## ROASTED GARLIC SALSA

\$7.49 PER POUND

TOMATOES, JALAPENO, YELLOW ONION, GARLIC, CILANTRO, LIME JUICE, RICE VINEGAR & SALT.

#### SANDWICHES

MADE FRESH DAILY & READY TO GO! ALWAYS WITH HIGH-QUALITY & ORGANIC PRODUCE!

ALL SERVED ON ORGANIC FRANZ BREAD

#### **AVOCADO JACK**

\$6.99 EACH

AVOCADO, MONTEREY JACK CHEESE, SWEET ONION, SUNFLOWER SPROUTS, AND LETTUCE.

# COASTAL GARDEN VEGETABLE (VEGAN)

\$6.99 EACH

Our Plant-Based Sandwich! Sweet bell peppers, daikon radish, sweet onion, sunflower sprouts, cucumber and lettuce.

## **BEST EGG SALAD EVER**

\$6.99 EACH

PERFECT BLEND OF HARD BOILED EGGS, VEGAN MAYO, RED ONION, AND MUSTARD.

## LOCAL ALBACORE TUNA SALAD

\$7.99 EACH

SEAFARE PACIFIC TUNA IS MIXED WITH VEGANIASE, RELISH, RED ONION,

## **GLUTEN-FREE SANDWICHES**

\$5.99 EACH

ALL SANDWICHES AVAILABLE ON GLUTEN-FREE BREAD.

#### WRAPS

# MEDITERRANEAN SPINACH WRAPS

\$7.99 EACH

SPINACH & FLOUR TORTILLA, ROASTED GARLIC HUMMUS, SPINACH, ZUCCHINI, RED BELL PEPPER, RED ONION, BLACK OLIVES, FETA, OLIVE OIL, OREGANO & SUNFLOWER SPROUTS.

#### RAINBOW RANCH WRAP

\$5.99 FACH

SPINACH & FLOUR TORTILLA, LETTUCE, SPINACH, BEETS, CARROTS, CUCUMBER, RED BELL PEPPER, SUNFLOWER SPROUTS, HOUSE MADE VEGAN RANCH.

## **SALAD BOWLES**

## TUNA & EGG SALAD BOWLS

THESE BOWELS ARE MADE FRESH DAILY AND IS A GREAT GLUTEN FREE OPTION.



## SOUPS

## **BLACK BEAN CHILI SOUP:**

OFFERED EVERY DAY!

BLEND OF TOMATO, BLACK BEANS, ONION, ROASTED CORN, GARLIC, LIME JUICE, JALAPEÑO, HOUSE CHILI SPICE BLEND, DRIED CHILIES, AMINO ACIDS.

8 OZ CUP: \$3.00

• 16 OZ BOWL: \$5.75

WE OFFER 2 SOUPS EVERYDAY!

## COOS HEAD FOOD CO-OP



SAVE TIME AND CALL AHEAD

CALL 541-756-7264 EXT.8

CALL 24 HOURS IN ADVANCE FOR LARGE VOLUME ORDERS.



WWW.COOSHEADFOOD.COOP
FACEBOOK.COM/COOSHEADFOODCOOP
INSTAGRAM: COOSHEADFOODCOOP1971

## **CO-OP JUICE**

ORGANIC JUICES MADE FRESH TO ORDER!

## SIMPLY CARROT

CARROTS JUICED TO ORDER.

8OZ \$2.2516 OZ \$4.25

• 32 OZ \$8.25

## BEETASTIC

BEETS, APPLES, CARROTS, GINGER

• 8OZ \$2.75

• 16OZ \$4.75

32 OZ \$9.75

## LEAN GREEN

GREEN APPLES, CELERY, CUCUMBER, KALE, LETTUCE, GINGER

8OZ \$3.75
16 OZ \$6.75
32 oz \$12.75

## ORANGE CARROT ELIXIR

ORANGE, CARROTS & GINGER

• 8OZ \$2.75

• 16 OZ \$5.75

• 32 oz \$12.75

## CRANBERRY APPLE

APPLES & LOCAL CRANBERRIERS

• 8OZ \$2.75

• 16 OZ \$4.75

• 32 oz \$9.75

## SIMPLY CELERY JUICE CELERY

8OZ \$2.5016 OZ \$4.55

• 32 oz \$8.50

Add on for \$1 Each: Turmeric, Ginger, Cranberries and/or Spinach

## **BAKED GOODS**

SCONES BAKED FRESH EVERYDAY!

SEASONAL FLAVORS VARY- \$1.25 EACH SAVE ON SCONES: 5 SCONES FOR \$5



## **SALADS & SIDES**

## HONEY DIJON KALE

\$9.99 PER POUND

LOCAL KALE, SUNFLOWER SEEDS, CURRANTS, HOUSE MADE HONEY MUSTARD DRESSING

#### **MOROCCAN CARROT**

\$6.59 PER POUND

SHREDDED CARROTS, CHICKPEAS, CURRANTS,
CILANTRO, OLIVE OIL, LEMON JUICE, ORANGE JUICE,
SHALLOTS, HONEY, HOUSE MOROCCAN SPICE,
CORIANDER, GINGER, CINNAMON, ALLSPICE,
CAYENNE, ALMONDS

## GARDEN RANCH SALAD

\$8.99 EACH
LOCAL LETTUCE, CUCUMBER, SWEET BELL PEPPER,
SUNFLOWER SEEDS, CARROTS, SUNFLOWER SPROUTS
AND A SIDE OF OUR HOUSE MADE VEGAN RANCH
DRESSING

## STONE-GROUND TEMPEH

\$9.99 PER POUND

MULTI GRAIN TEMPEH, ONIONS CELERY, AND WALNUTS, FRESH PARSLEY, DRESSED WITH OUR HOUSE SECRET SAUCE

## **SUPER OUINOA**

\$7.99 PER POUND

QUINOA WITH RED PEPPERS, BLACK OLIVES, EDAMAME, SUNFLOWER SEEDS, TAMARI AND LEMON IUICE

## **SOUTHWEST QUINOA**

\$7.99 PER POUND

CASHEWS, RAISINS, AND GREEN ONIONS SPICED WITH OUR HOUSE MADE CURRY POWDER

#### **DILLY POTATO SALAD**

\$6.99 PER POUND

YUKON GOLD POTATOES DRESSED WITH VEGAN MAYO, RED ONIONS, APPLE CIDER VINEGAR, WITH DILL WEED AND STONE GROUND MUSTARD

#### **SESAME NOODLES**

\$8.99 PER POUND

UDON NOODLES WITH SESAME PASTE REDOLENT WITH GINGER AND GARLIC, A TOUCH OF HEAT, GARNISHED WITH BLACK SEED

## **DELI DIPS**

## HUMMUS

\$6.99 PER POUND

Pureed Roasted Chickpeas, Garlic and Lemon Goodness

# HOUSE MADE RANCH DRESSING (VEGAN)

\$9.99 PER POUND

Veganaise, Granulated Garlic, Onion Powder, Chive, Dill, Nutritional Yeast, Salt, and Lemon Juice.