





featured items

choose a bowl, salad, wrap, or quesadilla



superfood bowl

red quinoa w/ lemon, brown rice w/ parsley, broccoli, tomatoes, walnuts, avocado, balsamic vinaigrette

V GF Tree Nuts

9.29



power bowl

red quinoa w/ lemon, brown rice w/ parsley, carrots, shredded kale, almonds, raisins, goat cheese, kale-basil pesto

Vg GF Dairy Tree Nuts

9 99



signature salad

baby spinach, extra crisp romaine, onions, cucumbers, tomatoes, sunflower seeds, raisins, avocado, goat cheese, balsamic vinaigrette

Vg GF Dairy

10.79



teriyaki bowl

brown rice w/ parsley, broccoli, carrots, onions, green peppers, teriyaki sauce

V Gluten Soy Sesame

8.09



cali bowl

red guinoa w/ lemon, extra crisp romaine, black beans, tomatoes, bacon, avocado, sweet citrus mustard

GF DF

9.99



pesto club wrap

extra crisp romaine, tomatoes, mozzarella, bacon, kale-basil pesto, multi-grain tortilla

Gluten Dairy Tree Nuts

8.49



poké bowl

brown rice w/ parsley, wakame salad, edamame, carrots, cucumbers, avocado, teriyaki sauce

V Gluten Sov Sesame

9.69



greek bowl

brown rice w/ parsley, baby spinach, onions, tomatoes, chickpeas, cucumbers, feta, tzatziki

Vg GF Dairy Coconut

8.99



tulum quesadilla

mozzarella, brown rice w/ parsley, black beans, corn, green peppers, tomatoes, creamy ranch, multi-grain tortilla Vg Gluten Dairy Egg

8.99 Gluten Free unless noted

add protein

chicken breast

grilled, blackened or buffalo

citrus chicken thigh citrus, market herbs, agave

organic tofu v soy seared w/ house seasoning mix

peeled shrimp

lightly seasoned & grilled

+3.99 sirloin steak

USDA choice, grass fed, market herbs, garlic, red pepper

+3.99

S blackened salmon responsibly ocean raised w/

+3.79 blackening seasoning

+4.29

Gluten Soy Sesame

+4.99 wild caught ahi* poké style w/ sesame & soy glaze

*CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. We are not a gluten-free kitchen. Cross-contamination may exist.

V Vegan Va Vegetarian

GF Gluten Free DF Dairy Free

+5.29

+6.29

fruit cup ♥ GF

warm bowls	wraps don't forget protein
bangkok V 8.59 asian garlic noodles, shredded kale, mushrooms, onions, almonds, teriyaki Gluten Soy Tree Nuts Sesame	classic wrap v 8.09 extra crisp romaine, tomatoes, avocado, sweet citrus mustard Giuten
bbq V9 GF 8.09 brown rice w/ parsley, onions, corn, black beans, mozzarella, bbq Dairy	s boca fiesta wrap vg 8.99 brown rice w/ parsley, baby spinach, onions, corn, tomatoes, jalapeños, mushrooms, goat cheese, sweet chili sauce
brown rice w/ parsley, zucchini noodles, onions, green peppers, mushrooms, spicy mayo	asian fusion v extra crisp romaine, carrots, onions, green peppers, broccoli, teriyaki
red quinoa w/ lemon, brown rice w/ parsley, sweet potatoes, cauliflower chop, broccoli, goat cheese, kale-basil pesto	super green caesar extra crisp romaine, shredded kale, croutons, parmesan, egg, lemon squeeze, caesar Gluten Dairy Egg Soy Anchovy
skinny vg GF 9.99	quesadillas
zucchini noodles, broccoli, tomatoes, mushrooms, parmesan, kale-basil pesto Dairy Tree Nuts	cheesy quesadilla 7.29 mozzarella, multi-grain tortilla Gluten Dairy
broth bowl V GF 8.09 zucchini noodles, carrots, onions, corn, vegetable broth	hummus veggie quesadilla vg 8.09 black beans, onions, green peppers, feta cheese, tomatoes, hummus Gluten Dairy Coconut Sesame
salads	buffalo quesadilla vg 7.99 mozzarella, onions, buffalo sauce, ranch
strawberry Fuji Vg GF 10.59 baby spinach, strawberries, Fuji apple, almonds, feta, sweet citrus mustard	kids menu 12 & under, served with apple juice
mediterranean Vg GF 9.69 baby spinach, extra crisp romaine, green peppers, tomatoes, chickpeas, onions, cucumbers, feta cheese,	cheesy quesadilla mozzarella, multi-grain tortilla Gluten Dairy 6.99
balsamic vinaigrette Dairy kale caesar 8.99	kung fu (bowl or wrap) DF 8.99 brown rice w/ parsley, broccoli, carrots, grilled chicken breast, teriyaki
extra crisp romaine, shredded kale,	Gluten Soy Sesame
hardboiled egg, croutons, lemon wedge, parmesan, caesar Gluten Dairy Egg Soy	protein bites GF DF 8.99 grilled chicken breast, brown rice w/ parsley & black beans
sides	fruit cup v GF 4.49
chips Vg GF 1.99	sweets
roasted broccoli V GF 2.99	
roasted sweet potatoes v GF 2.99	Vg GF DF Egg Soy chocolate chip brownie 2.99
fruit cun v GE 4 49	

4.49

Vg GF DF Egg Soy

don't forget protein

1 CHOOSE A STYLE

small bowl 1 base, 2 mix-ins, sauce	6.89	wrap 2 bases, 3 mix-ins, sauce	8.59
large bowl 2 bases, 3 mix-ins, sauce	8.59	quesadilla mozzarella cheese, sauce	7.29
salad 2 bases, 3 mix-ins, sauce	8.59	add bases or mix-ins at extra cost Gluten Dairy	

2 CHOOSE YOUR BASES extra for \$1

brown rice w/ parsley
red quinoa w/ lemon
asian garlic noodles* soy Gluten
extra crisp romaine
baby spinach
shredded kale
cauliflower chop +.75
zucchini noodles*

3 CHOOSE YOUR MIX-INS *extra for .69*

almonds green peppers Fuji apple s jalapeños black beans shredded kale broccoli mushrooms carrots onions chickpeas raisins sweet potatoes croutons Gluten sunflower seeds cucumbers tomatoes edamame walnuts

4 CHOOSE YOUR PREMIUM MIX-INS

avocado	+1.99
bacon	+1.99
hard boiled egg	+1.49
hummus Sesame	+1.49
mozzarella	+.99
parmesan	+.99
feta	+.99
goat cheese	+1.99
wakame salad	+1.89
strawberries	+1.09
cauliflower chop	+1.09

5 CHOOSE YOUR SAUCE extra for .79

S spicy mayo Vg Egg
kale-basil pesto Vg Dairy Tree Nuts
teriyaki V Gluten Soy Sesame
tzatziki Vg Dairy Coconut
sweet chili V
bbq sauce V
veggie broth V
avocado creme V
balsamic vinaigrette V
sweet citrus mustard V
caesar Dairy Egg Anchovy Soy
creamy ranch Vg Dairy Egg
lemon wedge V

6 CHOOSE YOUR PROTEIN

chicken breast grilled, blackened or buffalo	+3.99
citrus chicken thigh citrus, market herbs, agave	+3.99
organic tofu V soy seared w/ house seasoning mix	+3.79
peeled shrimp lightly seasoned & grilled	+4.29
sirloin steak USDA choice, grass fed, market herbs, garlic, red pepper	+5.29
blackened salmon responsibly ocean raised w/ blackening seasoning	+6.29
wild caught ahi* poké style w/ sesame & soy glaze Gluten Soy Sesame	+4.99
*CONCLIMED ADVICORY: Consuming raw or undercooked meats, poultn	confood

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^{*}does not pair w/ wraps or quesadillas

smoothies add raw vegan plant based protein (10g) for additional cost

strawberry & banana v GF	7.99
strawberry, banana, agave, almond mil	k
Tree Nuts	

banana & date V GF 8.49 banana, date, almond milk, peanut butter Nuts Tree Nuts

7.99 kale & apple V GF kale, spinach, Fuji apple, banana, lemon

7.99 avo coconut V GF avocado, pineapple, spinach, coconut water, agave Coconut

7.99 sunrise V GF strawberry, pineapple, mango, orange

juice, agave blueberry delight ∨ GE

7.99 blueberry, strawberry, banana, orange juice, agave

7.99 tropicolada v GF mango, pineapple, coconut water, agave Coconut



beverages

infused water lemon berry fresca house lemonade crimson berry tea assorted bottled beverages



Lettuce cater to you.

We'll take it there when you can't make it here.

Say goodbye to back-to-back meetings on an empty stomach and adios to long lines during the lunch rush. Your employees don't have to choose convenience over quality anymore because we cater an effortless experience by delivering fresh, cooked-to-order meals straight to your employees in the office. It's as easy as it is delicious.

All catering orders include cutlery, napkins, and plates unless otherwise specified. Plus, placing your order is simple.



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