

Wraps

Served with chips

Wraps are prepared fresh using organic Indian Life flour/spinach tortillas

Organic Rosemary Chicken Wrap **\$11.75**
organic chicken, brown rice&quinoa blend, tomatoes, mixed greens, fresh basil, red onion, cucumber, shredded cabbage, vegan lemon aioli, and homemade ginger citrus vinaigrette

Organic Barbeque Chicken Wrap **\$11.75**
organic chicken, homemade barbeque sauce, brown rice&quinoa blend, mixed greens, fresh basil, red onion, cucumber, shredded cabbage, vegan lemon aioli, and homemade ginger citrus vinaigrette

Organic Barbeque Chicken & Hummus Wrap **\$12.75**
organic chicken, homemade barbeque sauce, homemade organic hummus, brown rice&quinoa blend, mixed greens, fresh basil, red onion, cucumber, shredded cabbage, vegan lemon aioli, and homemade ginger citrus vinaigrette

Salmon Croquette Wrap **\$11.75**
Homemade wild Alaskan salmon patties pan fried in organic coconut oil, brown rice/quinoa blend, tomatoes, mixed greens, fresh basil, red onion, cucumber, shredded cabbage, vegan lemon aioli, homemade ginger citrus vinaigrette, and a drizzle of spicy barbeque sauce

Ahi or Mahi Wrap **\$13.75**
Fish pan fried in organic coconut oil, brown rice/quinoa blend, tomatoes, mixed greens, fresh basil, red onion, cucumber, shredded cabbage, vegan lemon aioli, homemade ginger citrus vinaigrette, and a drizzle of spicy barbeque sauce

Vegan & Vegetarian Wraps/Salads

Avocado Wrap (vegan)

\$10.75

Avocado, brown rice/quinoa blend, tomatoes, mixed greens, fresh basil, red onion, cucumber, shredded cabbage, fresh mint, basil, vegan lemon aioli, homemade ginger citrus vinaigrette, and a drizzle of pepper sauce.

Hummus & Black-Eyed pea Wrap (vegan)

\$10.75

homemade organic hummus, organic black-eyed peas, brown rice&quinoa blend, mixed greens, fresh basil, cucumber, shredded cabbage, vegan lemon aioli, and homemade ginger citrus vinaigrette

Garden Salad

\$7.00

Mixed lettuce, cucumber, tomato, red onion, shredded cabbage, fresh basil, and homemade ginger citrus vinaigrette

Kale Salad

\$9.75

Curly kale massaged with lemon & olive oil, tomatoes, cucumber, red onion, shredded cabbage, fresh basil & spearmint, honey organic honey cashews.

Garden Beet Salad

\$10.50

Mixed lettuce & arugula, drizzled with homemade ginger citrus vinaigrette, cucumber, red onion, shredded cabbage, fresh lemon basil, coconut bacon, feta cheese, Kauai honey/orange dressing.

Hummus Salad

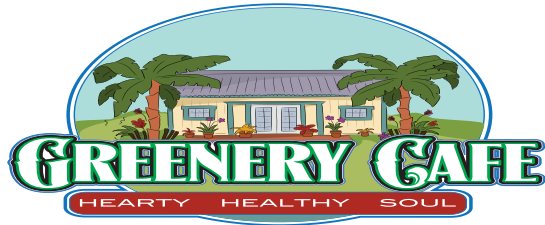
\$10.75

Kauai kale, massaged with lemon and olive oil, lettuce, tomato, red onion, shredded cabbage, fresh basil & spearmint, a scoop of brown rice/quinoa blend, house-made organic hummus, and homemade ginger citrus vinaigrette

Additional salad toppings:

organic chicken \$4.75

avocado \$ 2.00



Plates:

Served with choice of 3 sides

Organic Rosemary Chicken \$13.75

Organic boneless, skinless chicken thighs marinated in fresh rosemary and house spice blend

Organic Barbeque Chicken \$13.75

Organic boneless, skinless chicken thighs marinated in fresh rosemary, spices, and house-made barbeque sauce

Salmon Croquettes \$12.95

Family recipe, wild Alaskan salmon patties pan fried in organic coconut oil

Fish Plate: \$14.50

Local fish, marinated in house seasonings, and pan fried in organic coconut oil

Vegetarian Plate \$12.75

Your choice of 4 side dishes

Sides:

Collard Greens Sweet potato yams Black-eyed peas
Corn bread Kale salad Brown rice/quinoa blend
Kimchi (spicy) Garden salad Namasu (pickled cucumbers)
Purple potato salad

Sides: a la carte, \$3.75

Email: thegreenerycafe@gmail.com (808)246-4567

Sandwiches:

Served with chips

- Organic curry chicken salad sandwich** **\$9.75**
Homemade chicken salad, organic lettuce, tomato, onion, fresh basil, organic mustard, organic mayo, spices
- Grilled cheese sandwich** **\$7.00**
Monterey jack or cheddar cheese (Organic wheat or gluten free bread)
- Avocado & cheese** **\$8.75**
Sliced avocado on organic wheat or gluten free bread, organic cheddar cheese, lettuce, tomato, organic mustard, shredded cabbage, red onion, fresh mint & basil
- Avocado/hummus (gluten free/vegan)** **\$8.75**
Sliced avocado on organic wheat or gluten free bread, organic cheddar cheese, lettuce, tomato, organic mustard, shredded cabbage, red onion, fresh mint & basil
- Italian chicken melt** **\$9.75**
Organic rosemary chicken, Monterey jack cheese, red onion, black olive, fresh basil, and Italian vinaigrette.
Served with side of creamy aioli dipping sauce.

Soups/Stews: **(based on availability)**

- Coconut ginger mung bean soup, served with brown rice** **\$8.00**
Organic mung beans, organic coconut milk, fresh ginger, spices, fresh lemongrass
- Turkey Chili served with brown rice** **\$9.00**
Shelton's natural ground turkey, organic tomatoes, organic beans, spices, and organic corn

Email: thegreenercafe@gmail.com (808)246-4567

Fresh brewed herbal iced tea

*Basil/Spearmint
12oz - \$2.75

*Lemongrass
16oz - \$3.75

Kauai Noni /Ginger /with Honey (iced)

12oz. - \$5 16oz. -\$7

Smoothies

12oz - \$6.00 16oz - \$8.00

Mango Sunrise

Mango, apple banana, ginger, turmeric, Kauai honey, rice milk

Kauai Kale

kale, pineapple, apple banana, rice milk, fresh squeezed orange juice,

Berry Protein

**Organic mixed berries, banana, rice milk,
organic hemp protein powder**

Tonia Colada

Pineapple, organic coconut milk, banana, ginger, rice milk

Chocolate Protein shake

**Organic vegan chocolate protein powder, organic chocolate syrup, rice milk,
organic peanut butter, cinnamon**

Watermelon Juice

Fresh watermelon blended with ice & a splash of rice milk

Coffee & Blended drinks

Pumpkin Spice Latte

(Hot or iced)

**Organic coffee, rice milk, vanilla extract, pumpkin spice, sweet potato puree, organic
sugar**

Coconut Crush (iced)

Organic coffee, cinnamon, coconut milk, vanilla extract, rice milk

12oz. \$5.75 16oz. \$7.75

Dark Roast coffee

Decaf coffee

\$2.75