

Sage



A sage is a luminary, someone known for the possession of purity, wisdom, and insight. In botany, sage is a healing plant giving clarity of vision to those who use it. We at Sage strive to give you these same things.

We believe in good, clean food; that both the ingredients and the manner in which our food is prepared are important. We believe in ecological and economic responsibility and do our best to source ingredients and suppliers who share our beliefs. We always choose local and organic ingredients when available. We source organic seeds and have an organic farm from which we source the majority of our produce. We make everything we can in house, by hand, and from scratch. We compost our green waste from the restaurant and use it in our farm and gardens. We only fry in coconut oil, cook on stove top or with conventional ovens, no microwaves. We do our best to only cook in stainless steel and cast iron. We have UV filters on all the taps throughout our kitchen and bar. We intentionally prepare and serve our food with love and good intentions. We smile and have fun in our kitchen! We do this with every meal we make so that those of you who sit at our table will leave with a feeling of contentment and happiness.

We believe great meals serve not only as an expression of culinary creativity, health, and nourishment, but also as a platform for collaboration, community, and heartfelt communication. In our own homes, memories are built around sitting at a kitchen table, laughing with family and friends, waiting for fresh bread to come out of the oven. We hope you come and sit and chat with us and become a part of the Sage family.



DESSERTS

ICE CREAM

ADD A SCOOP TO ANY CAKE!

chocolate dream (Gf) 35k

vanilla (Gf) 35k

chocolate chip cookie dough 39k

mint choco chip (Gf) 39k

birthday cake 39k

HOMEMADE COOKIES

chocolate chip 30k

oatmeal raisin (Gf) 30k

CAKES

coconut cake 49k

double decker chocolate cake 39k

caramel apple cake 39k

baked cheesecake (Gf) 49k

ask your server for av. flavors

hazelnut fudge cake (Gf) 49k

carrot cake (Gf) 49k



We always choose local and organic.
Prices are subject to change and do not include tax (10%) and service (6%).



SMOOTHIES

orange julius 35k

ORANGE, BANANA, COCONUT MILK

coconut date shake 35k

SWEETENED WITH DATES, BANANA, ADD CACAO +5K STRAWBERRY +5K

green smoothie 39k

SPINACH, ORANGE, BANANA, PAPAYA, STRAWBERRY, ADD CACAO NIBS +5K

kale mary (seasonal) 39k

KALE, PAPAYA, STRAWBERRY, ORANGE

mint forest smoothie 49k

EVERY SIP SAVES A TREE @FORESTSMOOTHIE. HALF OF PROFITS TO FOREST CONSERVATION SPRILUNA, CACAO NIBS, COCONUT MILK, BANANA, DATE

strawberry banana 45k

STRAWBERRIES, BANANA, COCONUT MILK

sunset 35k

PAPAYA, ORANGE, BANANA

smoothie boosts

MORINGA +5K | FRESH SPRILUNA 12K | CACAO NIBS + 5K | CACAO POWDER +5K



BREAKFAST

pancakes banana / plain 50k

ADD STRAWBERRY 5K ADD BLUEBERRY 12K

gluten-free pancakes 55k

BANANA, STRAWBERRY PANCAKES. ADD BLUEBERRY 12K

breaky burrito 65k

SCRAMBLED TOFU WITH ONIONS, PEPPERS, AVOCADO (SEASONAL), HASH BROWNS, MUSHROOMS AND FRESH SALSA.

naamlette 65k

MUNG BEAN OMELETTE FILLED WITH CASHEW CHEESE, SAUTÉED MUSHROOMS, PEPPERS, ONIONS AND SPINACH.

breakfast sandwich 70k

TEMPEH BACON, NAAMLETTE, MUSHROOMS, SPINACH, HASHBROWNS ON HOMEMADE BREAD.

sweet potato breakfast bowl 60k

HOMEFRIED SWEET POTATOES, REFRIED BEANS, SALSA, CHOPPED LETTUCE, CHOICE OF CILANTRO OR CHIPOTLE CASHEW CREAM



SMOOTHIE BOWLS

ALL TOPPED WITH OUR HOMEMADE GRANOLA AND FRESH FRUITS.

pink dragon 55k

DRAGON FRUIT, PINEAPPLE, BANANA

potta gold 55k

BANANA, PAPAYA AND MANGO WITH FRESH TURMERIC JUICE

green machine 60k

BANANA, PAPAYA, SPINACH, ORANGE, WITH FRESH SPIRULINA

homemade granola 45k

WITH PUMPKIN & SUNFLOWER SEEDS, RAISINS, PINEAPPLE, COCONUT, SERVED WITH HANDMADE FRESH COCONUT MILK



SMALL PLATES

tempeh buffalo wings (Gf) 45k

CORN CRUSTED TEMPEH WITH HOUSE RANCH AND BUFFALO SAUCE.

gorditas (Gf) 45k

POTATO CORN CAKES TOPPED WITH GREENS, HOUSE SALSA, CHIPOTLE & CASHEW CREAM.

cauliflower fritas (Gf) 45k

BAKED IN CASHEW CHEESE, BATTERED AND FRIED WITH CHIPOTLE DIPPING SAUCE.

potato flautas 40k

MASHED POTATOES, BLACK BEANS & SPICY CASHEW CHEESE IN HAND ROLLED TORTILLA

summer rolls (Gf) 50k

FRESH HERBS, RICE NOODLES, CABBAGE, BELL PEPPER, BEANSPROUTS, PEANUTS, TOASTED SESAME WITH DIPPING SAUCE.

tortilla moringa soup (Gf) cup 30k bowl 52k

ROASTED TOMATO, VEGETABLE & MORINGA SOUP.



SALADS

tempeh bacon caesar salad 70k

KALAMANTA OLIVES, SHAVED ONION, CUCUMBER, BASIL, ON CRISP ROMAINE TOPPED WITH TEMPEH BACON AND HOUSEMADE CROUTONS TOSSED IN CAESAR DRESSING.

kale salad (Gf) small 40k large 75k

FARM FRESH KALE, CARROT, KALAMANTA OLIVES, CHERRY TOMATOES TOSSED IN TAHINI DRESSING +ADD AVOCADO (10K)

sage house salad 65k

FARM SPRING GREENS MIX, BROWN RICE, SHREDDED CARROTS, BEETS, RADISHES, CHERRY TOMATOES, SAUTÉED TEMPEH OR TOFU, TOPPED WITH OUR CREAMY HOUSE DRESSING.



MOCKTAILS

watermelon ginger fizz 33k

FRESH SQUEEZED WATERMELON JUICE, SODA, GINGER SYRUP, LIME JUICE

sea breeze 33k

CRANBERRY JUICE, SODA

grapefruit basil mimosa 37k

GRAPEFRUIT JUICE, SODA, HOMEMADE GINGER, BASIL SYRUP

mojito 33k

MINT, LIME, CANE SUGAR, SODA



JUICES

pure juice s: 40k l: 55k

APPLE, ORANGE, CARROT, PINEAPPLE

green juice s: 40k l: 55k

SPINACH, CUCUMBER, APPLE, PINEAPPLE, LIME, ORANGE

green vibes s: 40k l: 55k

SPINACH, CUCUMBER, PARSLEY, CILANTRO, LIME

purple rain s: 40k l: 55k

BEET, ORANGE, LIME, GINGER, APPLE

watermelon juice 29klime juice 29k

FRESH SQUEEZED LIME JUICE WITH COCONUT SUGAR

jamu shot s: 20k l: 40kwhole coconut 30k



MAIN PLATES

TACOS/BURRITOS/BURGERS/SANDWICHES

jackfruit asada tacos (Gf available) 65k

HAND ROLLED FLOUR TORTILLAS STUFFED WITH JACKFRUIT SLOWLY BAKED IN COCONUT MILK TOPPED WITH CHOPPED LETTUCE & PICO DE GALLO. SIDE OF RICE & BEANS AND PURPLE SWEET POTATO SALAD, CHOICE OF CHIPOTLE CREAM OR CILANTRO SOUR CREAM. GO GLUTEN FREE TORTILLA (+7K)

tempeh tacos (Gf available) 65k

CORN CRUSTED TEMPEH SAUTÉED IN MEXICAN SPICES TOPPED WITH CHOPPED LETTUCE, GRILLED ZUCCHINI & PICO DE GALLO. SIDE OF RICE AND BEANS AND PURPLE SWEET POTATO SALAD. CHOICE OF CHIPOTLE OR CILANTRO SOUR CREAM. GO GLUTENFREE TORTILLA +7K

fajitas tacos 75k

FAJITAS STYLE KITCHARI PATTY, SHREDDED CABBAGE, VEGGIES, PICO DE GALLO, CHOICE OF CHIPOTLE OR CILANTRO CASHW CREAM, SIDE OF RICE & BEANS AND PURPLE SWEET POTATO SALAD.
(PATTY CONTAINS SOY SAUCE)

jackfruit asada burrito 70k

HANDROLLED TORTILLA STUFFED WITH JACKFRUIT ASADA, RICE, BEANS, PICO DE GALLO SALSA, CASHW CHEESE, SIDE OF SOUR CREAM, HOMEMADE HOT SAUCE

california burrito 75k

GROUND KITCHARI BURGER, GUACAMOLE (SEASONAL) FRENCH FRIES, CILANTRO CASHW CREAM

kitchari burger 75k

MUNG BEAN, VEGGIES, FLAX & SUNFLOWER SEED PATTY ON A HOMEMADE BUN, SIDE SALAD AND FRIES

hula burger 75k

KITCHARI BURGER TOPPED WITH CARAMELIZED ONIONS AND GRILLED PINEAPPLE, SMOTHERED IN TERIYAKI SAUCE.

lonestar sandwich 65k

SMOKEY MARINATED BAKED TOFU TOPPED WITH LETTUCE, SLICED TOMATO, SPROUTS (SEASONAL), PICKLES & CHIPOTLE MAYO ON HOMEMADE FLATBREAD.

tbt 65k

TEMPEH BACON, LETTUCE & SALSA FRESCA SANDWICHED BETWEEN FLATTENED FRIED PLANTAINS. CHOICE OF CASHW CHEESE SAUCE OR CILANTRO SOUR CREAM.

jibarito plantain sandwich (Gf) 65k

BLACK BEANS, LETTUCE & SALSA FRESCA SANDWICHED BETWEEN FLATTENED FRIED PLANTAINS. CHOICE OF CASHW CHEESE SAUCE OR CILANTRO SOUR CREAM.



TEAS | ORGANIC COFFEE

espresso 25k

cappuccino 35k

latte 35k

long black 30k

macchiato 27k

flat white 35k

shakerato 35k

VANILLA ICED COFFEE

mochaccino 35k

iced mochaccino 35k

hot chocolate 30k

organic matcha latte 35k

golden mylk 30k

FRESH TURMERIC JUICE WITH COCONUT MILK OR SOY MILK

chai latte 35k

pot of tea 20k

CHOICE OF MINT, GREEN, JASMINE,
ROSELLA, BLACK & GINGER

glass of iced tea 15k

thai iced tea 30k

booch kombucha 40k

GINGER, GUAVA, PASSIONFRUIT,
MANGO, GRAPGE, MIX JUICE

konscious kombucha 45k

GINGER, GUAVA, PASSIONFRUIT,
MANGO, GRAPGE, MIX JUICE



BOWLS

(TEMPEH/TOFU MARINADE IN BOWLS CONTAINS SOY SAUCE.
ALL BOWLS CAN BE MADE GF ON REQUEST)

jackfruit asada or tempeh no taco bowl (Gf) 65k

JACKFRUIT OR CORN CRUSTED TEMPEH WITH CHOPPED LETTUCE, RICE,
BEANS, PURPLE SWEET POTATO SALAD, CHOICE OF CHIPOTLE OR
CILANTRO SOUR CREAM.

moroccan bowl (Gf except soy sauce) 70k

GRILLED BUTTON MUSHROOMS AND ZUCCHINI, CAULIFLOWER, QUINOA, AND
MARINATED TOFU WITH A ZESTY CUMIN CORIANDER CHERMOULA SAUCE.

panang curry (Gf) 75k

HOUSEMADE THAI CURRY, COCONUT MILK, TOFU, PEANUTS, VEGGIES,
AND BROWN RICE TOPPED WITH FRESH CILANTRO

nourish bowl (Gf except soy sauce) 65k

BAKED SWEET POTATO, STEAMED CAULIFLOWER, GREEN BEANS, CARROTS,
AMARANTH GREENS, ZUCCHINI WITH CHOICE OF TEMPEH OR TOFU,
GARLIC TAHINI OR CREAMY RANCH

vibrant bowl (Gf except soy sauce) 65k

BROWN RICE, BLACK BEANS, CARROT, BROCCOLI, BEETS, KALE (SEASONAL) WITH
CHOICE OF TEMPEH OR TOFU, GARLIC TAHINI OR CREAMY RANCH DRESSING.

go jolly green giant bowl (Gf except soy sauce) 75k

QUINOA, KALE (SEASONAL), BROCCOLI, GREEN BEANS, ZUCCHINI,
AMARANTH GREENS WITH CHOICE OF TEMPEH OR TOFU, GARLIC TAHINI
OR CREAMY RANCH DRESSING.

tempeh mushroom rendang (Gf) 75k

MARINATED TEMPEH, BUTTON MUSHROOMS, GREEN BEANS COOKED IN A
COCONUT CREAM SAUCE. SERVED WITH BROWN RICE, BROCCOLI AND
PURPLE SWEET POTATO.

teriyaki bowl (Gf except soy sauce) 65k

STEAMED BROCCOLI, BOK CHOY, GREEN BEANS, CARROTS, BEAN SPROUTS,
BROWN RICE, GRILLED PINEAPPLE, AND SESAME TEMPEH STICKS WITH
TERIYAKI SAUCE.