



MENU

DRINKS

	S	L
FRESHLY BREWED COFFEE	\$ 3.00	\$ 3.75
COLD BREW	\$ 3.50	\$ 4.25
+ SHOT	\$ 1.25	
+ SYRUP	\$ 0.50	\$ 1.00
+ WHIPPED CREAM	\$ 0.60	
+ ALMOND/SOY/COCONUT/OAT	\$ 1.00	\$ 1.50
ESPRESSO	\$ 2.75	
MACCHIATO	\$ 3.75	
CAFFE LATTE	\$ 3.75	\$ 5.00
CAFFE MOCHA	\$ 4.55	\$ 6.00
CAFFE AMERICANO	\$ 3.50	\$ 4.25
CAPPUCCINO	\$ 3.75	\$ 5.00
HOT OR COLD TEA	\$ 3.00	\$ 4.75
CHAI LATTE	\$ 4.00	\$ 4.00

SMOOTHIES

BERRY BLEND ORGANIC YOGURT BERRIES BANANA OATS ALMOND MILK		\$ 8.00
GREEN ANTIOXIDANT ORGANIC KALE PINEAPPLE CELERY PARSLEY BLUEBERRY		\$ 8.00
TROPICAL SUNSET PINEAPPLE BANANA STRAWBERRY COCONUT MILK		\$ 8.00
STRAWBERRY COOLER MILK BANANA STRAWBERRY	\$ 6.00	\$ 8.00
STRAWBERRY LEMONADE + PEA PROTEIN \$1 + COLLAGEN POWDER \$1 + SPIRULINA \$1	\$ 6.00	\$ 8.00
SEASONAL OFFERINGS		
PUMPKIN LATTE	\$ 4.50	\$ 6.00
PUMPKIN COLD BREW	\$ 4.00	\$ 5.25

V = VEGETARIAN GF = GLUTEN FREE

BREAKFAST

Yogurt Parfait \$8.00 Greek yogurt toasted coconut seasonal berries mixed nut granola
Overnight Oats \$8.00 Chia seeds almond milk agave strawberries chocolate almond granola
Breakfast Sandwich \$10.00 Sausage egg whites cheddar English muffin
Breakfast Croissant \$12.00 Bacon whole eggs garlic aioli Gruyere cheese
Sunrise Mini Quiche \$8 Roasted tomato spinach Gruyere cheese
Egg Bites \$3 each or 3 for \$7 Whole eggs bell pepper onions crispy bacon cheddar cheese
Egg Whites sundried tomatoes caramelized onions basil pesto
Protein Bites \$ 2.50 each or 3 for \$6 Dates & Cashew - Coconut milk whey protein almonds
Peanut Butter & Oats - Dark Valrhona chocolate flax seeds chia seeds honey
Antioxidant- Goji berries dried blueberries chia seeds coconut oats mixed nuts

LUNCH

Vegan Grain Salad \$12 Red quinoa farro dried apricot goji berries treviso lettuce fresh parsley edamame marcona almonds mustard-dill dressing
Chopped Salad \$12 Iceberg lettuce cherry tomato cucumber roasted corn bacon bits cotija cheese ranch dressing
Pastrami Sandwich \$14 Bibb lettuce horseradish mayo steak tomato caramelized onion Swiss cheese rye bread
Caprese Panini \$14 Heirloom tomato mozzarella baby arugula pesto mayo basil ciabatta bread
Mediterranean Chicken Wrap \$14 Spinach olives roasted tomato cucumber chickpea hummus paprika
Antipasto Board \$16 Artisanal selection of cheese cured meats crackers dried fruits nuts
Fruit Platter \$10 Selection of seasonal fruits and berries

ALCOHOLIC DRINKS

DOMESTIC BEER	6.00
IMPORTED BEER	7.00
WHITE CLAW	10.00
WINE BOTTLES	CALL FOR PRICING