

Sandwiches

Served w/Kettle Chips. *Add salad, fruit or tots \$3

V-Vegan Wrap 12.95

Chickpea tofu, arugula, radishes, avocado, sunflower seeds, shredded carrots, orange citrus vinaigrette. Served on a spinach tortilla

V-Vegan Banh mi 12.95

Shredded carrots, jalapeno, red onions, cabbage, cilantro, grilled pineapples, vegan mayo sriracha. Served on a baguette

Curried Chicken 12.95

Fresh organic greens, curried chicken salad, sliced bacon, sliced apples, apple cider vinaigrette. Served on 9-grain toast

Hot Chicken w/chipotle aioli 12.95

Thinly sliced nitrate-free deli chicken, red onions, tomato, melted jack cheese. Served on baguette (vegan option)

Fried Chicken Sandwich 13.95

Soy marinade, tapioca batter, local organic greens, shredded carrots, radish, pickled onion, sriracha mayo. Served on brioche

Turkey, Avocado, Bacon & Swiss 12.95

Nitrate-free sliced turkey, Swiss, lettuce, tomato, mustard & mayo. Served on a baguette

Classic BLT on Rye 10.95

Zoe's nitrate-free bacon, lettuce, tomato, garlic aioli. Avocado \$2

Pastrami or Turkey Reuben on Rye 14.95

6 oz nitrate-free pastrami, melted Swiss, caramelized onions, spicy Russian dressing. Served on toasted rye w/pickle on the side

Tuna Salad 12.95

Albacore tuna, dill, lettuce, tomato, onion, mustard, mayo, pickles on 9-grain toast

Adult Grilled Cheese 10.95

A classic on pain de mie with tomato. Nitrate-free bacon \$3 Ham \$3 Avocado \$2 Grilled onions \$1

V- Vegan

Gluten free bread available \$2

Burgers

Served with house cut fries * Sub salad \$3

Avocado \$2 Bacon \$3

Grass-fed Cheese Burger 13.95

Grass fed beef, arugula, fried onions, cheddar, garlic aioli. Served on a brioche bun

V-Vegan Burger 13.95

House-made quinoa patty, organic greens, cucumber, red onion, pickles, vegan chipotle mayo. Served on a brioche bun

V-Impossible Burger 13.95

Impossible Burger® patty, organic greens, cucumber, red onion, pickles, vegan chipotle mayo. Served on a brioche bun

Salads

Add grilled chicken, chickpea tofu, chicken sausage, scoop of tuna or curried chicken salad \$4

V-Buddha Bowl 13.95

Wheat berries, roasted cauliflower, sweet potato, carrots, shredded raw beets, seasoned fried chickpeas, baby spinach, avocado, chickpea tofu, miso tahini dressing

V-Paradise 13.95

Organic greens w/hot & cold seasonal veggies, carrots, radish, mint, sugar snap peas, pickled red onion, fried onions, toasted peanuts, citrus vinaigrette
Choice of Vietnamese style ground chicken sausage, grilled chicken or chickpea tofu

Greek Salad 12.95

Baby romaine, cherry tomatoes, cucumbers, red onions, parsley, feta cheese, pepperoncini, kalamata olives, salt, pepper, oregano, olive oil

Cobb Salad 13.95

Organic greens, grilled chicken breast, bacon, avocado, egg, cherry tomato, bleu cheese dressing, bleu cheese crumbles

Curried Chicken Salad 13.95

Fresh organic greens, curried chicken salad, red peppers, bacon, slivered almonds, sliced apples, apple cider vinaigrette

V-Kale Salad 12.95

Braised kale, quinoa, pepitas, sunflower seeds, radish, cucumber, avocado, roasted carrots, roasted cauliflower, soy vinaigrette. Served cold

Hummus Plate 11.95

House made hummus, evoo, w/black olives, pepperoncini, cucumber, carrots. Served with warm pita

Soup du jour Cup 5.95 Bowl 6.95

Breakfast

Bagel

w/Cream Cheese, Hummus or PB&J 2.95

Tomato, cucumber, carrots, lettuce .75 ea
Nitrate free bacon \$3, Avocado \$2

Bagel with Lox 12.95

Cream cheese, red onion, tomato, cucumber, capers

Bagel Sandwich 8.95

Egg, cheese, lettuce, tomato, red onion, mustard, mayo, smashed tots. Bacon or Ham \$3 Avocado \$2

Paradise Egg Sandwich 8.95

Scrambled egg, cheddar, tomato, bacon, arugula on pain de mie or English muffin w/black pepper & garlic aioli

Chef's Veggie Scramble 11.95

Soft cooked eggs with sauteed spinach, roasted red peppers, cotija cheese. Served w/ toast & tater tots

Herb scramble 11.95

Soft cooked eggs, chives, goat cheese. Served w/ toast & tater tots. Lox \$6 Avocado \$2 Bacon \$3

Breakfast Burrito 11.95

Scrambled eggs, chorizo, black beans, pico de gallo, sour cream in a flour tortilla. Served w/tater tots

Vegan Breakfast Burrito 11.95

Chickpea tofu, pico de gallo, black beans, roasted red peppers, cashew sour cream in a flour tortilla. Served w/tater tots

Totaquiles 11.95

Tater tots, tossed in chilaquiles sauce with guacamole, black beans, eggs, cotija cheese

French Toast w/seasonal fruit 10.95

Made with pan de mi. Served with organic maple syrup

Lemon Ricotta Pancakes 10.95

Served w/organic maple syrup & fresh fruit

Granola w/fruit & yogurt 8.95

House made granola, Greek yogurt & fruit

Ham & Cheese Croissant made to order 8.95

Avocado Toast 10.95

Smashed avocado, poached egg, radish, pepitas, organic mixed greens on 9-grain b. Bacon \$3

Apple and Almond Toast 8.95

Almond butter, honey, sliced apples, sea salt, slivered almonds on 9-grain bread

Pizzas

Margherita	13
Mozzarella, tomato, basil	
Vegan Love	14
Romesco sauce, roasted cauliflower, spicy calabrian chiles, basil, kalamata olives, arugula, cashew cheese	
Truffled Fig & Prosciutto	15
Dried Mission figs, mozzarella, prosciutto, pecorino, truffle oil, arugula	

Spicy Italian	15
Italian sausage, roasted red peppers, mozzarella, pecorino, tomato sauce	

Pesto pie	15
Pumpkin seed pesto, sun dried tomato, mozzarella, prosciutto, lemon zest	

Additions \$2

Pepperoni, soppressata, bacon, sun dried tomatoes, bell pepper, cauliflower, olives, onions, spicy sausage

Smoothies

Made w/honey & seasonal fresh fruit

Kale crush	8.95
Kale, almond butter, banana, almond milk	

K2 Smoothie	8.95
Strawberry, banana, protein powder, honey, orange juice	

Pear Smoothie	8.95
Pear, pineapple juice, bee pollen, ginger, honey	

Chai Crush	8.95
Blended house brewed chai w/banana, soy, honey	

Mocha-Chia	8.95
Blended mocha w/double shot of espresso, chia seeds, cocoa, cinnamon, almond milk, (soy optional)	

Green Machine	8.95
Fresh spinach, ginger, apple juice, lemon juice, honey	

Juice Bar

Revival	8
Beet, lemon, ginger, cucumber, apple, carrots	

Mighty Cleanse	8
Beet, kale, spinach, cucumber, carrots	

Popeye	8
Celery, carrots, ginger, spinach	

Big Red	8
Beet, ginger, apple, carrots	

Single Juices	8
Orange, apple, pear or carrot	

Cold Beverages

Kombucha on tap	7
Fresh squeezed lemonade	4
Iced Tea	4
Annie Palmer	4
24-hr Cold Brew Coffee	4
Thai Iced Tea	4
Sodas	2

Park Coffees & Teas

We roast our beans in-house

Offerings change seasonally

Seasonal drip coffee or house blend	3/3.50
Café latte	4
Golden latte	4
Espresso	3
Cappuccino	3.75
Mocha	5
White chocolate mocha	5
Macchiato	3.75
Matcha	5
Americano	3.75
Cafe au lait	3.75
Hot chocolate	4.50/5.50
Cubano Latte	5
Fresh pressed hot cider	6
Chai	5.50
Assorted Teas	2.75
Soy milk, almond milk, oat milk	.80

Just for Kids menu... \$7 each

Sunflower butter & banana sandwich
(Almond butter optional)
Zoe's all natural beef hot dog served w/ Kettle Chips
Grilled Cheese made w/melted jack & cheddar
Gluten-free mac & cheese (house-made)
V-Kid's Crudite hummus, carrots, celery, cucumbers

FOOD ALLERGY NOTICE

Please be advised that food prepared here may contain milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness."



7:30am-5pm
(Monday-Saturday)

8am-5pm
(Sunday)

Paradise Park Café

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