APPETIZERS

HEART EMPANADAS

\$3.50

Available in different flavors: Mexican chorizo, black bean, and smoked sage. Brushed with butter and baked! All serviced with your choice of chimichurri or avocado sauce.

ALLERGIES: Soy, Gluten (Mexican and smoked sage), Coconut (black bean)

CHEESE BALL

\$1.00

Fine grain corn flour tossed with vegan cheddar, rounded, brushed with butter. Baked till golden and crisp! ALLERGIES: Corn, Coconut

CACHITO

\$4.50

A sweet bread stuffed and rolled with some savory delights. All Vegan hickory-smoked slices and cheddar cheese make up this filling. Brushed and baked with butter and agave for the finishing touches! ALLERGIES: Gluten, Soy, Coconut

PIZZA ROLL

\$3.50

Vegan cheese and house-made marinara rolled up in our house-made dough.

ALLERGIES: Gluten, Soy, Coconut

SANDWICHES

WITH A SIDE OF CHIPS

CUBANO

\$8.00

Bunnie's version of a Miami classic! Sliced american, provolone and gouda cheese, hickory smoke and oven roast cold cuts, sliced pickles and our signature cubano sauce. ALLERGIES: Gluten, Soy, Coconut, Legumes

CAPRESE PANINI

\$8.00

Melted mozzarella over sliced tomato and arugula, with a house made pesto sauce. *Gluten free option available*
ALLERGIES: Gluten, Coconut

JACKFRUIT BBQ SANDWICH

\$8.00

Smokey BBQ sauce jackfruit, arugula, sliced tomatoes, and red onions. *Gluten free option available* ALLERGIES: Gluten, Legumes

SWISS & TURKEY MELT

\$8.00

Hickory smoked cold cuts with swiss cheese topped with red onion marmalade.
ALLERGIES: Gluten, Soy, Coconut

PBJ SANDWICH

\$8.00

An american classic! sunflower butter and organic raspberry jelly. *Gluten free option available* ALLERGIES: Gluten, Seeds

SOUPS OF THE DAY

ONE MADE DAILY

VEGGIE NOODLE SOUP

\$7.00

Starting off with our home-made vegetable stock, this light soup is a fresh option! Containing carrots, celery, onions and oodles of noodles.

ALLERGIES: Legumes

(FOS) FUN ONION SOUP

\$7.00

Gooey and classic option! Base of caramelized onions consume, this savory option is topped with two croutons, vegan swiss and mozzarella. *Gluten free available upon request*
ALLERGIES: Coconut, Gluten

NO-BUNNIE HARMED CHILI

\$7.00

A hearty vegan chili with a variety of vegetables, beyond beef crumbles, beans ... everything but the kitchen sink! Fully loaded with no animal cruelty. Served with a sour cream drizzle, fresh cilantro, and corn chips on the side. ALLERGIES: Corn, Legumes, Soy

COCONUT CARROT GINGER

\$7.00

A favorite with a Thai twist! Creamy coconut soup steeped with fresh ginger and lemongrass! Contains mushroom sand carrots for some bite.

ALLERGIES: Coconut, Sesame

HEART-Y TOMATO BISQUE

\$7.00

Rich and zesty tomato bisque prepared with fresh basil and garlic! ALLERGIES: Soy

CREAMY POTATO LEEK

\$7.00

A thick potato base with the mild zing of the leeks. Pureed with fresh parsley to give that healing green color. Will keep your tummy satisfied for a while! ALLERGIES: Coconut

SALADS

COBB SALAD

\$10.00

Get your greens in with our tossed mix of romaine, kale and arugula! First tossed with house-made ranch dressing and arranged with cherry tomatoes, cucumber, corn, avocado, carrots, and smoky coconut bacon. ALLERGIES: Corn, Coconut, Soy, Legumes

CAESAR SALAD

\$10.00

Another classic with some love! Crispy roman lettuce dressed with our signature homemade caesar dressing. Adorned with crispy croutons, juicy grape tomatoes, parmesan cheese, and refreshing lemon zest! ALLERGIES: Gluten, Legumes

HOUSE SALAD

\$5.00

A side salad with arugula, grape tomatoes, carrots, with a balsamic vinaigrette to coat it all! A healthy addition to any meal!

ALLERGIES: none

ENTREES

BUNNIE BURGER

\$12.00

Beyond Beef Burger done Bunnie style! Topped with a fresh garden of lettuce, tomato and sliced red onions. Squished between a soft pretzel bread bun with our signature Bunnie pink sauce!

ALLERGIES: Gluten, Legumes

BISTRO H.D

\$9.50

Classic hotdog snuggled into a pretzel bun. Then topped with elements of culture! Including, papitas, fresh-daily pico de gallo, ketchup, veganaise and mustard drizzles. ALLERGIES: Gluten, Legumes

PARTY PIZZA

COMING SOON

House made dough, pizza sauce and vegan cheese! Available in 4 different flavors:
Pepperoni, veggie, and cheese pizza and supreme (veggie, pepperoni and cheese.)
Gluten free available upon request
ALLERGIES: Gluten, Coconut, Soy (Peperoni)

RAINBOW NACHOS

\$12.00

A fiesta of flavors dancing in your mouth!
Warm Tortilla chips loaded with house-made chili, healthy queso sauce, fresh pico de gallo, tangy sour cream, guacamole, and topped with fresh cilantro. ALLERGIES: Corn, Legumes, Coconut, Soy (Sour Cream)

PASTA BOLOGNESE

\$11.50

Gluten free fusilli pasta cooked to order, topped with a vegan bolognese sauce.

ALLERGIES: Legumes

PLANT-POWERED MAC & CHEESE

\$11.00

Gluten free elbow noodles with a creamy, healthy cheese sauce! Fully-plant powered, this Mac & Cheese is guilt free!

ALLERGIES: Coconut, Legumes

DESSERT

CUPCAKES OF COURSE!

\$5.00

Your choice of 3 cupcakes from our vast selection.

BUNNIE A LA MODE

\$7.00

Your choice of brownie, cookie or a slice of cake with vanilla, chocolate or strawberry vegan ice cream.

SIP UP

MILK SHAKES

\$8.00

Your choice of vanilla funfetti, choco oreo, or strawberry.

LEMONADE

\$4.50

Fresh lemonade made daily!

ADDITIONAL BEVERAGES

(natural or carbonated) available in o	ur refrigerated case:	
Bunnie Cakes waterbottle	\$2.00	
Vita Coco\$3.00		
Bai Water \$3.75		
Spindrift\$3.00		
Kombucha\$5.00		
La Croix\$2.00		
Martinelli's apple juice\$3.00		

COFFEE & TEA

ALMOND MILK | SOY MILK | COCONUT MILK

Espresso	\$2.00 SINGLE \$3.75 DOUBLE
Macchiato	\$2.00 SINGLE \$3.75 DOUBLE
Cappuccino	\$3.75
Latte	\$3.75
Americano	\$2.00
Hot Tea	\$2.00

BUNNIE CAFE

CAFE HOURS MONDAY-SATURDAY 12:00PM-5:00PM