

BREAKFAST SANDWICHES AND SUCH

Gorilla Granola (V) (GF)\$4.50 a bowl
Homemade granola with organic yogurt and fruit.
Or take some home by the lb.\$9.95

Gibbons Oatmeal (V) mixed with Flax, Pumpkin Seeds and Dried Fruit
.....\$4.25 a bowl

Shana's Favorite Spotted Dolphin Vegetarian Panini (V) (GF)\$8.95
Veggie sausage, rice cheese, avocado, caramelized onions topped with tahini sauce and pressed into a delicious panini. Served with homefries or fresh fruit.

Cage Free Carnivore Panini (GF)\$8.95
Cage free eggs, fresh spinach, chicken sausage, sautéed mushrooms and tomatoes, made with organic cheese. Served with homefries or fresh fruit.

Is there a Hungarian in the house? Ask Debby or Eric to make you a homemade **Policinta**, an old family recipe!
With powdered sugar\$4.95 each
With Fresh Fruit...mmmmm, very "treehuggerish"\$6.95 each

Share the love! Let Treehuggers cater your next gathering!

***(V)** denotes Vegan, or can be prepared as Vegan. **(GF)** denotes Gluten Free, or can be prepared as Gluten Free.

All of our bread is made fresh in the morning, and the majority of it is vegan.

Menu printed on recycled paper.



Treehuggers Café
1330 Bagley Road, Unit I
Berea, Ohio
www.treehuggerscafe.com

Phone: 440-973-4277

Treehugging Hours
Monday-Thursday 10:30am - 8:00pm
Friday 10:30am - 9:00pm
Saturday 9:00am - 9:00pm
Sunday Open Upon Request

PLEASE USE OUR CONVENIENT DRIVE THRU

Hoot Owl coffee is 100% organic, fairly traded, roasted weekly, ground fresh daily...you WILL taste the difference!

Treehuggers accepts cash and / or credit cards.
No checks please

CARRY OUT: There will be a 25¢ charge for carry out orders to help defray the cost of our compostable containers. Thanks for helping us keep the planet green!

Treehuggers Café

A green place to eat.

Please enjoy your perfect cup of coffee named after the Hoot Owl in danger of extinction.



We have a mission at Treehuggers to help people see that they can make a difference, not only for our planet, but also for their health.

We do our part by using organic for almost every item on our menu. Most importantly we buy our produce when in season from local farms to support our agriculture. Buying and eating organic not only benefits you as there are no hormones, chemicals, pesticides etc. used that have extreme effects on our society, but organic farming replenishes the soil, leaving it sustainable for future growth, rather than stripping the earth of its natural resources. ALL of our containers are compostable, recyclable and biodegradable, and our restaurant has been designed using as much recycled material as we could find.

We also donate a percentage of our proceeds to an earth/animal friendly organization that is committed to our cause. We cater to your vegetarian/vegan needs so please let us know how we can customize your order for you.

Ask about our seasonal Chef's Specials!

For information about these and other endangered species, please visit our website: www.treehuggerscafe.com... Thank you!

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HOOT OWL COFFEE

Love our coffee? Take some home by the lb., ground fresh for you, never more than 7 days old.

Choose from our flavor of the day,\$1.95 12 oz.
in regular or decaf.....\$2.10 16 oz.
.....\$2.30 20 oz.

Queen Conch Iced Coffee\$2.50

Organic Mighty Leaf Hot Tea\$2.25

Viceroy Butterfly Iced Tea.....\$2.25

Tou-Can Share\$9.95

French Press served to you with homemade muffins or scones

Iced or Hot Tamarind Teas for 2.....\$9.95

served with homemade muffins or scones

Snow Leopard Smoothies

Strawberry banana, mixed berries, or try a green smoothie for extra B vitamins—all made from whole fruit and organic yogurt.....\$5.00

Cockatoo French/Italian Sodas.....\$2.50

BROWN BEAR BAKERY

Help us support local bakers - all of our bakery is homemade with whole ingredients! Here are some favorites:

Giant Vegan Cookies (V)
Chocolate Chunk, Everything Cookies and Carrot Cookies.....\$2.95

Harp Seal Scones (V)
Vegan, delicious, ask your server about today's fresh varieties.....\$3.50

Bumble Bee Bat Brownies of the Day.....\$3.50

Du Gong Cinnamon Rolls with Homemade Maple Frosting
Warm one up to share!.....\$4.00

Power Muffins (V)
Our own recipe, packed with protein, these really pack the punch! Made with an entire banana per muffin, tofu, almond meal, flax meal, dried cranberries & whole grains.....\$2.95

Morning Glories (V)
The original "hippy muffin." An old recipe that's totally delicious, including fresh carrots, pineapples and more.....\$2.95

Gluten free bakery available as well - please call ahead for large orders!

SIBERIAN TIGER SALADS

Add organic charbroiled chicken to any salad for \$2.95

Scarlett Macaw Cranberry Walnut Salad (V) (GF).....\$8.95
Plenty of greenery, candied walnuts and oranges, sprinkled with goat cheese and more, tossed in a homemade cranberry balsamic vinaigrette.

Strawberry Kiwi Koala Salad (V) (GF).....\$8.95
Fresh strawberries, buffalo mozzarella, roasted almonds and more on a bed of field greens tossed with our homemade strawberry smoothie dressing.

2010 Farmers Market RAW Salad (V) (GF).....\$10.00
Get a new leaf on life! All of the raw veggies in the house, chopped up fresh so you don't have to, served with a lemon feta vinaigrette.

Marine Otter Marinated Bean Salad (V) (GF).....\$5.95
Packed with protein and fresh herbs.

Lesser Panda Pasta & Grain Salads (V) (GF).....\$6.95 a plate or \$5.95 lb.
Check our deli case for daily varieties

Tree Hugger's Salad (V) (GF).....\$7.95
Right out of your own backyard...no, just kidding. Field greens, sunflower seeds, dried fruit, wild mushrooms, baby goat cheese tossed in a honey lemon vinaigrette.

Giant Armadillo Fresh Spinach Salad (V) (GF).....\$10.00
Hard boiled eggs, turkey bacon, roasted shallots, beefsteak tomatoes, with a honey Dijon vinaigrette.

HOMEMADE SOUPS/RICE BOWLS/WRAPS

Add fresh cut or sweet potato fries for \$2.95

Dwarf Lake Iris Dandelion Soup (V) (GF).....\$4.00
Seasonal. Made with fresh herbs and vegetables slow simmered in a chamomile honey broth. Served with fresh homemade bread.

Southern Cornshell Soup of the Day (V) (GF).....Price varies.
Ask us about today's homemade varieties

Red Wolf Rice Bowl (V) (GF).....\$8.95
Our rice bowls are generally of the vegan variety and packed with protein—ask about today's special. Add organic chicken.....\$2.95

Checkerspot Butterfly Veggie Wrap (V).....\$7.95
Grilled tofu w/EVO, avocado, tomatoes, fresh herbs and more. Add cheese for \$1.00
Side dish varies.

Hawaiian Crow Hummus.....\$8.95
Our own hummus like you've never tasted, served with fresh pita and baby veggies.
If you love it like we do, take some home by the lb!\$7.95
Hummus Wrap with fresh roasted veggies.....\$8.95

Rock Hopper Penguin Organic Chicken Salad Wrap.....\$8.95
Free range organic chicken, tarragon, red globe grapes and candied pecans in a lemon tarragon vinaigrette. Side dish varies.

Hairy Nosed Wombat Mediterranean Chicken Wrap.....\$8.95
Curried shredded organic chicken breast with granny smith apples, toasted almonds and shallots.

Black Bean Chimichanga (V).....\$9.95
Black beans seasoned with freshly baked sweet potatoes, sweet onions and organic brown rice, served with a vegan chipotle mayo.

Save the Dolphins Tuna Salad Wrap.....\$8.95
Chunky white tuna & fresh dill in a lemon vinaigrette. Side dish varies.

GIANT PANDA PANINIS

Please ask your server which fresh artisan breads are available today.

These take us a little longer, so slow down please!!

Add fresh cut or sweet potato fries for \$2.95

Manatee Grilled Eggplant Panini (V) (GF).....\$8.95
Grilled eggplant, caramelized onions, buffalo mozzarella, fresh tomatoes and basil.
Side dish varies.

Great Egret Zucchini Parmesan Panini (V) (GF).....\$8.95
Fried zucchini with melted parmesan cheese, topped with tomatoes and homemade olive pesto. Side dish varies.

Marbled Murrelet Mushroom Panini (V) (GF).....\$8.95
Portabellas with caramelized onions, buffalo mozzarella and fresh herbs, tossed in a fresh pesto sauce. Side dish varies.

Sea Turtle Grilled Lemon Chicken Panini (GF).....\$8.95
Organic charbroiled chicken breast, avocado, Swiss cheese and fresh herbs. Side dish varies.

BLUE WHALE BURGERS

Made fresh daily, check availability

Add fresh cut or sweet potato fries for \$2.95

Black Cactus Black Bean Patties (V)\$8.95
Ground black beans and black-eyed peas deliciously charred—a little on the spicy side.

Ground Chicken Burger (GF).....\$8.95
Ground organic chicken mixed with feta and spinach, then grilled to perfection, topped with mango salsa.

Chick Pea—Chicken Free Patty (V) (GF).....\$8.95
Ground chick peas, raw veggies and spices, topped with a fresh coconut ginger sauce.

White Rhino Old Oat Tree Burger (V)\$8.95
Ground oats, nuts and spices make our veggie burger the best in town. Bring some home tonight!