Pyramid Bistro
A Nutritarian Restaurant

Lunch

Appetizers

**Vegetable Pot Stickers** curried peanut sauce, pickled cucumber salad $8

**Pyramid Spring Rolls** with quinoa, carrots, avocado, shredded lettuce, organic curried peanut sauce $8  V,GF

**Kale Crunchies** cashew crust, apple “butter” $7  V,GF

**Sundried Tomato Hummus** with anise seed crackers $8  V,GF

**Stuffed Cremini Mushrooms** with romesco sauce & arugula salad $8  V,GF

Soups

**Thai Butternut Squash Soup** kafir lime leaf, hibiscus syrup cup $6/bowl $9  V,GF

**Tortilla Soup** cilantro, cashew sour cream, avocado cup $6/bowl $9  GF

Salads

**Warm Brussel Sprout and Kale Salad** shaved yellow beets, golden raisins, roasted butternut squash $12  V,GF

**Roasted Beet Salad** wild baby arugula, shaved apple, almond-horseradish cream, hibiscus syrup $13  V,GF

**Organic Quinoa Salad** fresh pineapple, avocado, bib lettuce, goji berries, cilantro, carrot-ginger & sesame vinaigrette $12  V,GF

**Kale Caesar** butter leaf lettuce, curried sunflower seeds, preserved lemon, rainbow peppers $12  V,GF

*any soup and salad combination* $16

**add to any salad**

- lemongrass tofu $6
- skuna bay salmon $8
- seared chicken $7
- kaffir lime shrimp $7
- tuna poky $8

*All our dishes may contain nuts*
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Lunch

House Specials

**Indian Spiced Red Lentil Slider** wrapped in a bib lettuce, sprout shoots, romesco sauce, quinoa salad $15  V,GF

**Chicken Breast Sandwich** avalanche ranch goat cheese, apricot & citrus chutney, whole grain bun, quinoa salad $16

**Ahi Tuna Sandwich** pineapple chutney, pickled ginger, wasabi cashew butter, quinoa salad  $18  V,GF

Gnocchi & Risotto

**Sweet Potato Gnocchi** green beans, roasted eggplant, braised greens, sundried tomato chutney, olive oil $16  V,GF

**Farro Risotto** turkish apricots, broccoli, basil pesto, fennel salad, red pepper sauce $15  V,GF

Stir-Fry

**Lemongrass Tofu** forbidden rice, broccoli, peppers, cilantro, lemongrass tamari sauce $15  V,GF

**Rainbow Quinoa** butternut squash, green beans, mushrooms, ginger, cilantro, chili soy sauce, arugula salad $14  V,GF

**Chicken Stir Fry** forbidden rice, corn, scallions, shiitake mushrooms, roasted eggplant, carrot-ginger and sesame sauce $16  GF

**Kaffir Lime Shrimp** shiitake, red peppers, forbidden rice, broccoli, cilantro, chili soy sauce  $18  GF

Fish

**Skuna Bay Salmon** quinoa stir-fry, roasted winter vegetables, pickled cucumber salad, carrot-ginger sauce $18  GF

18% gratuity will be added to the party of 6 and more
Pyramid Bistro
A Nutritarian Restaurant

Dinner

Appetizers

**Vegetable Pot Stickers** curried peanut sauce, pickled cucumber salad $8

**Spring Rolls** with quinoa, carrots, avocado, shredded lettuce, organic curried peanut sauce $8  V,GF

**Kale Crunchies** cashew crust, apple “butter” $7  V,GF

**Sundried Tomato Hummus** with anise seed crackers $8  V,GF

**Stuffed Cremini Mushrooms** with romesco sauce & arugula salad $8  V,GF

Soups

**Thai Butternut Squash Soup** kafir lime leaf, hibiscus syrup cup$6/bowl$9  V,GF

**Tortilla Soup** cilantro, cashew sour cream, avocado cup$6/bowl$9  GF

Salads

**Warm Brussel Sprout and Kale Salad** shaved yellow beets, golden raisins, roasted butternut squash $12  V,GF

**Roasted Beet Salad** wild baby arugula, shaved apple, almond-horseradish cream, hibiscus syrup $13  V,GF

**Organic Quinoa Salad** fresh pineapple, avocado, bib lettuce, goji berries, cilantro, carrot-ginger & sesame vinaigrette $12  V,GF

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Dinner

House Special

**Sweet Potato Gnocchi** green beans, roasted eggplant, braised greens, sundried tomato chutney, olive oil $16  
V,GF

**Roasted Sweet Potato & Stuffed Cremini Mushrooms**  
V,GF

cashew creamed kale with winter vegetables, truffle balsamic reduction $21

**Indian Spiced Red Lentil “Galette”** green beans, sprout shoots, shiitake mushrooms, romesco sauce $22  
V,GF

**Lemongrass Tofu** forbidden rice, broccoli, rainbow peppers, cilantro, lemongrass tamari $19  
V,GF

**Rainbow Quinoa** broccoli, green beans, mushrooms, ginger soy & carrot sauce, arugula salad $18  
V,GF

Fowl

**Chicken Stir Fry** forbidden rice, red peppers, scallions, shiitake mushrooms, roasted eggplant, broccoli, carrot-ginger and sesame sauce $20  
GF

**Ras El Hanout Chicken Breast** preserved lemon, ratatouille goat cheese, farro risotto, arugula pesto $23  
GF

**Coriander Dusted “Petaluma” Duck Breast** sweet potato gnocchi, squash, wild mushrooms, sundried tomato & apricot caponata $29  
GF

Fish

**Kaffir Lime Marinated Shrimp** shiitake mushrooms, red peppers, forbidden rice, broccoli, ginger chili soy and cilantro $23  
GF

**Sunflower Seed Crusted Cajun Salmon** roasted garlic purple mashed potato, kale & squash in lemon almond “beurre blanc” $29  
GF

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