



LUNCH & DINNER

MENU.....

Served from 10:30am to 10:30pm

The Plant grew from the desire to make it easy and affordable to eat delicious, healthy and organic food. Everything we serve is made exclusively with organic and local ingredients.

Welcome to our table.

FRESH. ORGANIC. LOCAL.

JUICES 16 oz / 9

All juices are made fresh using raw & organic ingredients.

- Carrot Juice fresh squeezed carrots
Skin Refresher cucumber, apple, strawberry
Citrus C Blend orange, apple, strawberry
Immune Builder carrot, apple, lemon, ginger
Healthy Sunrise carrot, beet, orange, apple, lemon
Green Basic kale, apple, celery, parsley, lemon
Good Start kale, broccoli, celery, apple, ginger
Body Cleanser carrot, celery, apple, lemon
Spicy Red with Green beet, kale, celery, apple, ginger

SMOOTHIES 16 oz / 8.25

All smoothies are made fresh using organic ingredients.

- Acai Berry acai berry, strawberry, mango, banana, agave, double hemp protein, orange juice
Protein banana, blueberry, hemp protein, almond butter, coconut milk + choice of additional milk
Strawberry strawberry, date, agave, choice of milk
Banana Almond banana, almond butter, agave, choice of milk
Green Banana Almond banana, almond butter, kale, almond milk
Chocolate Banana banana, organic chocolate syrup, agave, choice of milk
Blue Green banana, blueberry, spirulina, almond milk, coconut milk
Sambozen C banana, blueberry, strawberry, acai berry, lemon, apple / orange juice blend

HOT PANINI SANDWICHES

- Italian Grilled Cheese basil oil, fresh mozzarella\*, tomato 12
Tuscan Chicken fresh basil, local goat cheese\*, sun-dried tomato, caramelized onion, aioli, mixed greens 13
Mango Lime Chicken marinated chili-lime breast, fresh mango, avocado, aioli 13

MAINS

- Plant Burger topped with lettuce, tomato, vegan aioli on sourdough bun 12
Patty made in-house from lentils, mushrooms, beets, cashews & bulgur wheat
California Plant Burger cheddar, avocado, lettuce, tomato, vegan aioli on sourdough bun 14.75
Swiss & Mushroom Plant Burger sautéed mushrooms, Swiss cheese 14.75
Wasabi Plant Burger wasabi-raspberry aioli, housemaid pickle on sourdough bun 14.75
Quinoa Bowl ginger miso sauce, seasonal vegetables served over quinoa 13
Teriyaki Bowl sautéed seasonal vegetables served over choice of quinoa or jasmine rice 13
Green Curry coconut milk, lemongrass, kaffir lime, basil & mint with seasonal vegetables served over jasmine rice 13
Udon Noodles jalapeno, cilantro, shiitake, lemongrass broth with seasonal vegetables served over udon noodles 11

Add to any dish: + chicken 5 + tofu 5

Soup of the Day 6.5

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consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

all sales subject to 2% employee benefit surcharge

vegan gluten free \* not 100% organic ingredient