

house cocktails

THE AKASHA

crop organic cucumber vodka,
pineapple & cucumber juice, martini style 11

FRENCH KISS

tru organic vodka, pineapple juice,
canton vietnamese baby ginger liqueur,
ginger dusted rim, martini style 12

POMEGRANATE MARTINI

crop organic vodka, pom wonderful,
organic lemon, dash of agave, martini style 11

SATSUMA MARGARITA

casa noble organic tequila, tangerine, lime,
agave, on the rocks 14

CITRUS MARTINI

tru organic lemon vodka, citry lemon liqueur,
grapefruit & orange juice, meyer lemon,
dash of agave, martini style 11

HIBISCUS MARGARITA

casa noble organic tequila, grapefruit juice,
housemade hibiscus elixir, lime, agave,
on the rocks 13

EMERALD CITY

tru organic gin, housemade basil elixir, fresh lime,
martini style 11

SPEAK EASY

jefferson small batch bourbon, lucid absinthe,
angostura bitters, meyer lemon, dash of agave,
on the rocks 13

SPIKED JULIUS

tru organic vanilla vodka, tangerine juice,
splash of silk, agave, martini style 12

FREE RADICAL

veev, sambazon acai juice, fresh lime, agave,
on the rocks 12

MIXOLOGIST LISA BEAUMONT

beers

new belgium fat tire, amber ale	7
stella artois, pilsner lager	7
angel city dunkel, dark ale	7
unibroue blanche de chambly, blonde ale	8

bottles

west coast green flash brewing, IPA	7
unibroue la fin du monde, tripel	9
orval, trappist ale	12
new belgium seasonal, seasonal special	7
allagash white, belgian style wheat	8
unibroue trois pistoles, dark ale(750ml)	18

dinner

small plates

SEASONAL SOUP 7

LOCAL SALAD GREENS

shaved fennel, manchego cheese, lemon vinaigrette 8

POMEGRANATE SALAD

pomegranate arils, toasted walnuts, humboldt fog goat cheese,
arugula, sherry walnut dressing 10

ROASTED BEETS

lamb chopper cheese, baby spinach, almonds,
champagne mustard vinaigrette 8

SKILLET MACARONI & CHEESE

organic swiss & cheddar, roasted shallot, toasted bread crumbs 8

SEARED SCALLOPS

rapini, pickled lemon, mint 15

GRILLED MASALA SHRIMP

tomato chutney, mint raita, red lentil dal, papadom 12

LAMB SLIDERS

pickled red onions, romesco, manchego, arugula 11

ALBACORE CARPACCIO

arugula, pickled lemon, fennel, olives 12

ROASTED GARLIC HUMMUS

caramelized onion pizza bread, olives 8

pizza

BRAISED MUSHROOMS

wild mushrooms, mozzarella, goat cheese, truffle sea salt 12

MARGHERITA

tomato sauce, basil, fresh mozzarella 12

SPICED LAMB SAUSAGE

rapini, manchego cheese, tomato, parmesan 14

FENNEL

fennel, tomato sauce, fresh mozzarella, parmesan,
fennel pollen 12

GARLIC SAUSAGE & PEPPERS

roasted tomato, parmesan, mozzarella, peppers & onion 14

CHEF/OWNER akasha richmond

CHEF DE CUISINE andrew lakin

At AKASHA we feel that local, organic, & handcrafted ingredients are the key to great tasting cuisine. Our purveyors include local family farms, organic growers, sustainable seafood sources, fair trade producers, & artisan food makers.

LOCAL FARMS WE SUPPORT

Coleman Farms, Country Fresh Herbs, Finley Farms, Flora Bella Farm, Garcia Organic Farm, McGrath Family Farm, Mud Creek Ranch, Rutiz Farms, Tutti Frutti Farms Weiser Family Farms, Windrose Farms

18% gratuity for parties of 6 or more

\$5 charge for all split items, corkage fee \$20.00

menu may change due to seasonal market availability

big plates

IDAHO TROUT

garlic sausage, escarole, fingerling potato 20

PAN ROASTED CATFISH

savoy cabbage, forbidden black rice, roast carrot 19

OVEN ROASTED JIDORI CHICKEN

wilted escarole, braised cipollini, roast mushrooms, carrots 22

FLATIRON STEAK

parmesan crusted dutch cream potatoes, green beans, chimichurri 25

ZINFANDEL BRAISED SHORTRIBS

crème fraîche potatoes, sauteed escarole, horseradish 23

MEATLOAF

tomato-chile glaze, broccolini, roasted onions
olive oil smashed potatoes 17

SPICE RUBBED GRILLED PORK CHOP

madeira braised king trumpet mushrooms, black kale 22

SPIKED ORGANIC TURKEY BURGER

mixed with green olives, jalapeño, red peppers & onion
house made pickle, organic cheddar or swiss
with choice of salad or fries 14

NIMAN RANCH BEEF BURGER

cheddar or swiss, mustard, ketchup, & house made pickle 14
with choice of salad or fries, add bacon & onion rings 2

PUNJABI MUNG BEANS & RICE

market vegetables, tandoori flatbread
local greens, tomato chutney & raita 14

RED QUINOA

market vegetables & soy grilled tofu 12
with orange-soy glazed chicken 14

BELUGA LENTILS & GREENS

butternut squash, roast mushrooms, beluga lentils, braised
greens, jalapeno pesto 14

vegetables

ROAST CAULIFLOWER

housemade curry powder, herbed greek yogurt 7

GREEN BEANS

herbed sesame salt, melted tomato 7

HOUSE MADE ONION RINGS

rice flour crusted, smoked paprika aioli 7

RAPINI

pickled lemon, mint 7

ORGANIC FRENCH FRIES

sea salt 6

SWEET POTATO FRIES

smoked paprika aioli 6