

Welcome to 118 Degrees! We serve fresh gourmet living cuisine in an artful atmosphere. All of our menu items are lovingly prepared, by hand, from scratch daily using local organic produce wherever possible. Aka "Raw Foods" our cuisine is entirely plant-based made from fruits, vegetables, nuts, seeds & sprouted grains-all prepared at 118 Degrees or lower to preserve valuable nutrients.

May you enjoy vibrant health in every way!

Chef Jenny and the Team at 118 Degrees

118 Small Bite Specialties & Soups

Pesto Stuffed Mushrooms 8.5
cremini mushrooms stuffed with pistachio pesto.

Red Pepper Pesto Kelp Noodles 8.5
Kelp noodles with red bell pepper, mitiake mushrooms, pesto and vegan parma!

New Mexico Nachos 10
flax organic carrot crisps topped with cilantro salsa, guacamole, sweet corn, chipotle cheese, and fresh cilantro.

Coconut Ceviche ≈ 12
slivers of fresh coconut, mango or pineapple, and herbs in spiced ceviche sauce. Served with carrot crisps.

Daily Soup cup 7/bwl11
favorites like our tomato basil bisque, Thai miso soup and garden gazpacho

Tortilla Soup cup 6/bwl10
tomato soup with chilies, corn, red bell pepper, and chili squash. Served with carrot crisps and avocado.

Thai Miso Soup cup 6/bwl10
Served warm with thick creamy miso broth, and topped with scallions and served over thai vegetables, coconut and napa cabbage.

Weekly Special

Curry Ramen with Konaberry Kelp Noodles 11
Mild Spice curry broth with kelp noodles, enoki & mitiake mushrooms, celery, spinach, carrots, green onions and marinated red bell peppers - Make it spicy, tell your server you want us to turn up the heat!

Sharing Plates

Pesto Rolls ≈ 11
delicately rolled house-made basil wrap with pesto and Italian vegetables, topped with marinated Portobello and basil cheese

Curry Rolls ≈ 9
House-made coconut curry wraps, filled with curried vegetables and avocado, served with spicy coconut curry dipping sauce

Olive Pizettas ∅ 13
House Bread topped with pesto, sun-dried tomato marinara, marinated Italian vegetables, olives and basil cheese.

Mezze Platter ∅ 13
Tahini Cheese and Avocado served with Sprouted Grain House Bread, & Cucumber.

BREAKFAST ALL DAY MENU

Smothered Banana 6
fresh banana split with almond butter, cinnamon, and buckwheat crispies.

Fruit Roll Ups 9
sweet coconut wraps with fresh strawberry, banana, and vanilla creme sauce

Breakfast Burrito 9
tomato tortilla filled with Spicy Cheese, mango, avocado, and mushrooms. Topped with Sweet Cheese dressing.

Buckwheat Bowl 8
sprouted Buckwheat Cereal with dehydrated apples, pecans, and pistachios. Sprinkled with agave and cinnamon. served with fresh walnut milk.

Add Banana \$1

Add Almond Butter \$2

ANNOUNCEMENTS

Come join us for Happy Hour, every Monday through Thursday, from 5 to 7 p.m. We will be serving an all you can eat buffet and the drinks are on us!

That's right! Purchase the buffet for \$18 per person and enjoy unlimited Kombucha on tap and our House Red and White Wines!

For a limited time only, our 7 Day Meal Plan is only \$210! *That's 3 detoxifying meals a day, for a whole week- 21 meals made especially for you!*

- Meals can be customized on our personal chef program to help you achieve your goals for optimal wellness.