

• sandwiches & burgers •

Served w/ mini green salad

Sub Pommes Frites or Cup of Soup +\$2 • Sub Sweet Potato Fries or Spicy Tots +\$2.75 • Sub Beer Battered Onion Rings +\$3.25 (available at Taphouse only)

Grilled 3-Cheese Sandwich \$6.5

Homemade rosemary cheese bread filled w/ Tillamook cheddar, Swiss-American & smoked Gouda cheeses. Grilled to perfection.

Hawaiian Chicken Sandwich \$8.25

White meat chicken breast on a toasted bun w/ Swiss-American cheese, lettuce, tomato, onion & grilled pineapple, drizzled w/ sweet soy sauce.

Steak Aioli Flatbread Sandwich \$9.75

Seasoned steak, fresh mozzarella cheese, red onions, tomato, Romaine lettuce, fresh basil & our house roasted red pepper aioli sauce inside grilled flatbread — try it w/ avocado +\$1

Moroccan Caprese Flatbread Sandwich \$9.5

Moroccan-spiced grilled chicken, fresh mozzarella cheese, tomato, basil, red onion, Romaine lettuce & balsamic sauce inside grilled flatbread.

soup du jour

Based upon availability

Cup of Soup \$4 • Bowl of Soup \$6

—add 1/2 Grilled 3-Cheese Sandwich +\$2.5

• salads •

Italian 🍷, Sesame-Ginger 🍷, Raspberry Vinaigrette, Mango Balsamic. Turn any plate/wrap into a salad +\$1.5 — add pita +\$1

Green Salad \$7.25 🍷

A heaping bed of mixed greens w/ tomato, red onion, cucumber & carrots — add garbanzo beans +75¢ — add falafel +\$2.5 —add feta +75¢

Teriyaki Chicken Salad \$9

Our signature teriyaki chicken served over a bed of mixed greens w/ tomato, red onion, cucumber & carrots, drizzled w/ sweet soy sauce — add feta +75¢

Greek Salad \$9

Baby spinach, mixed greens, Romaine, red onion, tomato, cucumber, kalamata olives, topped w/ feta cheese.

Falafel Salad \$10

Five falafel balls atop baby spinach, mixed greens, Romaine, red onion, tomato, cucumber, kalamata olives, topped w/ feta cheese.

Moroccan Chicken Salad \$10

or Moroccan Beef Salad \$12

Moroccan-spiced chicken or beef, bias cut & served w/ tomatoes, carrots, cucumber, garbanzo beans, scallions, red peppers, feta & pepperoncini over a bed of baby greens.

Greek Burger \$9.5

A grilled beef patty w/ spinach, caramelized onion, tzatziki, kalamata olives, Roma tomatoes, feta cheese & fresh basil on a toasted bun.

Teriyaki Burger \$9.5

A grilled beef patty on a toasted bun w/ Swiss-American cheese, grilled pineapple, lettuce, onion & tomato, drizzled w/ sweet soy sauce.

Bouda Burger \$9.5

A grilled beef patty topped w/ gouda cheese, lettuce, tomato, caramelized onion & balsamic sauce on a toasted bun.

Black Bean Veggie Burger \$9 🍷

Our house made vegetarian patty w/ black beans, corn meal & spices, topped w/ our vegan coconut milk & cilantro spread, along w/ tomato, red onion, Romaine lettuce & fresh cilantro — add Swiss-American cheese +60¢

kid's menu

For Venti's guests 12 & younger. Meals served w/ apple sauce, fresh apples or carrots. Sub Tots or Frites +75¢

Teriyaki Chicken w/ Rice \$4

—add steamed seasonal veggies + \$1 —sub yakisoba noodles +\$1

Garlic-Sesame Tofu \$5 🍷

Served w/ seasonal steamed veggies over white rice—sub yakisoba noodles +\$1

Veggies + Black Beans w/ Rice \$4 🍷

—add cheese +60¢

Grilled Cheese \$4.5

White bread grilled w/ Tillamook cheddar cheese.

Cheese Quesadilla \$4

Grilled tortilla filled w/ Tillamook cheddar cheese.

Kid's Burger \$5

A mini burger with Romaine lettuce, tomato & ketchup—add cheese +60¢

Mac & Cheese \$5

Cheddar cheese, milk & butter over elbow macaroni.

PB&J \$4.5

White bread w/ creamy peanut butter & your choice of strawberry or marionberry jam.



***Ask about our gluten free menu**

Many of our menu items can be modified to be gluten free.

• beverages •

Canned Soda \$1

Fountain Drinks

16oz. \$1.5 • 20oz. \$2
Coke / Diet Coke / Root Beer / Sprite / Lemonade / Iced Tea

Vitamin Water \$2

Honest Ade Tea \$2

Red Bull \$2.5

Viso \$3

Purple Stuff \$3

San Pellegrino's Limonata or San Pellegrino's Aranciata \$1.5

Berry-Lemonade \$2.75
Strawberry, Raspberry or Marionberry

IZZY \$2
Sparkling Grapefruit or Blackberry

\$4 venti's reusable water bottle

Berry Up! \$2.75

Soy Milk + Raspberry, Marionberry or Strawberry

Smoothies \$3.5

Pomegranate-Blueberry, Peach, Mango, Strawberry or Wildberry. Try it w/ soy milk +\$1

Hot Tea \$1.75

Organic Assam Breakfast / Organic Earl Grey Tamyokucha Green Organic Orange Sencha / Organic African Sunset / Alpine Berry / Organic Peppermint / Organic Chamomile

two leaves and a bud
SINGLE REGION TEAS

illy Coffee \$2.25

we proudly serve

• desserts •

PB&J Cheesecake \$6 slice

Rich & creamy peanut butter cheesecake topped w/ a raspberry "jelly" glaze. It's a BIG deal!

Super Brownie \$5

Best brownie in town! House made decadent fudge brownie, topped w/ vanilla cream frosting & shaved chocolate.

Crepe Brulée \$5

A rich & creamy treat topped w/ deliciously caramelized sugar.

• just so u know •

YAKISOBA: Asian-style noodle made from wheat flour.

We pan-fry w/ Venti's special yakisoba sauce. (Note: Yaki sauce contains oyster sauce)

TOFU: Soybean curd, a common vegetarian meat substitute.

We bake then sauté w/ our flavorful sesame-garlic sauce. It's tasty & has great texture!

FALAFEL: Vegetarian fritter composed of garbanzo beans & zesty Mediterranean spices. A tasty meat alternative.

HUMMUS: A garlicky paté of mashed garbanzo beans, sesame oil, lemon & spices. Our house recipe. Mmmmm...

TZATZIKI: A sauce of Greek origin made from yogurt, chopped cucumber, mint, dill & garlic. It's cool.

Note: Takeout orders of 10 or more will incur an automatic gratuity charge of 18%



ventiscafe.com

Prices effective February 2012

cafe + basement bar

325 Court St. NE, Salem, OR 97301
503-399-8733

Cafe open

11am-9pm Monday thru Saturday
12pm-9pm Sunday

Basement Bar open

4pm-11pm Monday thru Thursday
4pm-1am Friday
12pm-1am Saturday
12pm-10pm Sunday

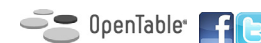
cafe + taphouse

2840 Commercial St. SE, Salem, OR 97302
Phone orders 503-391-5100
*Reservations 503-391-5112

Taphouse open

11am-11pm Monday thru Thursday
11am-1am Friday + Saturday
11am-10pm Sunday

*Also make reservations for the Taphouse at ventiscafe.com



• appetizers •

Pommes Frites \$5

Fresh cut potatoes seasoned w/ sea salt, served w/ ketchup. Hungry? Add \$1 per additional potato.

Chips & Salsa \$5

Fried yellow corn chips seasoned w/ sea salt, served w/ our fresh homemade salsa.

Chips & Hummus \$5

Fried yellow corn chips seasoned w/ sea salt, served w/ our fresh homemade hummus.

Spicy Tots \$5.75

Seasoned potato tots tossed w/ green onion & a spicy house sauce. Served w/ our roasted red pepper aioli.

Sweet Potato Fries \$5.75

Served w/ Venti's Sweet Chili Fry Sauce, garnished w/ toasted coconut & drizzled w/ honey.

Pita & Hummus \$6

Grilled pita served w/ a generous portion of Venti's hummus, garnished w/ lemon zest, parsley & olive oil. Like it hot? Try it w/ crushed red pepper flakes — add feta +75¢

Curried Tofu Strips \$7

Tofu strips sautéed in a yellow curry glaze. Served w/ cucumber spears & our cilantro-coconut dipping sauce.

Rooster Hot Wings \$8.25

Extra large drumettes seasoned w/our spicy house sauce. Served w/ our house made alfredo sauce.

Moroccan Chicken Wings \$8.25

Extra large drumettes seasoned w/our signature Moroccan spice & tossed in peanut sauce. Served w/ tzatziki — add feta +75¢

Beer Battered Onion Rings \$8

(Available at Taphouse only)

A hefty portion of hand-cut sweet onions deep fried in our Tricerahops-based peppercorn beer batter. Served w/ our homemade sweet chili fry sauce.

Smoked Salmon Quesedilla \$8.5

Delicately smoked salmon & herbed goat cheese w/ scallions & red pepper in a grilled chipotle tortilla. Drizzled w/ creme fraiche & sweet soy sauce.

Mezza Plate \$9.5

A generous portion of Venti's hummus, served w/ cucumber spears, carrots, marinated red onion, kalamata olives & grilled pita. Topped w/ feta cheese. Mmm... Add tzatziki +\$1

• plates/wraps •

Sub brown rice 75¢ • Add cheese 60¢ • Turn any plate/wrap into a salad \$1.5

Plates served over white rice & topped w/ sweet soy sauce. **Wraps include white rice & sweet soy sauce. Served w/ mini green salad.**
Add seasonal veggies to any plate \$1.25 **Sub yakisoba in any plate \$1.75**
Add seasonal veggies to any wrap \$1 **Sub yakisoba to any wrap \$1.25**

Chicken Teriyaki

Reg. \$7 • Lg. \$8.5 • Wrap \$8
— sub white meat +\$1.5

Yakisoba Chicken

Reg. \$8 • Lg. \$9.5 • Wrap \$9
— sub white meat +\$1.5

Beef Teriyaki

Reg. \$8 • Lg. \$9.5 • Wrap \$9

Prawns Teriyaki

Reg. \$8.5 • Lg. \$10 • Wrap \$9.5

Honey Pepper Pork

Reg. \$8 • Lg. \$9.5 • Wrap \$9

• specialty plates/wraps •

The Hawaiian

Teriyaki chicken w/ pineapple, tomato, red onion & Swiss-American cheese — add black beans +\$1 — add seasonal veggies +\$1.25
Reg. \$7.75 • Lg. \$9.25 • Wrap \$8.75

The Boulder

Teriyaki chicken w/ steamed veggies, black beans, Swiss-American cheese, red onions & corn chips.
Reg. \$8 • Lg. \$9.5 • Wrap \$9

Chicken Thai Peanut

Teriyaki chicken w/ cucumber, basil, red onion, crushed peanuts & peanut sauce.
Reg. \$7.75 • Lg. \$9.25 • Wrap \$8.75

• vegetarian plates/wraps •

Sub brown rice 75¢ • Add tofu \$2 • Turn any plate/wrap into a salad \$1.5

Plates served over white rice & topped w/ sweet soy sauce. **Wraps include white rice & sweet soy sauce. Served w/ mini green salad.**
Add seasonal veggies to any plate \$1.25 **Sub yakisoba in any plate \$1.75**
Add seasonal veggies to any wrap \$1 **Sub yakisoba to any wrap \$1.25**

Steamed Veggies

Ask about our seasonal veggies.
Reg. \$6 • Lg. \$7.5 • Wrap \$7

Veggie Deluxe

Steamed seasonal veggies w/ black beans, cucumber, sweet peas, basil, red onion, tomato & pineapple.
Reg. \$7.5 • Lg. \$9 • Wrap \$8.5

V = vegan
Most of our vegetarian options can be modified to be vegan. Ask your server.
*Note: Yakisoba cooked w/ oyster sauce.

Thai Veggie Peanut

Steamed seasonal veggies w/ cucumber, basil, red onion topped w/ peanut sauce & crushed peanuts. Reg. \$7.5 • Lg. \$9 • Wrap \$8.5

Garlic-Sesame Tofu

Baked tofu sautéed in ginger-sesame sauce, served w/ steamed seasonal veggies & topped w/ sesame seeds.
Reg. \$8 • Lg. \$9.5 • Wrap \$9

• falafel •

Falafel

Our delicious falafel balls served w/ cucumber, steamed seasonal veggies, red onion & black beans w/ homemade hummus & tzatziki over basmati rice — add feta +75¢
Reg. \$9 • Lg. \$10.5 • Wrap \$10

Falafel Pita \$9.5

Three falafel balls w/ cucumber, tomato, feta cheese, Romaine lettuce & homemade hummus in a grilled pita. Served w/ tzatziki & small Greek Salad.

Falafel Platter \$12

Eight falafel balls served with fresh cucumber spears, red onion, tomato, carrot, feta cheese, a generous portion of homemade hummus, tzatziki & grilled pita — add kalamata olives +75¢

• entree add ons •

Avocado \$1
Black Beans \$1
Brown Rice 75¢ (sub)
Cheese 60¢
Corn Chips 75¢
Cukes 60¢

Extra Ginger 60¢
Falafel \$2.5
Feta Cheese 75¢
Garbanzo Beans 75¢
Hummus \$1
Kalamata Olives 75¢

Pineapple 60¢
Pita \$1
Prawns \$3
Salsa \$1
Tofu \$2
Tomato 60¢

Tzatziki \$1
Veggies \$1.25
Veggies \$1 (wrap)
Yakisoba \$1.25 (wrap)
Yakisoba \$1.75 (sub for rice)

• chef's specialties •

Cajun Fish Tacos \$10

Two grilled tortillas (your choice of corn or flour) filled w/ blackened rockfish, Mediterranean cole slaw, Romaine, fresh avocado & roasted red pepper aioli. Served w/ a side of house salsa, brown rice & spiced Parmesan black beans — substitute Cajun blackened chicken +\$1

Cajun Rockfish \$10

Cajun-spiced blackened rockfish w/ spiced black beans, diced red peppers, avocado & cilantro over brown rice & served w/ a side of roasted red pepper aioli — add steamed seasonal veggies +\$1.25 • add Parmesan cheese +60¢

Moroccan Chicken Pita \$9.5

Moroccan-spiced chicken w/ cucumber, scallion, red pepper, Romaine lettuce & hummus in a grilled pita. Served w/ tzatziki & small Greek Salad — add feta +75¢ • substitute beef +\$2

Moroccan Chicken \$10.5 or Moroccan Beef \$12.5

Moroccan-spiced grilled chicken or beef, bias cut & served w/ sauteed Moroccan veggies over fragrant basmati rice, served w/ hummus & tzatziki, garnished w/ scallions & fresh lemon zest & drizzled w/ sweet soy sauce — add grilled pita +\$1 • add feta +75¢

Tibetan Pork BBQ \$10

Pork loin, fresh apples, scallions & snow peas in a sweet & spicy Tibetan BBQ sauce. Served over basmati rice & garnished w/ diced red peppers & cilantro, drizzled w/ sweet soy sauce — substitute beef +\$2 • add Tibetan hot sauce for a spicy kick +60¢

Spicy Mac & Cheese \$8.5

Tillamook Cheddar Cheese, milk, butter & spicy house sauce over penne, served w/ fresh basil, tomato & spinach. Served w/a mini green salad — add Cajun chicken +\$2

• curries •

Yellow Curry or **Green Curry** * \$9

Carrot ribbons, garbanzo beans, snow peas & green onions sauteed w/ curry & coconut milk. Finished w/ lemon zest & whole peas. Served over basmati rice. Add tofu +\$2 • add prawns +\$3

*Vegetarians: Our green curry base contains shrimp paste

• sides •

Basmati \$3.5
Black Beans \$2.5
Brown Rice \$3.5
Cabbage Salad \$2.5
Corn Chips \$1.5

Falafel \$2.5
Veggies \$2.5
White Rice \$3
Yakisoba \$4