



DINNER MENU*

225 River St., Troy NY 12180. Reservations suggested. 518.212.7554
cafeuphoria.org :: fb/insta: @cafeuphoria518

*kitchen open 5pm-830pm

OKONOMIYAKI

(meat/pesca/vgt)

Savory Japanese pancake with cabbage, corn, scallions, and your choice of bacon, smoked salmon, or marinated tofu. Topped with kewpie mayo and house made okonomiyaki sauce. **\$16**
It's large enough to share!

SMALL PLATES

DUSTED WAFFLE FRIES (v-gf) **\$6**

Waffle cut fries dusted with savory seasoning, served with ketchup or Sriracha ketchup(spicy). **Note:**

Takes 15 minutes

LOADED WAFFLE FRIES (gf) **\$11**

Add chili, cheddar, sour cream, scallions, jalapeno to above! (v without sour cream; may specify exclusions)

GYOZA (v-gf opt avail.) **\$8**

Japanese pan fried dumplings with spicy mustard, wasabi, and soy sauce. 6 per order

Choose from: Leek(v), kimchi(pesca), seafood, pork & veg, or combo (of two types)

HUMMUS (v / gf opt) **\$8**

Creamy and garlicky hummus served with pita chips and/or vegetables (gf as veg only)

PASTAS

VEGAN EGGPLANT BOLOGNESE (v; v/vgt parmesan) **\$18**

A roasted eggplant and plant-based ground beef & soy chorizo Bolognese served over rigatoni, with fresh bread. +5 with a side of Italian sausage (v/meat)

ARTICHOKES AND CAPERS IN VODKA SAUCE (vgt) **\$15**

Served over farfalle, with fresh bread. +3 with seared smoked salmon (pesca)

WORLD BURGERS

Meat or plant based, with chips.

+4 substitute waffle fries for chips.

Served on a Brioche, or hard roll for plant-based burgers.

Basic American - Lettuce, Tomato, Onion(opt) **\$11**

Cheeseburger - American, Swiss, Cheddar(v/vgt) **\$12**

Deluxe - Bacon(v/vgt/meat), sauteed onions & mushrooms **\$14**

Teriyaki Burger - cucumber, seaweed, mayo, Swiss(vgt) **\$14**

Cuban Frita - Cheddar(v/vgt), chips, Frita sauce **\$14**

Mexican Black Bean(v) (or meat) **Burger** - Pico de Gallo, avocado aioli, fresh jalapeno **\$14**

SANDWICHES

(gf option avail for all sandwiches. +4 substitute waffle fries for chips)

VEGAN PULLED 'PORK' SANDWICH **\$15**

Sweet and savory tempeh and plant-based ground beef smothered in BBQ sauce, with red cabbage slaw and green peppers. Served on a brioche (vgt) or hard roll (v) with a side of chips

SEARED TURKEY & BRIE (meat, with v & vgt options) **\$15**

Cranberry sauce, mayo, honey mustard, jalapeno, jam, crisp greens on fresh Ciabatta. Served with chips (plant-based turkey & cheddar cheese avail.)

THE HELEN (meat, with v & vgt options) **\$12**

Turkey (meat/v), cucumber, greens, mayo, feta (vgt/v), Chimchurri sauce on a hard roll (v) or brioche (vgt), with chips

SALADS

HOUSE CAESAR (pesca / v opt.) **\$7/\$13**

Romaine lettuce, croutons, parmesan, Caesar dressing. (gf without croutons). Side or main

CITRUS SALAD (vgt / v opt.) **\$9/\$14**

Assorted oranges, avocado, almonds, feta(vgt/v), pickled red onions, mixed greens with a lightly sweetened miso dressing. Side or main

ARUGULA SALAD (vgt / v opt.) **\$9/\$14**

Pickled beets, couscous, roasted sweet potato, feta (vgt/v), house lemon vinaigrette (gf without couscous). Side or main

+\$4(side)/\$5(main) with grilled chicken(meat/v), seared shrimp, smoked salmon (fresh or seared), turkey, ham, marinated tofu(v), or bacon (meat/vgt/v).

BOWLS

MAC & CHEESE (vgt) **\$11**

A delicious, house-made brown butter mac and cheese

SUNDRIED TOMATO AND BACON MAC & CHEESE (meat / vgt) **\$14**

Our deliciously cheesy mac & cheese topped with either bacon, sun-dried tomatoes, or both

CHILI MAC (vgt) **\$14**

Our mac & cheese with our delicious plant-based chili added

VEGAN CHILI (v-gf) **\$5/\$8**

Hearty gluten free house made chili loaded with black beans, kidney beans, sweet potatoes, red peppers, and spiced to perfection. Topped with scallions. Sour cream(vgt) on request. +2 fresh bread(v) or Jalapeno cornbread(v).

MISO SOUP (v-gf) **\$3**

Miso, tofu, seaweed, radish, shiitake mushrooms in a gluten free, plant based stock. +2 with fresh rice

SOUP OF THE SEASON **PRICE VARIES**

Please ask, or see specials card

ASIAN BOWLS

KOREAN BBQ RICE BOWL (v) **\$20**

Beef, Shrimp, or Tofu marinated in sweet Asian pear-based BBQ sauce, with sauteed vegetable medley. Served with miso soup. +2 Fried egg, +2 Kimchi

MASAMAN (THAI YELLOW) CURRY (v) **\$16**

Carrots, potato, bamboo shoots, tofu, water chestnuts, peas, coconut milk, spices. Served over white or brown rice. Served with soy-based pickles. (gf without pickles)

JAPANESE CHICKEN CURRY (gf, spicy) **\$16**

Traditional Japanese "curry rice" with carrots, potatoes, onions, green peas.

KITSUNE UDON (v) **\$14**

A thick wheat noodle in plant based broth adorned with a-ge (fried tofu) and scallions

v=plant based / vgt=vegetarian / pesca=pescatarian / meat=contains meat / gf=gluten free / nut=contains nuts / v.spicy = very spicy
Option = item may vary from description; please ask.

See our coffee drinks card for info on our 3:1 sliding scale pricing. Please consider leaving a 18% gratuity, for a fair and living wage.