


# Cultivate

## SOUPS

### 12-oz bowl

daily house tomato-basil 

7

weekly rotating special

7

## SALADS

### Harvest Cobb Salad

Baby kale, arugula, smoked turkey, sweet potato, smoked blue cheese, hard-cooked egg, dried cranberries, toasted pepitas, choice of dressing

15

### Simple Green House Salad

9








Baby kale, arugula, shredded root vegetables, toasted pepitas, choice of dressing

### Kale Caesar Salad

Baby kale, Parmesan cheese, Focaccia croutons, Caesar dressing, lemon wedge

11

### Dressings:

- avocado-tahini goddess 
- farmhouse ranch  
- lemon-dijon vinaigrette 
- maple-sherry vinaigrette 
- smoked blue cheese  
- **extra dressing +1**

### Salad Proteins:

- seared Ahi tuna^ +6 
- sous vide chicken +6

## APPETIZERS

### Maple Roasted Brussel Sprouts

Brussels sprouts, caramelized onions, maple syrup

8

### Fried Jerk Wings

13

Jerk chicken wings, sweet and spicy mango-habanero sauce, green onions

### Grilled Broccolini

Lightly seasoned

8

### Garbanzo Falafel Bites

10

Fried green garbanzo beans, avocado-tahini goddess dressing

### Baby Baker Potatoes

Fried red skinned potatoes, rosemary, garlic, black pepper, choice of dipping sauce

6

### Cultivate House Fries

6

Thin-cut crispy steak fries, choice of dipping sauce

### Smoked Cheddar Cavatappi

Cavatappi pasta, creamy white cheese sauce, smoked white cheddar and parmesan cheeses










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### Onion Rings

8

Beer-battered, lightly seasoned, choice of dipping sauce

### Dipping Sauces

- avocado-tahini goddess 
- farmhouse ranch  
- Mango Habanero 
- house smoky slather  
- chipotle mayoli   
- **extra dipping sauce +1**
- BBQ

### Allergens & Dietary Information








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

## SANDWICHES & BURGERS





Served with choice of:





Cultivate House Fries, cup of soup, Simple Green side salad, or upgrade side with a choice of appetizer for +2






**Sourdough Grilled Cheese\***      12  
Tillamook cheddar, American, and  
smoked provolone cheeses,  
sourdough bread











**\*Make it vegan**     

**Turkey Breast Sandwich**      
Oven-roasted turkey, Brie cheese,  
lingonberries, red onion, baby arugula,  
mustard, rosemary Schiacciata roll


**Chicken Sandwich**      
Fried chicken thigh, dill pickles, hot  
honey, creamy slaw house slather,  
brioche bun

**The Burger^**     19  
Short rib beef patty, dill pickles, smoked  
cheddar cheese, lettuce, tomato, red  
onion, house slather, toasted brioche bun  
**^Order it *pink* or *no pink***




**BBQ Burger**      19  
Plant-based patty and cheddar cheese, dill  
pickles, stout-battered onion ring, smoky  
slather, BBQ sauce, toasted Bianco roll







**Half Grilled Cheese\* + Soup**      11  
Tillamook cheddar, American, and  
smoked provolone cheeses,  
sourdough bread, cup of soup  
**\*Make it vegan**     

## ENTREÉS

**Florribbean Bowl**  13  
Cilantro rice, black beans, roasted sweet  
potatoes, cabbage, escabeche, mojo  
sauce, add protein

**Proteins:**

- Seared Rockfish  5
- Fried Chicken  6
- Mojo Jackfruit  3

**Gnocchi Pomodoro\***    16  
Potato gnocchi with tomato sauce,  
arugula, fresh basil, mozzarella  
**\*Make it vegan**   

**Grilled Pork Chop** 22  
Pork chop (2), chipotle rosemary  
marinade, rosemary-garlic mashed  
potatoes

**NY Strip Steak Frites^** 34  
Seared NY strip, smoky Argentinian  
chimichurri, Cultivate's House Fries  
**^Order it *pink* or *no pink***

**Seared Rockfish** 16  
Seasoned rockfish, mojo sauce,  
baby bakers

All fried foods are cooked in a shared fryer.  
Please inform your server if you have an allergy.

^Eating raw and/or undercooked foods may increase the risk of foodborne illness.

\*Make it Vegan

### Allergens & Dietary Information



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## SWEETS

**New York Cheesecake** 🌱 🥚 🥛 🍷 🌿

Served with marionberry jam

9

**Tiramisu** 🌱 🥚 🥛 🍷 🌿

Mascarpone cheese, lady fingers, espresso, liquor, cocoa powder dusting

7

**Banana Walnut Coconut Cake** 🌱 🌱 🌱 🌱 🌱 🌱

Topped with whipped topping and toasted coconut

8

## BEVERAGES

**Cold Brew**

5

**Iced Tea**

5

- acai green
- ginger peach

**Bubbly Sparkling Soda**

3

- grapefruit
- lime
- mango

**Meyer Lemon Lemonade**

3

**Fountain Soda - Pepsi & Stubborn**

3

- Pepsi
- Pepsi Zero
- agave vanilla cream soda
- classic root beer
- lemon berry acai
- pineapple cream soda

## ESPRESSO (16 oz)

**Americano**

6

**Latte**

7

**Cappuccino**

7

**Mocha**

8

**Green Tea Latte**

8

2% milk or oatmilk available.  
Add shot for +\$1

## Culti-Date Special Events

Fall Quarter: Thursday, November 13

Winter Quarter: Thursday, January 15

Palentine's Day: Thursday, February 12

Spring Quarter: Thursday, April 16



Follow us on social media for updates about upcoming special events and promotions.

## Allergens & Dietary Information



FISH



WHEAT



PEANUT



TREE NUTS



SOY



SESAME



CRUSTACEAN SHELLFISH



EGG



DAIRY



VEGAN



VEGETARIAN

May contain dairy, eggs, honey



GLUTEN-FREE



SPICY



PLANT-BASED