

SALADS AND SMALL PLATES

Cultivate Caesar [E,M,S,W] Little gem lettuce served wedge-style with Caesar dressing, grated Parmesan, fresh-ground black pepper, grilled lemon and grilled garlic croutons	14
Simple Green House Salad Black-scarlet baby kale and arugula with shredded root vegetables, toasted pepitas (VG) and choice of dressing: farmhouse ranch (V) [E,M], avocado-tahini goddess (VG) [SE], lemon-Dijon vinaigrette (VG) or maple-sherry vinaigrette (VG)	7.5
Grilled Asparagus [M] Asparagus spears tossed in a pepper-lemon-oil emulsion, topped with a three-cheese blend and caper dust - Plant-powered option available with asparagus tossed in a pepper-lemon-oil emulsion and topped with caper dust	7.5
Crispy Battered Garlic-Parmesan Chicken Wings [M,S] Fried wings tossed in a garlic-Parmesan sauce topped with parsley and Parmesan, served with choice of dipping sauce: house smoky slather [S], farmhouse ranch (V) [E,M], avocado-tahini goddess (VG) [SE] or caramelized onion dip (V) [M]	10
Calamari Corkscrews & Tartar Sauce [CS,W] Wild squid, flour dusted and fried, served with malt-vinegar tartar sauce and lemon	13
Chips & Dip Housemade fried chips, served with choice of dipping sauce: house smoky slather (VG) [S], farmhouse ranch (V) [E,M], caramelized onion dip (V) [M] or avocado-tahini goddess (VG) [SE]	6.5
Salsa Verde Marinated Tofu	4.99
Yellowfin Tuna	7
Sous Vide Grilled Chicken Breast	6.5
Cultivate House Fries (VG) [S,W]	5.5
Rosemary-Garlic Baby Bakers (VG)	5.5
Soup - house tomato-basil soup (VG) served daily	5.5
Rotating Soups - served weekly	6.5
Extra Dressing/Dipping Sauce	.75

SANDWICHES

<i>Choice of:</i> - Cultivate House Fries - Rosemary-Garlic Baby Bakers Potatoes - Simple Green Salad	
Fried Chicken Sandwich [M,S,SE,W] Fried chicken, cabbage slaw, dill pickles and house smoky slather on a brioche bun - à la carte 13.25	16
Caprese Grilled Cheese (V) [M,W] Mozzarella, smoked provolone, basil and Roma tomato on sourdough - Plant-powered option available with plant-based mozzarella, basil and tomatoes on sourdough (V) [S,W] - à la carte 7.75	10.5
Half Sandwiches & Choice of Side or Soup ½ sandwich with one side or cup of soup	12
Chickpea Salad Sandwich Smashed chickpea salad, pickled onions, cucumbers, avocado and arugula on toasted ciabatta (VG) [S,SE,W] - à la carte 11	15
Ricotta & Pea Toast [M,W] Pea and mint spread, kale-arugula mix, whipped ricotta and shaved-cheese blend on grilled sourdough - Plant-powered option available with pea and mint spread, kale-arugula mix, plant-based whipped cream cheese and lemon-Dijon vinaigrette [TN-Coconut,W] - à la carte 12.25	15

(VG) vegan (V) vegetarian
[CS]=crustacean shellfish [E]=eggs [F]=fish [M]=milk
[P]=peanut [S]=soy [SE]=sesame [TN]=tree nuts
[W]=wheat

BURGERS

Choice of:

- Cultivate House Fries
- Rosemary-Garlic Baby Bakers Potatoes
- Simple Green Salad

The Burger* [E,M,S,SE,W] **16**

Griddled 6-oz brisket-sirloin-chuck blend patty with house smoky slather, dill pickle chips, Roma tomatoes, shredded iceberg lettuce, red onion and smoked cheddar on a toasted Alki brioche bun
Order it pink or no pink

- à la carte **13.25**

Mediterranean Plant-Powered Burger **12.75**

[S,TN-Coconut,W]
Brown rice patty topped with a plant-based herb schmear, red bell peppers, kale-arugula blend and lemon-Dijon vinaigrette on a bianco roll

- à la carte **10**

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BEVERAGES

French Press featuring Husky Grind Coffee **4.5**

Cold Brew **4.5**

Iced Tea **3.5**

Meyer-Lemon Lemonade **2.75**

Stubborn Fountain Soda **2.99**

Diet Pepsi 12-oz Can **1.7**

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

PLATES

Salmon Cellentani Primavera **19**

[F,M,TN-Coconut,W]
Asparagus, zucchini, peas, smoked salmon, pesto Alfredo and Parmesan
- Plant-powered option available with asparagus, zucchini, peas, plant-based pesto Alfredo and plant-based mozzarella

Steak Frites* **28**

Pan-seared 12-oz N.Y. strip steak with Cultivate's house fries and North African chermoula [S,W]
Please provide steak temperature preference

Chorizo Quesadilla [M,W] **15**

Chorizo, roasted peppers, onion, spinach and melted Monterey Jack cheese in a grilled whole wheat tortilla garnished with cilantro, served with tomatillo salsa and sour cream
- Plant-powered option available with plant-based chorizo and plant-based cheese [W]

Pan-Seared Sockeye Salmon [F] **18**

Wild Pacific Northwest salmon drizzled with salsa verde [S], served with a white bean-cherry tomato salad

SWEETS

Plant-Powered Fried Cinnamon Rolls [M,S,W] **7**

Deep-fried mini cinnamon rolls, served with vanilla glaze dipping sauce

Berry Tart [E,M,S,W] **8.5**

Housemade berry tart with vanilla whipping cream

Tiramisu Cake [E,M,W] **7**

Cheesecake (V) [E,M,S,W] **9**

N.Y.-style cheesecake drizzled with mango sauce

Plant-Based Chocolate Chip Cookies (VG) [S,W] **7**
With Dairy or Oat Milk