

house cocktails

THE AKASHA

crop organic cucumber vodka,
pineapple & cucumber juice, martini style 11

FRENCH KISS

tru organic vodka, pineapple juice,
canton vietnamese baby ginger liqueur,
ginger dusted rim, martini style 12

POMEGRANATE MARTINI

crop organic vodka, pom wonderful,
organic lemon, dash of agave, martini style 11

RED VELVET MARGARITA

casa noble organic tequila, lime
fresh blood orange juice, agave, on the rocks 14

MINTY TRU LEMON DROP

tru organic lemon vodka, lemonade, fresh mint,
sugar-dusted rim 12

CITRUS MARTINI

tru organic lemon vodka, city lemon liqueur,
grapefruit & orange juice, meyer lemon,
dash of agave, martini style 11

HIBISCUS MARGARITA

casa noble organic tequila, grapefruit juice,
housemade hibiscus elixir, lime, agave,
on the rocks 13

EMERALD CITY

tru organic gin, housemade basil elixir, fresh lime,
martini style 11

SPEAK EASY

jefferson small batch bourbon, lucid absinthe,
angostura bitters, meyer lemon, dash of agave,
on the rocks 13

SPIKED JULIUS

tru organic vanilla vodka, tangerine juice,
splash of silk, agave, martini style 12

FREE RADICAL

veev, sambazon acai juice, fresh lime, agave,
on the rocks 12

MIXOLOGIST LISA BEAUMONT

beers

new belgium fat tire, amber ale	7
stella artois, pilsner lager	7
angel city, stout	8
unibroue blanche de chambly, blonde ale	8

bottles

west coast green flash brewing, IPA	7
unibroue la fin du monde, tripel	9
orval, trappist ale	12
new belgium 2° below	7
allagash white, belgian style wheat	8

dinner

small plates

SEASONAL SOUP 7

LOCAL GREENS

shaved fennel, oro blanco, lemon vinaigrette 8

BACON WRAPPED DATES

stuffed with chorizo, red pepper tomato sauce 7

SPINACH SALAD

dates, kumquats, smoked almonds, red wine vinaigrette 8

ROASTED BEETS

manchego cheese, wild arugula, pickled red onion
sherry mustard vinaigrette 8

SKILLET MACARONI & CHEESE

guyere & cheddar, roasted shallot, toasted bread crumbs 8

SEARED SCALLOPS

rapini, pickled lemon, mint 15

SEARED WILD CAUGHT SHRIMP

braised fennel, roast tomato, crème fraîche, grilled ciabatta 9

PORK SLIDERS

pickled red onions, romesco, manchego, arugula 11

OLIVE OIL POACHED ALBACORE SALAD

arugula, pickled lemon, fennel, olives 12

ROASTED GARLIC HUMMUS

caramelized onion flat bread, olives 8

pizza

BRAISED MUSHROOM

wild mushrooms, mozzarella, goat cheese, truffle sea salt 12

MARGHERITA

tomato sauce, basil, mozzarella 10

GRILLED GREENS

tomato sauce, manchego, parmesan 11

SPICED LAMB SAUSAGE

rapini, manchego cheese, tomato, parmesan 13

ROASTED FENNEL

tomato sauce, mozzarella, pickled jalapeno 11

GARLIC SAUSAGE & PEPPERS

roast tomato, parmesan, provolone, peppers & onion 13

CHEF/OWNER akasha richmond

CHEF DE CUISINE andrew lakin

At AKASHA we feel that local, organic, & handcrafted ingredients are the key to great tasting cuisine. Our purveyors include local family farms, organic growers, sustainable seafood sources, fair trade producers, & artisan food makers.

LOCAL FARMS WE SUPPORT

Coleman Farms, Finley Farms, Flora Bella Farm,
Garcia Organic Farm, McGrath Family Farm,
Mud Creek Ranch, Rutiz Farms, Tutti Frutti Farms,
Weiser Family Farms, Windrose Farms

big plates

PAN ROASTED IDAHO TROUT

garlic sausage, escarole, fingerling potato 20

SEARED ALBACORE FILET

herbed sesame snap peas, quinoa, roast tomato 22

ZINFANDEL BRAISED POT ROAST

potato gratin, braised greens, horseradish gremolata 23

FLATIRON STEAK

parmesan crusted dutch potatoes, green beans, chimichurri 25

PAN ROASTED JIDORI CHICKEN

braised greens, cipollini, roast mushrooms, carrots 22

SPICED LAMB MEATBALLS

beluga lentils, roast cauliflower, tomato, red pepper, herbed yogurt 17

SPIKED ORGANIC TURKEY BURGER

mixed with green olives, jalapeño, red peppers & onion, pickle, cheddar or gruyere
with choice of salad or fries 14

NIMAN RANCH BEEF BURGER

cheddar or gruyere, ketchup, & pickle 14
with choice of salad or fries, add bacon & onion rings 2

PUNJABI MUNG BEANS & RICE

market vegetables, tandoori flatbread
local greens, tomato chutney & raita 14

QUINOA

market vegetables & tamari grilled tofu 12
with orange-soy glazed chicken 14

BELUGA LENTILS & GREENS

black lentils, butternut squash, roast mushrooms, braised greens, jalapeño pesto 14

sides

ROAST CAULIFLOWER

curry powder, herbed greek yogurt 7

ITALIAN BROCCOLI

pickled lemon, mint 7

HOUSE MADE ONION RINGS

rice flour crusted, smoked paprika aioli 7

ORGANIC FRENCH FRIES

sea salt 6

SWEET POTATO FRIES

smoked paprika aioli 6

18% gratuity for parties of 6 or more

\$5 charge for all split items, corkage fee \$20.00

menu may change due to seasonal market availability