, olive cream cheese, sun-dried tomato cream cheese, peanut butter, hummus, butter and/or jelly

**Additional Toppings** — lettuce, tomato, soysage, spinach, red onion (all .50 each)

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We use organic, locally hand-crafted tofu and tempeh from Twin Oaks.

Our coffee is locally roasted from Rostovs.

Our bagels are baked and delivered fresh daily from Cupertino.

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Follow us on Twitter @harrisonstcafe to see our daily specials and let us know how we're doing!



*This is not a nut-free facility.*

*We cannot accommodate severe food allergies.*