

STARTERS

Spinach Artichoke Dip with Flatbread Chips 7 ✓

Turkey Burger Sliders 7

Almond Crusted Popcorn Chicken 7

Avocado Toast 6.5 ✓

Roasted Garlic Hummus with Flatbread Chips 6 🥕

Meatballs & Toast 6

Tomato Basil, Chicken Tortilla and Soup Of The Week 4

BUILD YOUR OWN SALAD

(4 easy steps) 10

1. choose your type of greens or grains

- baby mixed greens
- iceberg
- baby spinach
- romaine
- baby arugula
- brown rice
- quinoa
- butter lettuce
- kale

2. select up to 4 toppings

.75 each additional

vegetables

artichokes • beets • carrots • celery • thai chili • cucumber • jicama • chef's mix mushrooms • olives • red onions • roasted pepperoncini blend

cheese

blue crumbles • fresh mozzarella • herbed goat cheese • ricotta salata • cheddar • queso fresco

legume

black beans • garbanzos • hummus

herbs

basil • cilantro • mint • greek herb mix

fruit

apples • avocado • berries • dried cranberries • grapes • mango • grilled pineapple • tomatoes • sun-dried tomatoes

nuts

almonds • agave-roasted cashews • agave-roasted walnuts • sunflower seeds • toasted coconut • pumpkin seeds

carbs

whole grain croutons • flatbread chips • quinoa • tortilla strips

3. proteins and other toppers

priced per serving

(All natural, free-range and hormone free)

mike & son's local pasture-raised egg 2.5

bacon, nitrate free 1.75

turkey bacon 1.75

citrus marinated tofu 2.5

grilled chicken breast 4

oven roasted turkey breast 3.5

almond crusted chicken 4.5

albacore tuna salad, mayo free 3.5

vegan patty (gluten-free) 3.5

turkey burger patty (gluten-free) 3.5

grilled shrimp 8.5

marinated bistro filet 9

grilled local market fish mkt. price

seared sushi-grade ahi mkt. price

salmon filet mkt. price

4. choose one house dressing

all dressings are made fresh at Greenleaf daily and are gluten, preservative and artificial ingredient free.

classics

charo's classic balsamic 🌿

nonna's basil pesto 🍷 🌿

caesar 🥜

spicy caesar 🥜

ranch

skinny blends

avocado lemon

lite blue cheese 🍷 🌿

chipotle orange bbq

clementine vinaigrette

fresh inventions

lemongrass lychee 🌿

jon's seasonal citrus basil 🌿

joey's roasted garlic herb 🌿

pomegranate whole

grain mustard 🌿

keepin' it simple

extra virgin olive oil *

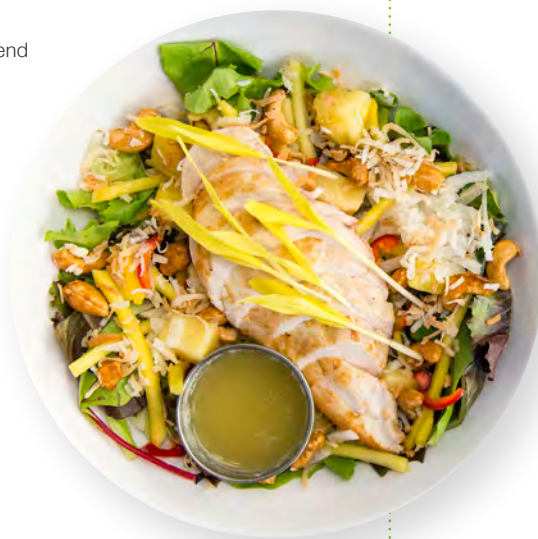
balsamic vinegar *

lemon juice *

🌿 signature * lowest calorie options 🍷 contains dairy products 🥜 contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SPECIALTY SALADS



Greenleaf Farm Fresh 🥕

scarborough farms baby mixed greens, beets, carrots, cucumber, tomatoes, garbanzos & herbed goat cheese with jon's citrus basil vinaigrette 5 | 8

Kitchen Sink Cobb

iceberg and romaine, tomatoes, egg, avocado, carrots, garbanzos, bacon, turkey, basil & blue cheese with charo's balsamic vinaigrette 8.75 | 11.75

The Antioxidant Orchard 🥕

scarborough farms baby mixed greens, grapes, celery, walnuts, dried berries, apples, blue cheese, mint, red onion, cucumbers & berries with pomegranate whole grain mustard vinaigrette 8.75 | 11.75

*we suggest you add salmon filet

Mexplosion 🥕

scarborough farms baby mixed greens, black beans, pico de gallo, cilantro, avocado, sunflower seeds, tortilla strips, queso fresco & roasted pepperoncini blend on a whole wheat tortilla with spicy chipotle orange bbq sauce 8 | 11

*we suggest you add tinga chicken

Lemongrass Chicken

scarborough farms baby mixed greens, grilled chicken, mango, grilled pineapple, jicama, popcorn shoots, toasted coconuts, cashews & thai chili with lemongrass lychee 8.75 | 11.75

Chicken Caesar

romaine, kale, egg, ricotta salata & whole grain croutons with Greenleaf signature skinny caesar dressing 8 | 11

Zorra The Great 🥕

romaine, scarborough farms baby arugula, tomatoes, cucumber, ricotta salata, olives, red onion, fresh herbs, artichokes, flatbread chips & hummus with joey's garlic herb vinaigrette 8.75 | 11.75

* we suggest you add chicken

Grilled Vegetable ✓

basically, we grill a garden full of seasonal vegetables then add romaine, chef's mix mushrooms, lentils, roasted pepperoncini blend, avocado, red onion, basil & sun-dried tomatoes tossed with avocado lemon dressing and balsamic reduction 8.75 | 11.75

Chop Chop

iceberg and romaine, chicken, mozzarella pearls, tomatoes, cucumber, garbanzos, roasted pepperoncini blend, red onion, fresh herbs & whole grain croutons with nonna's vinaigrette 8.75 | 11.75

Buffalo “Wangs”

romaine hearts with almond crusted chicken tossed in our chipotle orange bbq sauce, bacon, carrots & celery with lite blue cheese dressing 8.75 | 11.75

SPECIALTY BOWLS

Ahi & Farro Bowl

cucumber, basil, mint, avocado, fennel, dried berries, pumpkin seeds & spinach with clementine vinaigrette 16.5

Eat Slow Bowl 🥕

violet and green kale, farro, quinoa, tossed in vegan caesar dressing with cucumber, grilled corn, cherry tomatoes, garbanzos & grilled asparagus topped with bee pollen and aged balsamic 11

Hollywood Bowl

kale, arugula, chicken, quinoa, golden beets, dried cranberries, almonds & goat cheese with charo's balsamic vinaigrette 11.75

West Coast Bowl

seasoned ground turkey, farro, brown rice, quinoa, arugula, kale, cabbage, ricotta salata, persian cucumber, tomatoes & raddish sprouts with joey's garlic herb vinaigrette 11.75

daily
HAPPY HOUR
at participating locations



ENTRÉES

Seared Salmon w/ Beet-Carrot Puree

yellow squash, zucchini & seasoned yogurt sauce with sliced cucumber ribbons 16

Baked “Spaghetti” w/ Tuscan Kale Salad 🥕

spaghetti squash, marinara, mozzarella & zorra herbs 10

*we suggest you add turkey meatballs

Chimichurri Vegetable Pasta 🥕

brown rice pasta, artichoke, sun-dried tomato, mushroom, onions, sofrito & goat cheese served with flatbread chips 9

*we suggest you add flat iron steak

Stir Fry ✓

red peppers, yellow peppers, red onion, carrots, bok choy, green beans & agave cashews served with steamed brown rice & cilantro 9

*we suggest you add grilled shrimp



Build Your Own Entrée

one protein and choice of two gourmet sides

grilled chicken breast 15

almond crusted chicken breast 16

grilled shrimp 15

marinated tofu 14

marinated bistro filet 18

grilled local market fish mkt. price

seared sushi-grade ahi mkt. price

salmon filet mkt. price

THIN CRUST “PIZZAS”

(served on a crisp whole wheat tortilla)

Wild Mushroom & Truffle 🥕

baby arugula, ricotta salata, goat cheese & white truffle oil 11

BBQ Chicken

red onion, cilantro, fresh mozzarella, white cheddar & roasted pepperoncini blend 11.5

TACOS

Al Pastor

marinated pork shoulder, corn tortilla, pico de gallo, queso fresco, cilantro & avocado 8

Shrimp Diablo

avocado citrus, toasted coconut, cabbage slaw & corn tortilla 10

Chicken Tinga

shredded picante chicken, violet and green kale, nacho sauce, greenleaf ranch, toasted pepitas & corn tortillas 9

Grilled Mahi

mediterranean salsa, green cabbage & corn tortilla 9

BURGERS & SANDWICHES

Angus Burger

dry aged grass-fed angus, garlic aioli, white cheddar, butter lettuce, tomato, onion & zucchini pickle 12

Cali Vegan Burger ✓

avocado pesto, tomato, baby arugula & vegan cheese with Greenleaf garlic aioli 12

Turkey Burger

caramelized onions, homemade relish & grilled tomato with Greenleaf pomegranate aioli 12

Pulled Pork on Pretzel Bread

braised pork, fennel slaw & chipotle orange bbq sauce 10

Turkey Melt on Pretzel Bread

aged cheddar, spinach, caramelized onion with truffle oil & Greenleaf signature whole grain mustard aioli 11

BBQ Chicken Panini

red onion, cilantro, white cheddar & roasted pepperoncini blend *OR* combine 1/2 panini with any side or soup 10

Pesto Chicken Panini

avocado pesto, grilled tomatoes, arugula, white cheddar & basil pesto vinaigrette *OR* combine 1/2 panini with any side or soup 10

Albacore Tuna Salad Sandwich

sunnyside up egg, relish, popcorn shoots, pepperoncinis & avocado pesto on honey cracked wheat 11

GOURMET SIDE DISHES

seasonal fruit salad 5.5 ✓

pomegranate quinoa 5.5 ✓

baked sweet potato fries with avocado pesto 5.5 ✓

farro risotto 5.5 🥕

green beans & shallots 4.5 ✓

beets, yams, walnuts & goat cheese 5.5 🥕

farro salad 5.5 ✓

sautéed spinach with garlic & chili flakes 4.5 ✓

green lentils 4.5 ✓

grilled vegetables 4.5 ✓

tuscan kale salad 4.5 🥕

small house salad 4.5 ✓

roasted yams & red onion 4.5 ✓

✓ vegan

🥕 vegetarian

KID'S MENU

breakfast

Kid's Parfait 🍓

yogurt, strawberries & granola 3.5

AB & J Wrap 🌿

banana, strawberries & granola 6.5

Kid's Oatmeal 🍓

caramelized bananas & almonds 5

2 Scrambled Eggs, 2 Slices of Bacon & an English Muffin 6.5

lunch & dinner

Mini Turkey Burgers

served with baked sweet potato fries & ketchup 6.5

Grilled Cheese

served with baked sweet potato fries & ketchup 6.5

Almond Crusted Chicken Bites

served with baked sweet potato fries & ketchup 7.5

Cheese Pizza on Flatbread 6.5

JUICE BAR

Garden Greens

aids in digestion & building strong bones
spinach, kale, romaine, cucumber, celery & lemon 8.25

Farm to Face

high in fiber & protein,
boosts metabolism & immune system
spinach, kale, apple, cucumber, celery & lemon 8.25

Piña-kale-ada

antioxidant & anti-inflammatory
kale, grilled pineapple, lemon & apple 8.25

Activated Charcoal Lemonade 3.5

COLD
PRESSED
JUICES

Berriful Açaí

improves stamina & heart health
acai berry puree, strawberries, blueberries, apple and cranberry juices, banana & pure naked protein 8.25

ABC's

nutrient dense & regulates
blood pressure and cholesterol
almond butter, banana, chocolate protein & chocolate almond milk 8.25

Bx Fab

fires up metabolism & aids in joint health
vanilla protein, banana, flax seeds, almond butter, apple juice, almond milk & fat free yogurt 8.25

Beetbox Detox

heart healthy & anti-inflammatory
golden beet, carrot, apple, ginger, celery & lemon 8.25

Nice Melons

reduces pain and
inflammation & detoxifying
orange, cantaloupe, ginger & lemon 8.25

Liquid A.B.S.

generates healthy skin & energy production
apples, pears, celery, yams, oranges 8.25

Freshly Squeezed Orange Juice 6

Fat Blasting Lemonade

fuel burning, detoxifying,
& soothing to digestive system
freshly squeezed lemons, l-carnitine & a hint of pure agave 6

Power Punch

supports muscle
building & balances electrolytes
clementine, grilled pineapple & pure naked protein 8.25

Açaí Bowl

super food, rich in antioxidants & omega-3
açai berry puree, apple juice, strawberry, flax seeds, granola & banana 7.5

BRUNCH

Eggs Benedict

mike & son's local pasture-raised egg, turkey breast, truffled spinach, caramelized onions & cheddar with whole grain mustard hollandaise on pretzel bread single 9 / double 14

French Toast 🍓

brioche with fresh seasonal berries 12

Huevos Rancheros 🍓

mike & son's local pasture-raised egg, refried black beans, chipotle sauce, pico de gallo, avocado & crisp corn tortilla strips 11

Breakfast Sandwich

mike & son's local pasture-raised egg, bacon, avocado, arugula, goat cheese spread, basil pesto vinaigrette on a brioche bun 9

Breakfast Burrito

egg whites, turkey sausage, black beans, pico de gallo, avocado pesto & roasted pepperoncini blend wrapped with a whole wheat tortilla 7

Breakfast Pizza

turkey sausage, fennel, goat cheese, arugula & mike & son's local pasture-raised egg 11

Oatmeal 🍓

steel cut oats topped with agave roasted apples, served with dried cranberries, granola & fat free milk 7

Avocado Toast 🌿

thick sliced whole wheat, avocado, cherry tomatoes, red jalapeño, shallots, coconut oil & pink himalayan salt 6.5

Chicken & Egg White Scramble

egg whites, chicken, mushrooms, spinach, onion, red & yellow peppers, basil & pico de gallo 11

Protein Scramble

turkey bacon, turkey sausage, egg whites, mushrooms, pico de gallo, broccoli, fennel & roasted pepperoncini blend 11

Grilled Vegetable Scramble 🍓

grilled vegetables, basil, mushrooms, egg whites, fennel, broccoli & roasted pepperoncini blend with balsamic reduction 11

Build Your Own Scramble or Omelet

choice of 3 toppings & 1 meat 11

Build Your Own Breakfast

choice of 2 eggs any style, 1 meat, wheat toast & choice of fruit or breakfast yams 11

Fresh Berry Parfait 🍓

greek yogurt, homemade granola, berries & agave 7.5

Cheap n' Easy

egg whites, turkey bacon & aged cheddar on wheat English muffin 4.5

Açaí Bowl 🍓

açaí berry puree, apple juice, strawberry, flax seeds, granola & banana 7.5

SIDES

two eggs any style 2.5

choice of ciabatta, whole grain, english muffin or gluten free bun served with fruit compote 2

breakfast yams & grilled red onion 4

bacon, turkey bacon, chicken, or turkey sausage 4

seasonal fruit with mint & coconut 5.5

WE DELIVER

beverly hills 9671 wilshire blvd. | 310.246.0756

century city 1888 century park east | 424.239.8700

costa mesa 234 east 17th st. | 949.200.3950

soco-costa mesa 3321 hyland ave. | 714.862.2480

hollywood 6201 hollywood blvd. | 323.380.5127

venice 1239 abbot kinney blvd. | 310.399.9400

glendale 252 south brand blvd. | 747.215.6768

calabasas coming summer 2017

usc village coming fall 2017

catering

corporate katie@greenleafchopshop.com | 949.929.7531

special events casarah@greenleafchopshop.com | 310.770.7776

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CLEAN NATURAL
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RESTAURANT & BAR