

OPEN MON-SAT
CLOSED SUNDAY

cacao tree cafe

ROYAL OAK, MI
EST. 2010



248.336.9043

order online at cacaotreecafe.com



SALADS

GREEN THUMB \$10 \$12

mixed greens, avocado, chickpea, carrot, broccoli, cherry tomato, cucumber, choice of dressing

FOODIES FAVORITE \$12 \$16

mixed greens, avocado, carrot, broccoli, chickpea, red cabbage, cucumber, cherry tomato, red onion, nut/seed mix (sunflower & pumpkin seeds, raisin, walnut pieces) choice of dressing

MEXICAN \$12 \$16

romaine, cashew sour cream, seasoned nut crumble (almond, walnut, sunflower), pico de gallo, avocado, cucumber, pickled onion chipotle vinaigrette and/or ranch dressing

CAESAR \$12 \$16

romaine, chickpeas, dehydrated croutons (GF), almond flour "parmesan", red onion, cherry tomato, Caesar dressing (cashew)
Try it as a wrap \$14

FARM HAND \$12 \$16

romaine, avocado, chickpea, carrot, cucumber, cherry tomato, broccoli, red onion, candied or garlic walnuts, choice of dressing

GENERAL TSO SALAD \$12 \$16

mixed greens, seasoned nut crumble (almond, pumpkin & sesame seed), carrot, red cabbage, cilantro, basil, scallion, cucumber. General Tso sauce or ginger-lime dressing

PLENTIFULS

SOUTHWEST BOWL \$16

black beans, quinoa salad, taco nut crumble, garden salsa, cashew cream, crumbles tortilla chips, romaine lettuce, pickled jalapeño, avocado

SUPERFOOD BOWL \$16

kale massaged in sesame tahini dressing with quinoa, turmeric chickpeas, rainbow carrots, hemp seeds, goji berries and cucumber. ADD avocado \$1

SESAME SPINACH BOWL \$15

baby spinach, sesame nut crumble, quinoa, turmeric chickpeas, carrot, cucumber, red cabbage, basil, scallion. Try it with General Tso sauce or ginger-lime dressing.

ZOODLE PASTA SALAD \$14

spiraled zucchini noodles, garlic walnuts, turmeric chickpeas, spinach, carrots, cherry tomato, cucumber, scallion, basil, creamy basil-miso dressing (cashew)

AVOCADO TOAST \$16

GF bread with a selection of rotating toppings.

HANDHELDS

WRAP OPTIONS

whole wheat or gluten-free lavash
raw romaine leaf boats

BURRITO \$14

choice of wrap, taco nut crumble (almond, walnut, sunflower), cashew cream, avocado sauce, pico de gallo, shredded romaine

RAINBOW \$14

choice of wrap, cashew cream, sesame tahini dressing, mixed greens, avocado, carrot, red cabbage, tomato, cucumber

GENERAL TSO

LETTUCE WRAPS \$16

romaine leaves filled with seasoned nut crumble (almond, pumpkin & sesame seed), red cabbage, carrot, avocado, cilantro, basil and scallion, served with side of General Tso sauce

QUINOA SALAD \$14

choice of wrap, quinoa salad (bell pepper, red onion, pumpkin seed, cilantro), cashew nacho cheese, ranch (cashew), avocado, shredded romaine

CHICKPEA SALAD \$14

choice of wrap, chickpea salad (mashed chickpeas, vegan mayo, bell pepper, dill, scallion, dijon) with tomato, red onion, mixed greens.

CHICKPEA SALAD

SANDWICH \$17

GF bread filled with chickpea salad, tomato, red onion, romaine.
Served with cole slaw and corn tortilla chips.

HOUSEMADE SOUPS, DRESSINGS & SAUCES

DAILY SOUPS \$5.5 \$7.5

8oz Cup or 12oz Bowl

SOUP & SALAD COMBO \$14

small Green Thumb salad with choice of dressing and cup of soup
upgrade your salad \$2
upgrade to bowl of soup \$2

all soups are house-made & free of gluten, soy & dairy
most soups are prepared oil-free

DRESSING & SAUCE

Tahini (sesame)

Ginger Lime

Maple Balsamic

Ranch (cashew, almond)

Caesar (cashew)

Basil Miso (cashew)

Chipotle Vinaigrette

General Tso Sauce (sesame)

Avocado Sauce

Garden Salsa

Cashew Cream or Cashew nacho "cheese"

\$2 2oz \$3 3oz \$7 8oz

SIDES & EXTRAS



We are committed to offering wholesome, nourishing meals that are thoughtfully prepared with care. Our menu is entirely free of gluten, dairy, eggs, and soy, except for our wheat wrap option, which contains gluten. For those with specific dietary needs, we also offer raw and oil-free options—just ask!

Due to our unique kitchen setup, we do not use an oven or stove, so most items are served chilled, with the exception of our soups and black beans. Our desserts are handmade from scratch daily, using only the highest quality organic whole food ingredients. You won't find any cane sugar, artificial additives, or refined oils in our sweet treats.

We take pride in preparing your food fresh daily in small batches, ensuring the utmost care and attention to detail. Since our menu items are made to order, we kindly ask for your patience as we craft each dish with love.

We hope you feel nourished and enjoy every bite!

BLACK BEANS \$5.5 \$7.5

8oz or 12 oz

COLESLAW \$4 \$6

8oz or 12 oz

CHICKPEA SALAD \$7 \$9

8oz or 12 oz

QUINOA SALAD \$6 \$8

8oz or 12 oz

CORN CHIPS \$3

CROUTONS (GF) 3oz \$3

PICO DE GALLO 3oz \$2

AVOCADO 1/4 slice \$1

CHIPS & DIP \$7.5

nacho cheese, cashew cream, salsa or avocado sauce

SEASONED NUT CRUMBLE 3oz \$4

extra taco meat or sesame meat

ALMOND "PARMESAN" 2oz \$2

PICKLED JALAPENO / ONION \$1

CANDIED OR GARLIC WALNUTS \$4

TURMERIC CHICKPEAS 3oz \$3

SUPERFOOD SMOOTHIES

green

superfruit

protein

* **BEE GREEN \$13**

mango, avocado, apple juice, spirulina, spinach, local raw honey, bee pollen garnish

ON A BEACH IN HAWAII \$12

mango, pineapple, banana, coconut mylk, spirulina, spinach, ginger (optional)

* **CHIA GREEN \$12**

mango, strawberry, banana, coconut mylk, ground chia, spirulina, kale, cinnamon, local raw honey

GLOW \$13

mango, pineapple, avocado, almond mylk, spinach, ashwagandha, hemp seeds

AMBROSIA \$11

mango, coconut mylk, mint, lime, spinach, camu camu

* **CONTAINS BEE PRODUCTS**

ORANGE CREAMSICLE \$11

banana, mango, orange juice, almond mylk, goji berry

SUNSHINE \$11

banana, strawberry, orange juice, kale, camu camu

INNER WARMTH \$11

strawberry, blueberry, apple juice, spinach, ginger, lime juice, camu camu

REFRESH \$12

mango, pineapple, raspberry, coconut mylk, camu camu, ashwagandha, ginger (optional)

* **ROOT POWER \$13**

mango, pineapple, coconut mylk, turmeric, ginger, cayenne, cinnamon, lemon juice, local raw honey

PROTEIN FUEL \$13

blueberry, banana, almond mylk, almond butter, kale, cinnamon, omega blend, hemp protein, spirulina

COLD BREW \$12

banana, cold brew coffee, almond mylk, cashew butter, cacao powder, date

BREAKFAST BLEND \$12

banana, almond mylk, almond butter, oats, cacao powder, omega blend, romaine

MANGO MUSCLE \$13

mango, banana, almond mylk, tahini, maca, brown rice protein, date, cinnamon

POST WORKOUT \$13

banana, pineapple, coconut mylk, cashew butter, ginger, turmeric, date, hemp protein

HIGH VIBE \$12

banana, almond mylk, tahini, date, spirulina, omega blend, romaine

CINNAMON BUN \$12

banana, almond mylk, cashew butter, maca, cinnamon, date, oats

SPICE OF LIFE \$12

banana, almond mylk, date, cacao powder, oats, cinnamon, cayenne, romaine

EXHALE \$13

strawberry, blueberry, banana, orange juice, almond mylk, almond butter, ashwagandha, maca

LOVE POTION \$13

strawberry, cherry, coconut mylk, cashew butter, cacao powder, cinnamon, maca, ashwagandha add local raw honey \$1

BUILD YOUR OWN ORGANIC SMOOTHIE \$10

select 3 frozen fruits, a leafy green & liquid

fruits

banana, strawberry, mango, pineapple, blueberry, cherry, +\$.50 avocado +\$.50 raspberry

greens

spinach, kale or romaine

liquid

apple juice orange juice or +\$.50 house made coconut mylk almond mylk

Superfoods & Additions

\$1	\$1.5
maca powder	raw cacao powder
camu camu berry	cashew butter
ashwagandha	almond butter
ground chia	tahini (sesame)
date	chaga mushroom
sprouted brown rice protein	hemp seeds
omega blend (chia, flax, rice protein)	hemp protein powder
\$.50	local raw honey
cinnamon	local bee pollen
turmeric	spirulina
GF rolled oats	goji berry
fresh ginger	wheatgrass cube \$4

KIDS MENU

KIDS SMOOTHIE \$6 \$8

build your own smoothie 9oz or 12oz

NUT BUTTER & JELLY \$8

GF bread with choice of almond butter, cashew butter or tahini with sugar-free jelly or local honey

CHIPS & DIP \$5.5

choice of dipping sauce: nacho cheese, sour cream, salsa or avocado sauce

GARDEN SALAD \$7

mixed greens, cucumber, cherry tomato, chickpea and dressing

ORGANIC APPLE OR ORANGE JUICE 9oz \$5 12oz 6.5

HOUSE MYLK 9oz \$4 12oz \$6 almond or coconut mylk

WELLNESS SHOTS 1oz / 2oz

WHEATGRASS SHOTS \$5 \$8

fresh juiced local organic wheatgrass

FIRE BREATHING DRAGON \$8

blend of wheatgrass and ginger shots (double shot only)

GINGER SHOTS \$5 \$8

fresh juiced ginger and lemon turmeric & cayenne garnish

please notify our staff of any food allergies or sensitivities

be aware that we produce our food in a facility that frequently uses tree nuts, coconuts, seeds and some gluten CROSS CONTAMINATION CANNOT BE GUARANTEED

anaphylactic nut allergies should not consume food or beverages from our facility