

## SMOOTHIES

6.95....24oz

### STRAWBERRY YUM YUM

Strawberry, Peach, Kale,  
Spinach, & Banana

### GREEN DREAM

Kale, Spinach, Ginger,  
Cucumber, & Mango

### ACAI POWER UP

Acai, Peach, Kale, Spinach,  
Cucumber, & Lemon

### CARROT GINGER

Carrot, Orange, Ginger,  
Peach, & Coconut Milk

### APPLE CHAI

House made Chai Tea, Apple,  
Banana, & Cinnamon

### COFFEE DATE

Espresso, Dates, Banana,  
Cinnamon, & Almond Milk

### PBJ TIME

Peanut Butter, Strawberry,  
Banana, Kale, & Spinach

### GREEN MACHINE

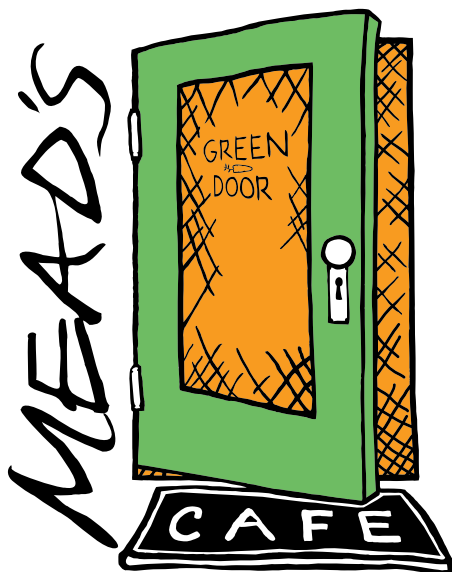
Spirulina, Banana, Raw  
Cashews, Peanut Butter,  
and Dutch Chocolate  
Protein Powder  
7.50....24oz

### MOCHA BANANA NUT BLOSSOM

Chocolate, Peanut Butter,  
Banana, Hazelnut &  
Almond Milk. Topped  
With Crushed Almonds

Add a shot of espresso to a smoothie for 50¢

Add protein powder to a smoothie for \$1.50



## WELCOME TO MEAD'S GREEN DOOR CAFE,

a vegetarian and vegan cafe in Old Town Orange, serving creative cuisine to be enjoyed by carnivores and herbivores alike!

Gary Mead and his team pride themselves on developing flavors that satisfy, even without meat! Being a family business, it's important to us to think of our future generations by making environmentally sustainable choices, from recycled paper goods to locally grown produce and like minded purveyors.

THE GREEN DOOR symbolizes a doorway to a greener way of living. We want our customers to feel surrounded by good vibes when they walk through that Green Door. We take care in creating an inviting atmosphere with great art, comfy spaces, and our friendly, helpful staff.

The art at THE GREEN DOOR CAFE is the work of Gary Mead Sr., a member of the green door family. Keeping with our philosophy of sustainability, Gary uses reclaimed doors, wood, and fixtures to create his pieces. He has shown at the Guggenheim Gallery,

The Leatherby Library Gallery, and

The Mead Family's previous restaurant, PJ's Abbey.

**All art on display is for purchase.**

JOIN US ONLINE AND SHARE!



@MEADSGREENDOORCAFE



@MEADSGREENDOOR

# MEAD'S GREEN DOOR CAFE

CREATIVE VEGETARIAN & VEGAN CUISINE

714.771.8556

MON-FRI • 6AM - 8PM

SAT • 8AM - 8PM

SUN • 8AM - 3PM

642 W CHAPMAN, SUITE A  
ORANGE, CA 92868

PHONE IN ORDERS FOR PICK UP

HOUSE MADE VEGAN PASTRIES COOKIES & CAKES

## BREAKFAST

Served all day. Add toast \$1.00, gluten free toast \$2.00

\* When ordered with Tofu

### \* CHILI EGGS...6.25

Two eggs done any style  
topped with chili & guacamole  
Served with sliced tomatoes.

### \* CLASSIC EGGS...6.25

Two eggs with breakfast  
potatoes & your choice of  
sausage or bacon  
Served with sliced tomatoes.

### FLORENTINE

### OMELETTE...7.50

Omelette stuffed with Swiss  
cheese, spinach, mushrooms  
& tomatoes with side of fruit.

### BREAKFAST

### QUESADILLA...7.50

Veggie mix, Pepper Jack cheese  
& Choice of eggs or Tofu.  
Served with guacamole  
& sour cream.

### \* QUINOA HOT

### CEREAL...4.95

Chef's Creation

### BREAKFAST PIZZA...10.50

Gluten free crust +2.00

Mozzarella & Gouda cheese on  
a flat bread crust topped with  
scrambled egg, sausage, bacon,  
tomatoes & onions.

### BREAKFAST TACOS...7.95

Mixed veggies, Bac'n, seasoned  
potatoes, egg or tofu served with  
avocado, pico de gallo, pepper  
jack cheese & a side of sour  
cream on whole wheat tortillas  
served with a side salad.

## BURRITOS

Choice of Scrambled Eggs  
or Organic Scrambled Tofu

Add \$0.75 for Vegan cheese.

Vegan when ordered with Tofu

### \* GARDEN VEGGIE...7.95

Garden Veggies, Onions,  
Mushrooms, Peppers &  
Seasoned Potatoes, Melted  
Pepper Jack Cheese. Served  
with Fresh Pico de Gallo

### \* SWEET POTATO HASH...7.95

Roasted Sweet Potato, onions  
& Tempeh Hash, Black Beans  
Sautéed Spicy Green Curry Kale

### BLUE PLATE SPECIAL...7.95

Roasted Potatoes, House-Made  
"Sausage", Onions & Peppers  
Smothered with Country Gravy

### \* MEAD'S RANCHERO...8.50

House-Made Walnut Chorizo,  
Black Beans, Onions & Bell  
Peppers with Fresh Guacamole.  
Topped with Chipotle Ranchero  
Sauce & Cilantro Cream

## SANDWICHES

Gluten Free bread +1.00

### MORNING STACK...8.25

Fried Egg or Roasted Tofu,  
House made Bac'n, Arugula,  
Fresh Tomato & Pepper Jack  
on Toasted Multi Grain Bread  
with Tangy Dijonnaise

### NUTTY MONKEY...5.50

Chunky Peanut Butter  
with Sliced Bananas &  
Local Honey on Dark  
Sweet Squaw Bread

### STUFFED FRENCH TOAST SANDWICHES...6.95

Battered Potato Brioche Bread  
Filled with Vegan Cream Cheese  
& Panini-Grilled with  
Your choice of:

#1. Bac'n & Sweet  
Jalapeño Preserves

#2. Fresh Berry Compote

#3. Chocolate Hazelnut Spread,  
Banana & Avocado

\* = Gluten Free when ordered as a bowl.

= Gluten Free Ingredients = VEGAN

# LUNCH & DINNER

MAKE IT A



ADD CHIPS & ICED TEA TO ANY MEAL....2.75

Choose From Sports Green Tea, Hibiscus Berry,  
Or Organic Black Tea

## THE MUNCHIES

**GF 🌱 ROASTED SWEET POTATO FRIES...3.95**  
with Chipotle Ranch Dipping Sauce

**GF 🌱 HOUSE-MADE HUMMUS...4.95**  
Served with Fresh Veggies

**GF 🌱 SIMPLE SALAD...3.95**  
Mixed Greens, Tomatoes,  
Grated Carrots & Cucumbers  
with Choice of Dressing

**CHEESE FLAT BREAD ....6.95**  
Topped with Roasted Tomato Sauce  
& Mozzarella Cheese

**GF 🌱 GREEN DOOR CHILI FRIES...6.25**  
Sweet Potato Fries topped  
with Mead's Chili &  
Cilantro Sour Cream

**GF 🌱 BUFFALO CAULIFLOWER...5.50**  
Roasted Cauliflower Tossed  
in a Tangy Buffalo Sauce  
with Celery Spears &  
"Bleu Cheese Dip"

**GF 🌱 MEAD'S THREE-BEAN QUINOA CHILI 3.25 SM....6.50 LG**  
or Soup of the Day

## SALADS & WRAPS

....8.75

Add Smoky Tempeh, Buffalo Cauliflower, Chik'n or Roasted Tofu \$3.00  
Extra dressing 50¢ each

**VEGGIE CHEF**  
Cucumber, Chickpeas, Hard  
Cooked Eggs, Bac'n, Tomatoes,  
Sunflower Seeds, Mushrooms &  
Swiss Cheese

**GF 🌱 GREEN POWER**  
Marinated Kale tossed with  
Grated Carrot, Edamame,  
Grapes, Red Quinoa,  
Walnuts, & Avocado

**GF MEDITERRANEAN**  
Chopped Romaine Lettuce,  
Tomatoes, Cucumbers, Olives,  
Chickpeas, Marinated Artichokes  
Roasted Red Bell Peppers  
& Feta Cheese served  
with our Balsamic  
Vinaigrette Dressing

**GF 🌱 HOUSE MADE SALAD DRESSINGS**  
Lemon-Tahini, Chipotle Ranch, Bleu Cheese, Balsamic Vinaigrette,  
Sesame-Ginger, Green Goddess

**🌱 CHILLED SOBA SALAD**  
Buckwheat Soba Noodles,  
Chopped Veggies, & Edamame  
tossed with Sesame Ginger  
Dressing on a bed of Asian  
Lettuce Mix topped with Spicy  
Candied Almonds

**GF ROASTED BEETS**  
Garlic Roasted Beets, Avocado on  
Arugula topped with Gorgonzola  
Cheese, Walnuts & Grapefruit  
Supremes served with  
Lemon-Tahini Dressing

**GF 🌱 TACO SALAD**  
Our Roasted Buffalo Cauliflower,  
Black Beans, Tomatoes, Corn,  
sliced Olives on a bed of  
Greens topped with  
Sliced Avocado, & Pepitas

## HOUSE SPECIALS

**🌱 SWEET POTATO TACOS...7.50**  
Sautéed onions, sweet potato,  
mushroom & spinach topped  
with pico de gallo & served  
with a side salad.

**CHIK'N FAJITA QUESADILLA...8.75**  
Chik'n, onion, bell peppers,  
black bean spread, &  
Pepper Jack cheese. Served  
with sour cream & guacamole.

**L. BOMB...10.25**  
Curry Chik'n sautéed with onions,  
bell pepper, corn, black beans,  
& potatoes served on top  
of corn chips with melted  
Pepper Jack cheese. Topped  
with sour cream, guacamole,  
pico de gallo & Sriracha.

**🌱 SOUTH OF THE BORDER BOWL...9.95**  
Sautéed Chik'n with quinoa, kale,  
black beans, & corn. Topped with  
Ranchero Sauce & avocado.  
Served with a side of corn chips.

## PIZZAS

....10.50

Served on flat bread crust. Gluten free crust +2.00

\* 🌱 **Vegan when ordered with Vegan cheese.** Add Chik'n \$3.00

\* 🌱 **VEGGIE DEE-LUXE**  
Mozzarella cheese, topped with  
tomatoes, onions, green bell  
peppers, mushrooms, olives,  
shredded carrots, veggie mix

\* 🌱 **FETA TASTIC**  
Feta cheese topped with  
tomatoes, mushrooms,  
onions, & sautéed spinach.

\* 🌱 **ALOHA PIZZA**  
Flat bread crust topped with  
mozzarella, pineapple, Bac'n,  
tomato & Hoisin drizzle.

\* 🌱 **BUFFALO CAULI KALE**  
Mozzarella cheese topped with  
spicy kale & our signature  
Buffalo Cauliflower!

\* 🌱 **SOUTHWEST CHIK'N**  
Ranchero sauce, Chik'n,  
Black Beans, & Onions  
topped with Mozzarella,  
Smoked Gouda & Cilantro.

**🌱 VEGAN-TERRANEAN**  
Hummus, sausage,  
caramelized onions, marinated  
kale, roasted red bell peppers  
& lemon tahini drizzle.

## SANDWICHES

....9.25

\* GF Gluten Free when ordered with gluten free bread +1.00

**🌱 \* GF THE TASTIE VEGGIE**  
Avocado, Cucumbers, Arugula,  
Carrots, Tomatoes & Olives  
with Vegan Cream Cheese  
Spread on Squaw Bread

\* GF **ARTICHOKE & GOUDA GRILLED CHEESE**  
Caramelized Artichoke  
Hearts & Fennel spread  
with Sliced Tomato,  
Arugula & Melted Gouda  
on grilled 12 Grain bread.

**CAJUN CHIK'N TORTA**  
Grilled Cajun Chik'n topped with  
melted Pepper Jack cheese,  
tomatoes, lettuce, caramelized  
onion & black bean spread on  
rosemary torta roll.

**CLASSIC CHEESEBURGER**  
House-made "Burger",  
& Crisp Lettuce on Potato  
Bun with Oven-roasted  
Tomato Spread.  
Choice of Cheese:  
Pepper Jack, Swiss, Gouda  
or Vegan Cheese

\* GF 🌱 **GREEN DOOR HABIT**  
House-made Hummus,  
Avocado, Smokey Tempeh,  
Sliced Tomato & Arugula on  
toasted 12 grain bread.

\* GF **PORTOBELLO SANDWICH**  
Marinated Grilled Portobello  
Mushroom Cap, Arugula, Sliced  
Tomatoes, & Caramelized  
Onions with Swiss Cheese.  
Served on a Potato Bun  
with Lemon-Tahini dressing.

**🌱 THE KING'SHROOM**  
Slow Cooked shredded  
King Oyster Mushrooms &  
Chopped House Patty  
Smothered in our  
BBQ Sauce topped with  
Southern Slaw & served  
on Sweet Flaxseed Roll.

**🌱 SRIRACHA BOMB BURGER**  
House made "Burger" on a  
toasted potato bun, drizzled with  
Spicy Sriracha Sauce on a bed  
of Crisp Cooling Asian Slaw.

\* GF **EGG & ASPARAGUS SUB**  
Sliced Hard-Cooked Eggs,  
Roasted Asparagus with  
Pickled Onions, & Arugula,  
lightly dressed with  
Lemon-Tahini served  
on a Sweet Flaxseed Roll.

**MEAD'S BLT**  
Grilled 12 grain bread  
with Gouda cheese, bac'n,  
lettuce, tomato, hummus,  
& avocado. Drizzled with  
lemon Tahini & Sriracha.