



118 DEGREES

Dinner Menu

Samplers

* Cheese & Crackers

3 of our house cheeses: pesto pistachio, chipotle cheese, & tahini cheese served with carrot crisps & cucumber. 16

GF Dinner Sampler

Nightly selection of 1 small bite selection, chef's salad, 1 entrée, & a dessert. (See server for nightly selection) 18

Small Bites & Sharing Plates

GF Pesto Stuffed Mushrooms

Cremini mushrooms stuffed with pistachio pesto 8.50

GF New Mexico Nachos

Organic carrot crisps topped with cilantro salsa, guacamole, spicy cheese, sweet cheese, & fresh cilantro. 10

GF Coconut Ceviche

Fresh coconut, mango or pineapple, & roma tomato with fresh ceviche spices served with carrot crisps & cucumber. 12

GF Curry Rolls

Coconut curry wrap filled with curried vegetables & avocado served with coconut curry dipping sauce. 9

* Mezze Platter

Tahini cheese & avocado served with house bread & fresh sliced cucumber. 13

GF Empanadas

3 empanadas made with our buckwheat crust filled with spinach, tahini cheese, & mango served over a spinach salad & topped with an avocado lime drizzle. 16

Starter Salads

GF Cucumber Salad

Cucumber, root vegetables, & tahini cheese with lemon vinaigrette. 7

GF Marinated Kale Salad

Chopped kale marinated in a creamy garlic dulse dressing with olives, walnuts, & avocado with an avo-lime drizzle. 8.5
tahini cheese 2

GF Chef's Special Salad

Daily selection (see server). 8.5

Entree Salads & Soups

GF Caesar

Mixed greens, avocado, capers, & Caesar dressing with house cheese crumble.
half 8 whole 11

GF Sweet Mustard Salad

Chopped chard, kale, & baby greens topped with marinated vegetables & savory crisps. 11

GF Taco Salad

Mixed greens, chipotle cilantro vegetables, avocado, & savory crisps. 12

GF Greek Salad

Mixed greens, olives, tomato, & tahini cheese with lemon vinaigrette. 12

GF Tomato Basil Bisque

Roma tomatoes, fresh basil, garlic, & our special blend of herbs & spices.
Cup 6 Bowl 10

GF Tortilla Soup

Tomato soup with chilies, red bell pepper, & chili squash served with carrot crisp & fresh avocado.
Cup 6 Bowl 10

GF Thai Miso Soup

Creamy miso broth served over thai vegetables, coconut, & napa cabbage.
Cup 6 Bowl 10

GF Curry Ramen with Konaberry Kelp Noodles

Yellow curry broth served over kelp noodles, enoki & maitake mushrooms, celery, spinach, carrots, scallions, & red bell pepper. 11

Entrees

GF Verde Tacos

Napa cabbage with spicy peppita cheese, cucumber, carrots, spinach, cilantro salsa, & spicy peppitas. 9

GF Fried Avocado Rolled Tacos

Flax wrap tortilla filled with tahini cheese, fried avocado, cucumber, baby greens, & cilantro salsa. 12

GF Spanish Tapas Platter

1 BAJA tostada with tahini cheese, guacamole, & vegetable cilantro slaw, 1 empanada made with mango, tahini cheese, & spinach, & a taco salad. 18

GF Florentine Lasagna

Zucchini layered with creamy macadamia ricotta & sweet basil marinara topped with seasonal mushrooms, marinara, & house cheese crumble. 15

GF Seasonal Ravioli

Coconut pasta shell filled with butternut squash or mushroom & red bell pepper served over a bed of spinach or zoodles topped with sweet cheese & marinara. 18

GF Trio of Enchiladas

Three enchiladas with individual distinct flavors served with fresh cilantro salsa & chef salad. 21

All Day Breakfast

GF Smothered Banana

Banana split with almond butter, cinnamon, & buckwheat crispies. 6

Fruit Roll Ups

House made wraps filled with fresh fruit & vanilla crème sauce. 9

GF Breakfast Burrito

House made tortilla filled with spicy cheese, mango, avocado, & mushroom topped with sweet cheese dressing. 9

GF Buckwheat Bowl

Sprouted buckwheat cereal with apples, pecans, & pistachios drizzled with agave & cinnamon served with fresh walnut mylk. 8
banana 2

Smoothies & Juices

Yogi Juice

Orange juice, berry juice, maca root, & lemon juice. 5

Electrolyte Lemonade

Coconut water, lemon juice, & coconut nectar. Add cayenne to make it spicy! 5

Apple Lemon Ginger

Apple juice, fresh ginger, & a splash of lemon juice. 5

Green Juice

Apple, spinach, kale, cucumber, & celery 6
lemon or ginger 1

Merry Monkey

House walnut Mylk blended with banana, almond butter, cinnamon, & coconut nectar. 7
Mango or Kale 2

Berry Blast-off

Mixed berries, banana, & coconut, blended with apple juice. 6

Mango Madness

Mango, banana, maca root, & berry purée blended with orange juice. 6

Super Green

Mango or pineapple, banana, kale, & super greens blended with coconut water. 6

Chocolate Supreme

Raw cacao, cinnamon, banana, hemp seeds, maca root & coconut nectar blended with house walnut mylk. 9

Fresh Young Coconut

Fresh young coconut opened when ordered and served in the coconut. (When available). 5

Kombucha on Tap

Ask your server for our current selection! 5

Dessert

Daily Dessert Selection

Ask your server for the daily desserts! 9

Daily Dessert Sampler

Daily selection of 3 different desserts. (See server for daily selections). 15

Coffee & Loose Leaf Tea

Pot of Loose Leaf or Calli Tea

Vanilla Rooibos, Masala Chai, Vanilla Green, Pomegranate Green, Blood Orange, Earl Grey Bravo, Calli Mint, or Calli Regular. 7

Caffè Latte

Portola espresso shots with steamed walnut milk. 4

Chai Latte

Fresh steeped Masala chai served slightly sweetened with raw agave nectar & steamed walnut milk. 5

Espresso

Single 2.50 Doppio 3.50

Caffè Americano

Portola espresso shots served with hot water. 4.20

Caffè Mocha

House made cacao syrup mixed with Portola espresso with steamed walnut milk. 5

Just Java

Fresh ground Portola coffee served pour over style. 2.65

Alkaline Water

Source Water Flat

Sm. 4 Lg. 8

Source Water Sparkling

Sm. 4 Lg. 8

Starfire Water

Sm. 3 Lg. 6

118 degrees is a gourmet plant based living cuisine restaurant. All of our food is prepared fresh daily in house with locally sourced organic produce wherever possible. We do not prepare any of our dishes over 118 degrees & all of our milks & cheeses are made from nuts and/or seeds. If you have any allergies please inform your server so they can adequately meet your needs. Enjoy!!!