



Health Conscious

Wholesome food that tastes good



Made Fresh Daily

No preservatives, artificial flavors or colors



Green To-Go

100% compostable eco products

award-winning salads

Mexican Chicken / GF 17.99
The Works! Chopped Romaine Hearts, Roasted Chicken, Pico de Gallo, Black Beans, Sliced Avocado, Shredded Monterey Jack & Crisp Tortilla Strips served with Spicy Ranch

Broughton Cobb / GF 17.99
Mixed Greens, Tomatoes, Vidalia Onions, Egg, Roasted Chicken, Uncured Cherrywood Bacon, Carrots, Gorgonzola & Sliced Avocado

Wild GA. Shrimp Salad / GF 17.99
Sautéed Wild Georgia Shrimp, Tomatoes, Sliced Avocado, Banana Peppers, Julienned Red Onion & Crumbled Feta on a Bed of Mixed Greens

Vegetarian / V+, V 17.50
Homemade Hummus, Quinoa, Kalamata Olives, Tomatoes & Cucumbers on Mixed Greens with Toasted Pita Points. Choice of Tiger Tofu or Feta (do both for \$3.49)

Southwestern Chicken Caesar / GF 17.50
Romaine Hearts, Roasted Chicken, Tomatoes, Sliced Avocado & Shredded Asiago tossed in a Spicy Chipotle Caesar Dressing

Mexi Shrimp Caesar / GF 17.99
Romaine Hearts, Blackened Wild Georgia Shrimp, Black Beans, Tomatoes, Sliced Avocado & Shredded Asiago. Topped with Crisp Tortilla Strips and served with our Spicy Chipotle Caesar Dressing

Vegan Taco Bowl / V+, V, GF, N 17.99
Quinoa topped with our Housemade Vegan Walnut "Chorizo" Meat, Latin Slaw, Pico de Gallo, Guacamole, Black Beans and Crisp Corn Tortilla Strips on a bed of Mixed Greens

Olympic Greek / V, GF Lg 15.99 Med 11.99
Cucumbers, Roasted Red & Yellow Peppers, Banana Peppers, Tomatoes, Julienned Red Onion, Carrots, Kalamata Olives, Tossed in our Housemade Lemon Herb Dressing with Crumbled Feta and Aegean Herbs on a Bed of Romaine Hearts

West Indian Trader / N Lg 16.99 Med 12.99
Housemade Curried Chicken Salad, Candied Walnuts, Mixed Fresh Fruit, Carrots, Tomatoes, Red Onions, Sliced Cucumbers on a Bed of Mixed Greens

add to your salad

Chicken - Roasted, Lime or Jerk	6.99
Curry Chicken Salad	6.99
Tuna Salad	5.99
Sauteed Wild Georgia Shrimp	8.49
Uncured Cherrywood Bacon	4.99
Black-eyed Pea Pattie, Harvest Lentil Pattie	5.89
Tiger Tofu, Walnut "Chorizo" Meat	5.89
Premium Extra Ingredient - Veggies, Fruits, Cheeses	2.25
Avocado	2.25
Extra Dressing	1.25 sm / 1.99 lg

housemade dressings

All dressing are GF

Small 1.25 / Large 1.99

Chipotle Caesar
Creamy Ranch
Spicy Ranch

Vegan / Vegetarian

Cilantro-Lime Vinaigrette
Balsamic Vinaigrette
Lemon Herb Vinaigrette
EVOO & Cider Vinaigrette
Vegan Green Goddess

tasty apps & sides

Fresh Hummus & Toasted Pita (V+, V)	7.25
Really Good Mac & Cheese (V)	5.49
Tater Tots (V)	4.25
Route 11 Lightly Salted or Spicy Voodoo	3
Potato Chips (V+, V, GF)	

Best Tacos in Town

\$16.99

Three Tacos loaded with Guac, Latin Slaw, Pico de Gallo and Cilantro Sour Cream Served with Mixed Greens Salad. Tacos come in Fresh FLOUR Tortillas, substitute NGMO, GF CORN Tortillas (+0.60). **Sorry, no mix & match tacos.**

Add a side of mac & cheese for \$5.49

Southwestern Wild Ga. Shrimp

Local Seared Shrimp with Spicy Adobo (+\$1).

Roasted Lime Chicken

Roasted Lime Chicken, Black Beans, Pico de Gallo & Melted Jack.

Spicy Jerk Chicken

Pico de Gallo & Melted Jack.

Vegan Walnut "Chorizo" / V+, V, N

Vegan Seasoned Walnut Meat (+\$1).

Tiger Tofu / V+, V

Sweet & Spicy Garlic Ginger Marinade.

quesadillas

\$15.89

Served with mixed greens. Add potato chips for \$3 / Add a side of mac & cheese for \$5.49.

Roasted Chicken & Goat Cheese

Roasted Sliced Chicken with Melted Goat Cheese and Mozzarella, Roasted Red & Yellow Peppers, Caramelized Onions & Basil Pesto in a Crispy Flour Tortilla.

Wild GA Shrimp & Avocado

with Melted Pepperjack, Guac, Black Beans, Pico de Gallo and Valentina Sauce in a Crispy Flour Tortilla (+\$1).

Tiger Tofu & Vegetable / V+, V

Seared Tofu, Roasted Eggplant, Squash, Mushrooms & Peppers with Vegan Mozzarella (+\$1).

panini

\$14.89

Served with mixed greens & pickle / Add potato chips for \$3 / Add a side of mac & cheese for \$5.49.

Roasted Turkey Cubano

Roasted All-Natural Turkey & Uncured Smokehouse Ham, Melted Swiss, Chipotle Mayo, Dill Pickles & Mixed Greens.

Kayak Club

Roasted Sliced Chicken, Uncured Cherrywood Bacon, Melted Cheddar, Sliced Tomatoes, Red Onions, Mixed Greens and Herb Mayo.

Greek Chicken

Roasted Sliced Chicken, Basil Pesto, Tomatoes, Kalamata Olives, Feta Cheese, Herb Mayo & Mixed Greens.

Spicy Jerk Chicken

Not for the Faint of Heart! Marinated Jerk Chicken, Melted Jack Cheese, Mixed Greens & Tomatoes with Herb Mayo.

Balsamico / V+, V

Oven Roasted Eggplant, Squash, Red Peppers, Mushrooms, Melted Vegan Mozzarella & Mixed Greens.

burritos

\$14.89

Roasted Lime Chicken

with Black Beans, Pico de Gallo, Guac & Melted Pepperjack.

Vegan Chorizo / V+, V

Vegan Seasoned Walnut Meat, Black Beans, Pico de Gallo, Guac & Vegan Mozzarella (+\$1).

Tofu & Vegetable / V+, V

Seared Tofu, Roasted Eggplant, Squash, Mushrooms, Roasted Peppers & Vegan Mozzarella (+\$1).

sandwiches

\$13.89

Turkey Avocado Melt

Sliced All-Natural Turkey, Tomatoes, Sliced Avocado & Melted Mozzarella on Toasted Sourdough.

Tuna Melt

Tuna Salad on Toasted Sourdough with Melted Cheddar, Tomatoes & Caramelized Vidalia Onions.

burgers

\$15.89

Vegan Harvest Lentil Burger / V+, V, N

Housemade Vegan Burger Pattie Served on Brioche Bun, with Vegan Mayo, Vegan Mozzarella, Lettuce, Tomato, Red Onion & Dill Pickle Chips.

Black-eyed Pea Burger / V

Served on a Brioche Bun with Organic Greens, Red Onion, Sliced Avocado and our Bangin' Burger Sauce.

vegan tator tot nachos

\$13.89

(V+, V, N) Crispy Tots covered in housemade Cashew Nacho Cheese, Black Beans, Pico de Gallo & Romaine Lettuce. Sprinkled with Pico Salt. (Add Guac +\$2)

half & half

\$15.99

Choose Half a Sandwich with your Choice of Homemade Soup or a Small Salad. **Please choose from the options below ONLY.**

Sandwiches

Kayak Club
Roasted Turkey Cubano
Turkey Avocado Melt
Tuna Melt
Grilled Cheese / V
Balsamico / V+, V

Soups

Hearty Turkey Chili
Tomato Basil / V+, V

Salads

West Indian Trader / N
Olympic Greek / V
Southwest Ceaser (+\$1)

breads

Crunch Oat Wheat
Sourdough
Panini Loaf
Udi's® Gluten-free bun (\$2.25) / GF
Gluten-free Wrap (\$3.25) / GF
Herbed Flour Wrap

Beverages

Smoothies (see clipboard)	9
Kayak Fresh Hand-Pressed Green Juice	9
Sweet or Unsweet Tea, add Organic Strawberry or Peach Puree for +\$1	3.25 3.99
Homemade Lemonade (no refills)	3.49
Arnold Palmer (no refills)	3.49
Freshly Brewed Coffee	2.99
Organic Green or Black Tea	2.99
Soft Drinks	2.49
Honest Kids Fruit Juice	3.49
Pellegrino	3.25
Fiji Bottled Water	3.49
Bottle Mexican Coke	3.49
Abita Root Beer	5.49
Kombucha	5.49

homemade soups

Cup 6.49
Bowl 8.49

Hearty Turkey Chili (Add: Cheddar cheese, Sour Cream & Diced onions +\$1/EA)

Vegan Tomato Basil (Contains Coconut Milk) / V+, V

kids corner

\$7.49

Served with pickle

Cheese Quesadilla / V (Add Chicken for +\$3.99)
Grilled Cheese / V
Peanut Butter & Jelly Sandwich / V

sweets

\$4.25

All desserts are made fresh in house

Jumbo Oatmeal Chocolate Chip Cookie
Fudge Brownie
Vegan Cookie/ V+, V (+\$1)
Vegan Cake/ V+, V (+\$2.25)

Check our cooler for more specialty drinks!

Mocktails

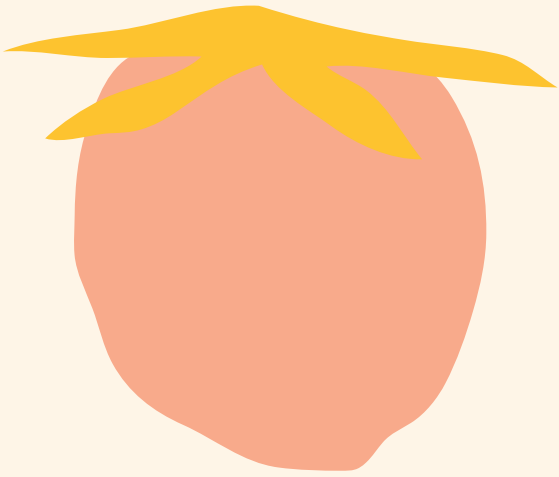
\$7.45

Cucumber Lemonade, muddled fresh cucumber with housemade lemonade

Strawberry Mint Tea, organic strawberry puree, fresh mint and iced tea

Mint Condition, housemade lemonade, honey, fresh mint and lime

Check our Clipboard for Specials, Smoothies, Cocktails, Beer & Wine



We Cater!

**VISIT OUR WEBSITE FOR MORE INFO
EATKAYAK.COM**



**FACEBOOK @KAYAKKAFE
INSTAGRAM @KAYAKKAFE**

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