BODHI BISTRO

Rooted in Oregon / Where the Locals go

Breakfast Daily 8am-3pm

Breakfast Sandwich $14 • LOCAL FAVORITE
3 egg omelet, Tillamook white cheddar, tomato, avocado, on pressed Bodhi sourdough. Add bacon or ham $4

Ricotta Eggs $14 •
Three scrambled eggs, ricotta cheese and chive, side salad and choice of toast. Add bacon $4

Buttermilk Benny $15 •
Buttermilk biscuits, local sausage and mushroom gravy, thick-sliced ham, two fried eggs, green onions and paprika

Huevos Rancheros $14 GF •
Two fried eggs, black beans, crispy corn tortilla, ranchero sauce, potato, pico, avocado, crema. Add Barbacoa beef $4

Wet Ranchero Burrito $16 •
Large flour tortilla with 3 scrambled eggs, crispy potato, Monterey Jack, roasted poblano, avocado, ranchero sauce and sour cream. Add Barbacoa beef $4

Grilled Cali Burrito $15
3 scrambled eggs, bacon, potato, tomato, avocado, Monterey Jack, sour cream and salsa verde

Chilaquiles Verde $14 GF
Tortilla chips, verde sauce, avocado, green onions, pico de gallo and sour cream. Topped with 2 eggs your way. Add Barbacoa beef $4

Waffle and Berries $14
Crisp waffle, mixed berry compote, whipped ricotta and maple syrup. Add pork belly $5

Yogurt or Bodhi Granola Bowl $8 GF
Fresh berries and choice of milk or alt milk. Yogurt bowl includes berries, granola and agave.

Organic Steel Cut Oats $6 GF V
Brown sugar, toasted almonds, raisins, cinnamon and choice of steamed milk or non-dairy milk

BREAKFAST SIDES

Egg $3
Bacon $4
Ham $3
Potato $3
Toast $3

KIDS MENU: 12 YRS AND YOUNGER

BREAKFAST & SWEET

Mini Oats $4
Just the right size for your little

Little Scram $8
2 eggs and toast

PB & J $5
On toasted honey whole wheat

Little Dipper $6
Nutella and peanut butter on toasted bread

Big Dipper $6
Nutella, peanut butter and fluff on toasted bread

Honey Bee $6
Peanut butter and local honey on toasted bread

LUNCH & DINNER

Spaghetti and Tomato Sauce $8

Spaghetti, Parm, Butter $8

Mac & Cheese or Grilled Cheese $8

Steamed Veggies, Brown Rice & Beans GF $8

Grilled Chicken, Veggies, Brown Rice GF $9

Pressed Sandwiches / On Bodhi Bread

ADD TO ANY SANDWICH
Side Salad +$2 / Avocado +$2

Bodhi Press $14
Turkey, ham, Tillamook Swiss, pickles, mustard

Club Sandwich $15
Thin sliced ham and turkey, bacon, white cheese, tomato, lettuce, mayo, olive oil and vinegar

Bodhi Banh Mi $15 •
Carlton Farms pork belly, pickled carrot, cucumber, cilantro, jalapeno, Japanese mayo on crispy Bodhi Banh Mi baguette

Tempeh Reuben $14 V
House marinated tempeh, vegan smoked Russian dressing, pickles, Swiss cheese or vegan cheese, sauerkraut. Make it a Rachel by subbing turkey for tempeh.

South and East $14
Shredded barbacoa beef, Tillamook Swiss, cabbage slaw, pickles, mustard with barbacoa jus

The Boys Are Back $14
Turkey, Tillamook cheddar, bacon, tomato, smoked roasted red pepper aioli on grilled Bodhi sourdough

Tuna Melt $17 LOCAL FAVORITE
Oregon Albacore tuna salad, Tillamook white cheddar, Kalamata olive spread, tomato on grilled sourdough

Healthy Bowls

Avocado Hawaii Poke Bowl $22 • GF LOCAL FAVORITE
Sushi grade Ahi tuna, avocado, crab salad, pickled cucumbers, seaweed salad, local kimchi, sriracha mayo and furikake on sushi rice

JJ Bowl $17 GF V LOCAL FAVORITE
Organic brown rice, seasonal veg, black beans, toasted sesame and pumpkin seeds with tahini sauce. Choice of tempeh, tofu or chicken

Buckwheat Soba Fry $17 GF V
GF buckwheat noodles stir fried with carrot, zucchini, bell pepper, cucumber and red cabbage with house-made sesame peanut sauce. Choice of tempeh, tofu or chicken

The Nearly Normal $14 GF V
Organic curry tofu and potato, avocado, tomato, green onions, pico de gallo and vegan sour cream. Add vegan cheese or Monterey Jack $1

Acai Banana Bowl $15 GF V
Pure Amazon acai, Bodhi granola, banana, peanut butter, toasted coconut and Holy Kakow chocolate drizzle

Acai Bowl $14 GF LOCAL FAVORITE
Pure Amazon acai, toasted coconut, Oregon honey, Bodhi granola, berries, hemp seeds, chia and cocoa nibs

BODHI BISTRO
BODHIBISTRO.COM

* CONSUMING RAW OR UNDERCOOKED SEAFOOD, MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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SALADS

ADD TO SALADS

Crisp Smoked Tempeh $4 / Chicken Curry Salad $5 / Tuna Salad $6

Grilled Chicken $6 / House Smoked Salmon $6 / Ahi Poke $8*

Farm House Salad $9 GF

Salad greens, tomato, chickpea, cucumber, pickled onions, toasted pumpkin and sunflower seeds with house dressing

Organic Roasted Beet Salad $12 GF

Organic beets and greens, goat cheese, candied walnuts, pickled red onion, balsamic and EVOO

Avocado Toast $12 V

Whole avocado, pickled radishes, organic greens, coconut oil on Bodhi seeded whole wheat toast. Add egg $3 / bacon $4 / house smoked salmon $6

Chicken Curry Toast $14

Curry chicken salad, toasted Bodhi seeded wheat, baby arugula, cucumbers, tarragon aioli, toasted cashew, pickled radish

BISTRO SPECIALTY

Fish Tacos $18 GF

Two corn tortillas with seared salmon, cabbage slaw, cucumber, jalapeño, roasted pumpkin seeds, cream, cilantro and lime. Add side salad $2 / avocado $2

Happy Hour

All night Wednesday

3pm-5pm Thursday, Friday and Saturday

Second Happy Hour 8pm-10pm Thursday-Saturday

Arancini $10 / Mama's Meatballs $10 / Feta Dip $12

JJ's Burrata $12 / Steamer Clams $15

To Share 5pm-Close

Steamer Clams $17 GF •

Fresh Manila clams, garlic, butter, white wine, parsley, lemon, Bodhi sourdough bread

Spinach Artichoke Feta Dip $14 GF •

Feta cheese, artichoke, cream cheese, tortilla chips

Arancini $13

Saffron risotto balls, fresh mozzarella, tomato sauce, basil pesto, Bodhi sourdough, toasted hazelnuts

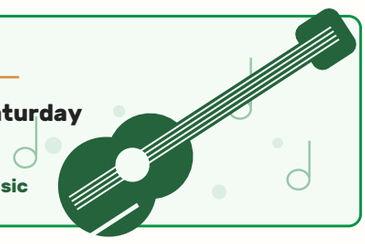
Mama's Meatballs $15

Painted Hills beef, pork and veal meatballs, Bodhi bread, tomato sauce, parmesan, basil, parsley

JJ's Burrata $15

Bodhi toast, pistachios, arugula pesto, bordeaux cherries, local honey, paprika oil

Bodhi Nights



Live Music Friday & Saturday

at Bodhi Bistro

Dinner, drinks, and local music

Dinner 5pm-Close

Spaghetti & Clams Carbonara $24 •

Manila clams, spaghetti, bacon, herbs, cream, lemon, parmesan and parsley, Bodhi bread

Salmon Fillet with Gazpacho $25 •

Salmon fillet with chilled gazpacho relish, cilantro pesto cream sauce and angel hair pasta

Smoked Salmon Fra Diavolo Penne $22

Tri-color bell peppers, house-made sausage, smoked salmon, chili flakes, vodka cream sauce, garlic, parmesan and Bodhi bread

1st Street Curry $20 GF V

Savory curry with seasonal vegetables, potato, bamboo shoots, brown rice, choice of tofu, tempeh or chicken

Jambalaya $20 GF

Andouille, chorizo and house sausage with chicken, rice, bell pepper, Cajun spice, lime and cilantro

Roasted Chicken Breast $23 GF

Marys River chicken breast, cheesy southern white grits, roasted wild mushrooms, spinach and creamed corn

Organic Chicken Pesto Pasta $18 LOCAL FAVORITE

House pork sausage, organic chicken, orecchiette pasta, pesto, garlic, cream, parmesan, Bodhi bread

Chile Verde Pork $24 GF

Braised Carlton Farms pork, Southern white grits, verde-ranchero sauce, butternut squash, black beans, poblano pepper, toasted sesame, creme, avocado, corn tortilla

Cocktails

Bodhi Mary or Maria $10

Grey Goose or tequila, house mary mix, horseradish, garlic, spices and lime

Spiked Mexi Mocha $12

20 oz Mexi mocha with Baileys and Kahlua, topped with whipped cream

Water Avenue Espresso Martini $12

Grey Goose, double shot espresso, coffee liqueur, cream

Classic Mimosa $9

Champagne with grapefruit, OJ, pineapple or pomegranate

Siesta $10

Lunazul Blanco Tequila, Campari, grapefruit, lime and simple syrup

Corvallis Mule $11

Portland potato vodka, lime juice, ginger beer

Margarita $12

Lunazul Blanco Tequila, triple sec, house-made marg mix. Strawberry or blood orange available

Frozen Margarita $12

House or seasonal. Add Milagro Reposado float $5

French 75 $10

Beefeater London Dry Gin, lavender syrup, lemon, brut Champagne

Blackberry Whiskey Sour $12

Maker's Mark Bourbon, blackberry syrup, lemon juice

Spring Awakening $12

400 Conejos Mezcal, Aperol, lime, grapefruit and orange bitters

Lemon Drop $12

Portland Potato Vodka, lemon juice, triple sec and simple syrup

BEER & WINE

10 Rotating Local Drafts

Our tap list changes weekly with seasonal Oregon beer, cider and staff favorites. Check the tap board for today's lineup.

Scarino Winery LOCAL FAVORITE

North Albany wines: Pinot Noir, Rose and Chardonnay.
Glass $10 / Bottle $40

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