

lunch

salads

ROASTED BEETS

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

MARKET SALAD PLATE

local greens & two daily salads from our café **10**

TANDOORI CHICKEN OR SHRIMP

local greens, coconut cashews, chutney dressing
pappadom chicken 10.00 masala shrimp **12**

LEMON-CHICKEN COBB

romaine, avocado, tomato, shaft blue cheese, niman ranch bacon,
hard cooked egg, lemon vinaigrette **13**

small plates & sides

OLIVE OIL POACHED ALBACORE

arugula, pickled lemon, fennel, olives **12**

ROASTED GARLIC HUMMUS

caramelized onion flat bread, marinated olives **8**

SMALL LOCAL GREENS

lemon vinaigrette **5**

ORGANIC FRENCH FRIES

sea salt **6**

SWEET POTATO FRIES

smoked paprika aioli **6**

HOUSE MADE ONION RINGS

rice flour crusted, smoked paprika aioli **7**

bowls

DAILY SOUP 7

MUNG BEANS & RICE 8

BAKED MACARONI & CHEESE

gruyere & cheddar, roasted garlic, bread crumbs **8**

BELUGA LENTILS & GREENS

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

PENNE & NIMAN RANCH LAMB RAGOUT

grilled ciabatta **11**

RED QUINOA

market vegetables & grilled tofu **12**
...with citrus-soy glazed chicken **14**

CHEF/OWNER akasha richmond

CHEF DE CUISINE andrew lakin

18% gratuity for parties of 6 or more
10% gratuity on to-go orders of 10 or more
corkage fee \$20.00 per bottle

burgers & sandwiches

WITH CHOICE OF APPLE CABBAGE SLAW, CUP OF SOUP OR SALAD

SPIKED TURKEY BURGER

organic turkey mixed with olives, jalapeño, red pepper & onion,
with house made pickle, cheddar or gruyere **11**

NIMAN RANCH BURGER

tomato, burger sauce, lettuce, house made pickle,
cheddar or gruyere **10**

PORK SLIDERS

manchego, wild arugula, pickled red onion, romesco **11**

OPEN FACED TEMPEH

toasted levain, avocado, caramelized onion, smoked paprika aioli,
with billy bob's rice-pimento cheese,
cheddar or gruyere **10**

BUFFALO FRIED CHICKEN

burger bun, house made red pepper sauce,
bibb lettuce, herbed buttermilk celery slaw **10**

WILD PLANET TUNA MELT

open faced on whole grain levain, tuna salad, roasted tomato,
house made bread & butter pickles, cheddar **10**

SOFT TACOS

choice of hanger steak or catfish, cilantro slaw, pico de gallo **14**

HOUSE CURED PASTRAMI

marble rye, pickled red onion, stone ground mustard, arugula **13**

pizza

MARGHERITA

roasted tomato, basil, mozzarella, olive oil **10**

GRILLED GREENS

mozzarella, tomato sauce, oregano, manchego **11**

SPICED LAMB SAUSAGE

rapini, manchego cheese, tomato, parmesan **13**

BRAISED MUSHROOMS

mozzarella, goat cheese, truffle sea salt **12**

FENNEL

braised fennel, mozzarella, tomato sauce, pickled jalapeno **11**

GARLIC SAUSAGE & PEPPERS

roasted tomato, parmesan, provolone, peppers & onion **13**

beverages

AGUAS FRESCAS

cucumber-pineapple-ginger **5**

apple-pomegranate basil **5**

iced tea "organic" house blend **2.50**

virgil's "micro brewed" natural cola **3.50**

virgil's "micro brewed" natural root beer **3.50**

reeds "jamaican style" ginger beer **3.50**

At AKASHA we feel that local, organic, and handcrafted ingredients are the key to great tasting cuisine. Our purveyors include small family farms, organic growers, sustainable/fair trade producers, and artisan food makers. Menu may change due to market availability.

LOCAL FARMS WE SUPPORT

Betty Kennedy, Burkart Farms, Coleman Farms, Country Fresh

Herbs, Finley Farms, Flora Bella Farm, Garcia Organic Farm,

McGrath Family Farm, Mud Creek Ranch, Rutiz Farms

Weiser Family Farms, Windrose Farms

seasonal 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, fresh blood orange juice,
lime, agave, on the rocks **14**

CITRUS MARTINI TSP CHILIS

tru organic lemon vodka, citry 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**

CHAMPAGNE/SPARKLING

Marques de Gelida Cava, Penedès, Spain, 05 **12**

Nicolas Feuillatte Brut, Chouilly, Champagne, NV **19**

PINK

Chateau Revelette Rosé of Provence, France, 08 **12**

WHITE

Ca' Stella Pinot Grigio, Friuli-Venezia, Italy, 08 **9**

Substance Pinot Gris, Walla Walla Valley, Washington, 2008 **12**

Chateau Boyrein Graves Blanc, Bordeaux, France, 2008 **11**

Sauvion Sancerre, Loire Valley, France, 2007 **13**

Domaine Weingut Max Ferdinand Richter Riesling,
QBA, Germany, 07 **11**

Margerum "Sybarite" Sauvignon Blanc, Santa Ynez, 07 **12**

Lone Madrone "La Mezcla" Grenache Blanc/ Albarino,
Paso Robles, 08 **12**

Domäne Wachau Grüner Veltliner, Wachau, Austria, 07 **10**

Morgan "Metallico" Chardonnay, Monterey, 07 **11**

Stuhlmuller Estate Chardonnay, Alexander Valley, 07 **15**

Sinsky "Abraxas" Blanc Blend Sonoma, 2008 **14**

RED

Martellotto *M* Pinot Noir, Willamette, Oregon, 2007 **12**

Olivet Lane Estate Pinot Noir, Russian River Valley, 2007 **16**

Mauritson Zinfandel, Dry Creek Valley, Sonoma, 2007 **12**

Clos LaChance *Violet-Crowned* Merlot, Central Coast, 06 **9**

Baileyana *Grand Firepeak Cuvée* Syrah, Edna Valley, 2006 **13**

J.Keverson *Jane's Vineyard* Sangiovese, Mendocino County, 05 **14**

Summerland *Trio*, Rhone –style Blend, Santa Barbara, 2007 **15**

Graffigna Malbec Gran Reserva, Pederal Valley, Argentina, 05 **12**

Beronia Tempranillo, Rioja, Spain, 2006 **10**

Slingshot Cabernet Sauvignon, Napa Valley, 06 **12**

Mantra Cabernet Sauvignon, Alexander Valley, 04 **15**

Tenuta Di Ghizzano, Il Ghizzano, Super Tuscan, Toscana, 07 **11**

Chappellet "Mountain Cuvée" Cabernet Blend, Napa Valley, 06 **17**

Orin Swift "The Prisoner" Proprietary Red Wine, Napa Valley, 07 **16**

TAP BEERS

fat tire, amber ale **7**

stella artois, pilsner lager **7**

angel city dunkel, stout **7**

blanche de chambly, blonde ale **8**

BOTTLES

west coast green flash brewing, IPA **7**

la fin du monde, tripel **9**

orval, trappist ale **12**

new belgium seasonal, seasonal special **12**

allagash white, belgian style white ale **8**