



At Sage's Cafe we are committed to providing the freshest and healthiest cuisine possible.

We create elegant gourmet cuisine made from pure vegetarian ingredients, 70% organic, preservative-free, locally grown and locally produced foods when available. All recipes are made 100% plant based and vegan. These high quality products and detailed preparations contribute to our remarkable and awarded cuisine.

Please enjoy our inviting atmosphere, eclectic music, inspiring regional art, fabulous cuisine, libations, coffee and tea.

Thank you to our community for supporting our vision since 1998.

Cocktails

-9-

Sweet Ruby Eyes

Captive Big Gin, Absente Absinthe, house grenadine,
muddle orange

Rye Sour

High West Rye, house sour mix

Two Glasses of Haiku

Blue Ice Idaho Potato Vodka, Mamakawa Sake,
grapefruit

Coastal Sparkle

Captive Big Gin, brandy, cranberry, sparkling

Maple Mojito

Appleton Special Blend Rum, mint, lime, maple syrup

Sierra Madre Sunset

Wahaka Mezcal, Cointreau, house sour mix

Featured Wines

Four Bears Sauvignon Blanc, Napa 28/7

King's Ridge Pinot Noir, Willamette Valley 36/9

Featured Beers

Uinta Hop Nosh (12oz) ...5

RedRock Elephino Double IPA (16.5oz)...8

Bohemian Dussldorfer Altbier (12oz)..5

Featured Cider

Mountain West Ruby...10

Small Plates

Seasonal Soup

cup...4.....bowl...7 (cgf)

Pate and Crostini Plate

Choice of carrot butter or truffled cashew chevre
Served with crostinis (cgf) 5

Roasted Potatoes

with garlic aoli (gf) 8

Mushroom Escargot

roasted shiitake mushrooms, carrot butter pate, french bread
(cgf) 11

Asian Lettuce Wraps

diced vegetables, garlic, ginger, chiles, tamari,
romaine lettuce leaves
Choice of seitan, mushrooms, tofu or tempeh (cgf) 9

Salads

Chef Salad

mixed greens, seasonal garnishments and choice of dressing
Choice of creamy tahini, cilantro-lime or balsamic vinaigrette
(gf)...small...6.....large...10

Warm Spinach

warmed spinach, grilled apple, caramelized red onion,
grilled portbella, seasonal garnishments, candied sunflower seeds,
almond parmesan, balsamic vinaigrette (gf) 12

Soba Noodle and Blackened Tempeh

blackened tempeh, mixed greens, creamy tahini,
buckwheat soba noodles, bean sprouts,
seasonal garnishments (cgf) 12

Raw Cashew Thai

mixed greens, vegetable noodles, seasonal vegetable garnishments,
basil, lime, ginger, dates, raw soy sauce, olive oil, kimchi,
bean sprouts, avocado and cashews (gf) 15

gf-made gluten-free cgf-can be made gluten-free
**all menu items are prepared with
100% plant based ingredients**

PASTA

All dishes topped with almond parmesan, served with garlic bread

Alfredo

fresh linguine, white truffle, cashew and silken tofu cream, steamed broccoli
(cgf) 16

Fresh Basil Walnut Pesto

fresh linguine, fresh basil walnut pesto, steamed spinach, roasted tomatoes
(cgf) 16

Mushroom Stroganoff

fresh papparadelle, medley of mushrooms, sauteed peppers and onions, herbs, sherry, sour cream
(cgf) 18

ENTREES

Jackfruit Tacos

whole corn soft tacos, breaded jackfruit, grilled vegetables, siracha aioli, burnt cumin sauerkraut, cilantro-lime greens and avocado
(gf) 14

Magic Wok

sesame coconut curry, seasonal vegetables, toasted cashews
Choice of seitan, portabella mushrooms, tempeh, or tofu
Choice of soba noodles or brown rice
(cgf) 16

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