

sushi...

nori maki rolls made with organic rice, (v) = vegan

served with pickled ginger, wasabi and organic shoyu soy sauce, gluten-free soy on request

#1 Ahi tuna, mango, basil, toasted macadamia nuts	10.75
#2 Ahi tuna, shrimp, avocado, cilantro, serrano chili, togarashi	10.50
#3 Shrimp, cucumber, avocado, tobiko (flying fish roe)	9.95
#4 Teriyaki mushrooms, crispy green beans, toasted macadamia nuts (v)	9.50
#5 Ahi tuna, cucumber, avocado	9.95
#6 Island: Thai green papaya, carrot, mango, avocado, basil with lime ponzu (v)	9.50
#7 Death Valley: sprouted nuts and seeds, avocado, serrano chili, green onion, cilantro, jicama & chili spices with lemon tahini sauce (v)	9.50

Spicy Tuna Handroll, with wasabi, ginger and shoyu 6.50

Inari: tofu rice pockets with teriyaki sauce, wasabi and ginger 1.75/6.95

Ceviche: shrimp, tuna, serrano chili, bell peppers, red onion, cilantro (8/16oz) 7.95/14.75

Vietnamese Springrolls with cucumber salad and peanut sauce (1or 2) 6.95/11.50

- shrimp, cabbage, carrots, bean sprouts, basil, mint, saifun noodles
- or veggie: red cabbage, zucchini, cilantro, sesame seeds, sunflower seeds, saifun noodles

... and sandos

(served on fresh baked baguettes)

Roast Beef (certified Black Angus beef roasted in house) 9.50

rubbed with spices, roasted medium rare and sliced thin, with swiss cheese, tomato, red onion, organic greens, horseradish mustard, balsamic dressing.

Roasted Turkey Breast (from Diestel Ranch, roasted in house) 9.50

rubbed with garlic and herbs, with cheddar cheese, tomato, red onion, organic greens, cranberry chutney, balsamic dressing.

Muffaletta 9.50

Our version of a New Orleans favorite with dry cured salami, provolone and swiss cheese, bell peppers, organic greens, olive salad and pepperoncinis... "Mamma Mia!"

Leaf Eater 8.95

hummus, basil pesto, organic greens, cucumber, marinated red onions, tomato, avocado, balsamic dressing. Vegans request basil instead of pesto.

Pan Bagna 8.95

an Italian creation that starts with our fresh baguette rubbed with basil pesto, layered with olive salad, tomato, red onion, bell peppers, then pressed to marry the flavors.

Half Sandos (all) 6.25

soups & noodle bowls

available 11am - 4pm Monday-Friday

Note: v = vegan, gf = gluten free ingredients, but be aware that our kitchen is **not** gluten free

Price options are for small 8oz or large 32oz

Thai Coconut Noodle Bowl (gf with rice noodles) 6.95/9.75

a rich coconut and chicken broth with cabbage, carrots, bean sprouts, scallions and cilantro

Choose: tofu, chicken or shrimp ~ udon or rice noodles

Teriyaki Mushroom Noodle Bowl (v) 6.95/9.75

a soy-ginger vegetable broth with shiitake mushrooms, spinach, scallions, toasted sesame seeds

Choose: tofu, chicken or shrimp ~ udon or rice noodles

Thai Hot & Sour Noodle Bowl (gf with rice noodles) 6.95/9.75

a tamarind chili seasoned chicken broth with shiitake mushrooms, carrots, spinach, scallions and bean sprouts

Choose: tofu, chicken or shrimp ~ udon or rice noodles

Miso Soup (v, gf) 5.95/9.25

a Japanese staple, simple and nourishing with organic white miso, seaweed, tofu, scallions and sesame oil

Black Bean Chili (v, gf) 6.25/9.50

a vegetarian chili made with our house-made chili powder, organic black beans, tomatoes, onions and garlic slow simmer to perfection.

Topped with cheddar cheese, sour cream & onions

salads, sides & sauces

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Price options are for 8/16oz containers

Mediterranean Olive Salad (v, gf)	5.25	Thai Green Papaya Salad (v, gf)	6.95
Pesto Love (gf)	5.50	Quinoa Tabouleh (v, gf)	6.95
Herbed Goat Cheese (gf)	7.75	Bonzai Beets (v)	6.95
Herbed Goat Cheese Stratta (gf)	7.75	Sprouted Lentil Dahl (v, gf)	6.95
Hummus (v, gf)	3.95	5 "C" Salad (v, gf)	6.75
Guacamole (v, gf)	4/8	Asian Coleslaw (v)	5.95
Salsa Fresca (v, gf)	3.75/6.50	Thai Peanut Noodle (v)	7.75
Thai Cucumber Salad (v,gf)	3.75/6.50	Texas Tofu Salad (v, gf)	7.75
Seaweed Salad (v)	5.25	Olympian Orzo Salad	6.95
Mozzarella, Basil, Tomato Salad (gf)	5.25	Raw-co (raw taco, v, gf)	6.95

fresh baked breads

Long Rise Sourdoughs:
Mondays, Thursdays: Oatmeal Molasses
Tuesdays: Roasted Garlic
Wednesdays, Fridays: Dirty Seeded Sour
~ Baguettes Monday-Friday

green salads

as available in our refrigerated case

desserts

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please ask at the counter for today's selections

Coconut Tapioca (v, gf)	3.75	Cheesecake	3.50
Tiramisu (v, gf)	5.95	Carrot Cake	3.50
Chia Kheer (v, gf)	4.50	Apple Turnovers	3.75
Raw Brownie (v, gf)	3.75	Medjool Dates (gf)	2.75/4.75/7.00
Chocolate Mousse (gf)	5.25	Stuffed with toasted macadamia nuts,	
Rich & Fudgy Brownies	2.00	dipped in chocolate ganache, sprinkled	
Chocolate Chip Cookies	2.00	with toasted coconut (1,2 or 3)	

drinks

16oz, kombucha 12oz

Indian Chai	3.50	Yerba Maté (hot or iced)	3/3.50
Thai Iced Tea	3.50	FOLK Brewing Kombucha	3.75
Organic Lemonade	3.50	- Ask for today's flavor	

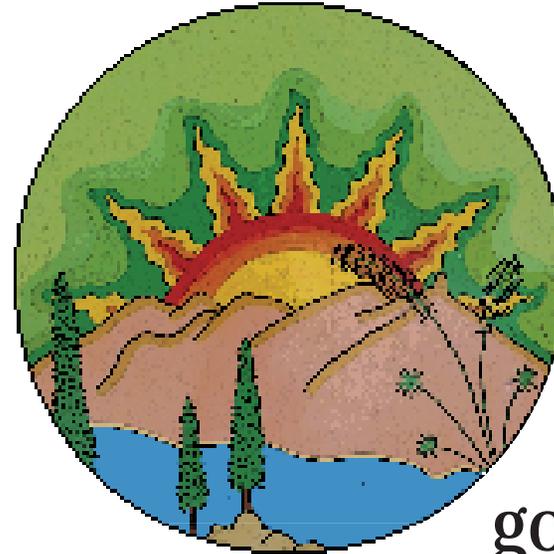
www.uncommonkitchen.org

Hours: Hot Food Served Mon - Fri 11am - 4pm

Sushi & Sandos Mon - Fri 11am-7pm, Sat until 3pm

Sunday Cold Items Only 9am - 6pm, Salads any time 11-7 (Sun 6)

UNCOMMON KITCHEN



ethnic deli
& take out
good
fresh food
fast

Call in orders:

583-FOOD
(583-3663)

Main location (hot food served here):
505 West Lake Blvd, at Granlibakken Road,
1 mile so. of the "Y" in Tahoe City

Our cold case items also available at:
Tahoe Central Market, Kings Beach
New Moon Natural Foods, Truckee
Alice's Market, The Village at Squaw Valley