

STARTERS

Smashed Avocado Toast

cherry tomatoes, california organic olive oil, pink himalayan salt 9 ✓
add local egg or bacon 2.5

Hummus & Flatbread

roasted garlic hummus, muhammara, spicy hummus
choose one 6 | three 12 🥜
sub gluten-free chips 4

Nachos Rancheros

cheddar, pico, queso fresco, red jalapeño,
pickled jalapeño, black bean, cilantro, ranchero sauce
& avocado on corn tortilla chips 10
add carnitas or shredded chicken 4

BBQ Chicken Flatbread

red onion, cilantro, fresh mozzarella, aged white cheddar
& pepperoncini blend with chipotle orange bbq sauce 9.5
sub gluten-free cauliflower crust 4

Meatballs & Toast

turkey meatballs, spicy tomato sauce, & garlic bread 7

Paleo Chicken Fingers

BAKED almond crusted chicken strips
with avocado pesto and vegan nacho aioli 10 🥜

Shredded Chicken Tacos

kale, vegan nacho aioli, vegan ranch,
toasted pepitas on corn tortillas
3.95 each 🥜

SANDWICHES

includes simple salad or picnic potatoes
sub vegan/gluten-free bun 1.5

BBQ Chicken Panini

red onion, cilantro, aged white cheddar &
roasted pepperoncini blend 11

Pesto Chicken Panini

avocado pesto, grilled tomatoes, arugula, aged
white cheddar & basil pesto vinaigrette 11

Chipotle Chicken Panini

almond crusted chicken, aged white cheddar, sweet & spicy pickled
jalapeños with vegan nacho aioli 11 🥜

Turkey Melt on Pretzel Roll

all-natural turkey, aged white cheddar, spinach, caramelized onion
& greenleaf's signature whole grain mustard aioli 11.5

SALADS

Lemongrass Chicken

baby mixed greens, chicken, mango, pineapple, jicama,
popcorn shoots, toasted coconut, cashews & thai chili
with lemongrass lychee dressing reg 10.95 | large 13.95 🥜

Kitchen Sink Cobb

romaine, cherry tomatoes, egg, avocado, carrots, garbanzos,
bacon, all-natural turkey, basil & blue cheese with charo's balsamic
vinaigrette dressing reg 10.95 | large 13.95

Chop Chop

romaine, chicken, uncured dry salami, mozzarella, tomatoes,
cucumber, garbanzos, pepperoncini blend, red onion, fresh herbs &
croutons with nonna's basil pesto dressing reg 10.95 | large 13.95

Chicken Caesar

romaine, kale, egg, avocado, ricotta salata,
herbed croutons, vegan parmesan, pepita seeds tossed
with vegan caesar dressing reg 10.95 | large 13.95 🥜

Antioxidant Orchard

baby mixed greens, grapes, celery, walnuts,
dried berries, apples, blue cheese, mint, red onion,
cucumbers & berries with pomegranate whole grain
mustard dressing reg 9.5 | large 12.5 🥜🌱

Zorra The Greek

romaine, organic arugula, tomatoes, cucumber, ricotta salata,
olives, red onion, artichokes, flatbread chips & hummus
with joey's garlic herb dressing reg 9.5 | large 12.5 🌱🥜

add protein: chicken, salmon, or tofu

BOWLS

LA LA Bowl

quinoa or farro with balsamic vinaigrette, smashed avocado, black
beans, tomatoes, corn, kale tossed in vegan ranch and drizzled
with vegan nacho aioli 12.5 ✓🥜
add carnitas or shredded chicken 4

West Coast Bowl

seasoned ground turkey, farro, brown rice, quinoa, arugula, kale,
cabbage, ricotta salata, cucumber, tomatoes & radish sprouts with
joey's garlic herb vinaigrette 13.75

Hollywood Bowl

kale, arugula, chicken, quinoa, golden beets, dried cranberries,
almonds & goat cheese with charo's balsamic vinaigrette 13.75 🥜

Moroccan Chicken Bowl

chicken, quinoa, farro, tomatoes, olives, cucumbers, baby spinach
garbanzos, pomegranate yogurt, sliced almonds, sugar-free zesty
lemon vinaigrette & muhammara 13.75 🥜

BYO SALAD 11

1. Choose Your Organic Greens Or Grains
greens: baby mixed greens, romaine, wild arugula, kale
grains: brown rice, quinoa, farro

2. Select Up To 4 Toppings

.75 each addition

vegetables: artichokes, golden beets, carrots, celery,
thai chili, corn, cucumber, jicama, kalamata olives, red onions,
pepperoncini blend, watermelon radish, bell peppers

cheese: blue crumbles, fresh mozzarella pearls,
herbed goat cheese, ricotta salata, cheddar, queso fresco

legume: black beans, garbanzos, hummus

herbs: basil, cilantro, mint, greek herb mix

fruit: apples, berries, dried cranberries, grapes, mango,
grilled pineapple, cherry tomatoes

nuts: almonds, agave-roasted cashews, agave-roasted walnuts,
sunflower seeds, toasted coconut, pumpkin seeds

breads: whole grain croutons, flatbread, tortilla strips

3. Proteins & Premium Toppers

priced per serving (All natural, free-range and hormone free)

| | |
|------------------------------|-----------------------------|
| avocado (smashed) 2 | uncured dry salami 3 |
| portobello mushroom 3 | shredded picante chicken 4 |
| bacon, nitrate free 2.5 | citrus braised carnitas 4 |
| citrus tofu 4 | marinated bistro filet 13.5 |
| marinated chicken breast 5 | salmon filet mkt. price |
| almond crusted chicken 5.5 🥜 | |

4. Choose One Signature Dressing

all dressings are made fresh at Greenleaf daily
vegan • gluten free • no preservatives • no artificial ingredients

classic dressings
charo's classic balsamic ✓
nonna's basil pesto 🌱
caesar ✓🥜
ranch ✓🥜
chipotle ranch ✓🥜

skinny vinaigrettes
sugar-free zesty lemon ✓
jon's citrus basil ✓
joey's roasted garlic herb ✓

fresh inventions
lemongrass lychee ✓🥜
chipotle orange bbq ✓
pomegranate whole
grain mustard ✓

keepin' it simple
balsamic vinegar
lemon juice
california organic.evoo *

🥜 contains nuts ✓ vegan 🌱 vegetarian
* lowest calorie options 🐄 contains dairy

BURGERS

includes simple salad or picnic potatoes

sub BAKED sweet potato fries 1.5

Angus Burger

grass fed beef, garlic aioli, white cheddar, butter lettuce, tomato, onion & zucchini pickle 12.75

Turkey Burger

turkey blended with avocado, turkey bacon, and caramelized onions with homemade relish, butter lettuce & tomato with Greenleaf pomegranate aioli 12.75

Spicy Avocado Veggie Burger

locally made 100% plant based patty, avocado pesto, tomato, baby arugula, vegan nacho aioli, pickled jalapeños 12.75 🌱

sub vegan/gluten-free bun 1.5

LARGER PLATES

Stir Fry

bell peppers, red onion, carrots, broccolini, celery & agave cashews served with steamed brown rice & cilantro 11.5 🌱
add grilled marinated chicken 5

Baked "Spaghetti" Casserole

spaghetti squash, homemade marinara, mozzarella and fresh herbs served with garlic bread 13.5 🌱
add turkey meatballs 2

Half Roasted Chicken

citrus brine, paleo cauliflower rice 13.5

Salmon Pomodoro

togarashi crusted salmon, on a bed of zucchini & spaghetti squash noodles 18.95

Build Your Own Entrée

one protein & choice of one side | two sides

grilled chicken breast 10 | 15.5
marinated tofu 9 | 14.5
steak filet 17.5 | 22

almond crusted 5
chicken 10.5 | 17
salmon filet 14.5 | 20

SIDES

paleo rice 6 🌱
mac & cheese 7 🌱
tuscan kale salad 5 🌱
farro risotto 5.75 🌱

picnic potatoes 5 🌱
'garlicky' broccolini 6 🌱
simple salad 6 🌱
spicy sautéed spinach 5 🌱

BAKED sweet potato fries 5.75 🌱

COCKTAILS

Skinny Grapefruit Margarita

tequila reposado, fresh grapefruit juice, jalapeño lime & agave 10

The Bees Knees

gin, honey, lavender, & bee pollen to "keep calm & surf on". a fav of our costa mesa crew 12

Fig & Lemon

a family favorite, bourbon, house made fig jam, fresh lemon & a hint of honey, served up 12.5

Greenleaf Mule

vodka, fresh lemon juice infused with purifying activated charcoal & smoked ginger syrup; detox while retox 11

Stiff & Skinny

jon's notorious fresh cucumber margarita, nosotro tequila reposado, fresh lemon & lime juice, orange bitters and basil 12.5

Greenleaf Standard

locally made loft & bear vodka, fresh cucumber & lemongrass; de-stress with this refreshing relaxer 12

Skinny Margaritas

tequila reposado, fresh squeezed lime juice, agave & orange bitters
house 12 spicy 12 smokey 12

WINE

Sparkling Wine

Pol Clément, Blanc de Blancs Brut, France 10 split
Finke Brut, California 39

Rosé

Rosé, Chateau Gonzollo 2017, Santa Barbara 11 | 39
Rosé, Domaines OTT 'BY.OTT, Cotes de Provence 14 | 54

White

Pinot Grigio, Palmina 2016, Santa Barbara 10 | 35
Sauvignon Blanc, Decoy 2016, Sonoma 11 | 39
Sancerre, Domaine Reverdy Ducroix 'Beau Roy' 2016, Loire 14.5 | 58
Chardonnay, Chateau Gonzollo 2017, Santa Barbara 9.5 | 35
Chardonnay, Duckhorn 2014, Napa Valley 15 | 60

Red

Syrah, Chateau Gonzollo 2014, Santa Barbara 9.5 | 35
Pinot Noir, 667 2015, Monterey 9.5 | 35
Pinot Noir, Chateau Gonzollo 2015, Quinta Del Mar 10 | 37
Rhone Blend, Counterpoint 2015, Santa Barbara 8 | 30
Cabernet Sauvignon, Chateau Gonzollo 2014, Santa Ynez 11 | 40

BEER

Greenleaf IPA 7.5

Greenleaf Blonde 7.5

Ask about today's tap selection

greenleaf

bar & restaurant

HEALTHY LOCAL Fresh

beverly hills | century city | costa mesa
hollywood | soco | venice
usc village

ORDER ONLINE

greenleafchopshop.com

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