



Weekend Brunch for the five senses

12:00 Noon to 4:00 PM

\$20 Two-Course Prix Fixe includes one complimentary beverage

Excludes tax & gratuity. No substitutions please.

☞ gluten free or can be made gluten-free



rise and shine

A la Carte

☞ breakfast scramble (*button mushroom, red & yellow pepper*) with vegan italian sausage, ham or bacon served with home style potatoes and toasted seven-grain bread 15

☞ vegan frittata with shitake mushrooms and bell peppers on a bed of steamed kale served with home style potatoes and toasted seven-grain bread 13

tortilla hummus wrap with handmade mushroom patties, sundried tomatoes, avocado, lettuce, served with a side of mesclun salad and pickled mustard dressing 13

truffled wild mushroom panini dressed with onion fonduta on a warm ciabatta roll, served with a side of mesclun salad 16

grilled soy cutlet sandwich dressed with a cashew puree spread on seven-grain bread, served with a side of mesclun salad and organic white bean soup 16

housemade veggie burger served with yam fries 15

side of vegan sausage, ham or bacon can be added to any rise and shine 2

~ and ~

a sweet finish

mango, coconut and tapioca pudding topped with macadamia nut brittle 7

multi-layered chocolate cake dusted with green tea powder 7

☞ can be made gluten-free

*Welcome to **gobo**, where spirited vegetarian dining awakens the five senses for each guest. Rooted in Zen compassion, **gobo** is founded on the belief that delicious food & beverages using wholesome, non-meat ingredients will nourish both your body & mind. Our food for the five senses includes unique vegetarian creations using:*

☞- this item is gluten free

☼- this item can be made gluten free by substituting tamari sauce & additional items or having no sauce

for parties of 6 or more. 20% gratuity is appreciated

beverages for the five senses

\$6 additional glass with Prix Fixe



cocktail

mimosa- sparkling wine with <i>fresh organic orange juice</i>	10
sake-jito - <i>gobo's special</i> – sake, mints, basil & lime	9
chilled kikusui - shuzo (<i>filtered</i>) – <i>light bodied, extra dry</i>	8
chilled sho chiku bai – nigori sake (<i>unfiltered</i>) – <i>rich body & mild aroma</i>	8
sparkling sangria – apple, strawberry, orange & lemon – <i>seasonal</i>	9 gl 16 pitcher


sparkling wines

blanc de blancs “brut” duc d’henry (france)	7
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white wine

chardonnay “elegance” – prosper maufoux (bourgogne, france)  2009	9
bordeaux - chateau haut mondain – (<i>bordeaux, france</i>)  2010	8



red wine

merlot – coates – humboldt county (<i>northern california</i>)  2009	9
pinotage – stellar organic (<i>western cape, south africa</i>)   2012	9

beer




session – “ <i>premium lager</i> ” (<i>oregon, usa</i>) 	6
bard’s tale - “ <i>gluten-free</i> ” (<i>american blond lager</i>) 	7

organic smoothie

samantha - <i>blackberry, lime, strawberry and apple</i>	8
new yorker – <i>blackberries, banana & strawberry</i> 	7
fifth ave – <i>kumquat, strawberry & blackberry</i> 	8

organic juice

fresh squeeze carrot juice	6
gaia – apple, <i>spinach, carrot, beet and ginger</i>	8
rejuvenate - <i>carrot, apple, ginger and spinach</i>	8
liquid life - <i>wheat grass, carrot, beet, celery and apple</i>	9

-  indicate vegan
-  indicate organic or sustainable
-  contains soymilk