

**7.95**

### BBQ Tofu Sandwich (V)

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

classic egg salad w/ lettuce & tomato on wheat toast

### TLT

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
- \$1.50 cup of soup
- \$1.50 large side of the day

#### Salad Dressing Choices:

sesame caesar    ginger miso  
balsamic vinaigrette    sunflower seed  
orange tahini

*all dressings are vegan*

**V = always vegan**

**8.95**

### Full Throttle Chipotle Zeppelin

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

### Tempeh Reuben (available vegan)

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

### Tempeh, Artichoke, & Mozzarella Sub

**(available vegan)** pan-seared marinated tempeh & artichoke hearts w/ tomatoes, mozzarella, & a tangy lemon-tahini spread on a pan-toasted sub roll

**9.95**

### The Gyro (available vegan)

Greek style house-made seitan grilled w/ onions served in a pita with tomatoes and tzatziki sauce

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## Special of the Day

ask at the counter!

### Power Salad — 8.95

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

egg salad	curried chikin salad (V)
falafel balls (V)	baked tempeh strips (V)
black bean hummus (V)	vegan "tuna" salad (V)
hummus (V)	red lentil balls (V)

### Small House Salad - 5

(with no protein)

### Soup of the Day (seasonal)

cup — 3.25

bowl — 5.25

### Soup & Salad — 7.25

cup of soup of the day & small house salad

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*This is not a nut-free or gluten-free facility. We cannot accommodate severe food allergies.*

### **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 — 5.95**

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

#### **Soysage, Egg & Cheddar Sandwich — 5.95**

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

#### **The Ched — 5.25**

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

### **OMELETS**

#### **Spinach, Feta, & Tomato Omelet — 6.25**

(add one additional ingredient - .75)

#### **The Xavier Special — 6.25**

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

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### **OTHER BREAKFAST ITEMS**

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

#### **Granola, Yogurt, & Fruit**

(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

**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, cucumber (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!

