

I AM...

CAFÉ GRATITUDE

BREAKFAST 8AM-11AM WEEKDAYS / 8AM-1PM WEEKENDS

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES

EXECUTIVE CHEF SEIZAN DREUX ELLIS

breakfast

FREE CHIA SEED PUDDING 8
chia seeds, hempseed milk, maca, cinnamon, goji berries, maple syrup, mixed berries

GROUNDED SMASHED RED POTATOES

BAKED POTATO STYLE 8 **FIESTA STYLE** 10
smokey cashew sour cream, scallions, smoked salt pico de gallo, spicy pepitas, cashew nacho cheese

PEACEFUL AVOCADO TOAST G 11.5
avocado cream, radish, gomasio, apple cider vinaigrette, micro greens, pain de levain

FESTIVE CHILAQUILES 13
housemade corn tortilla chips, roasted tomatillo sauce, cashew crema, mole, tempeh chorizo, sautéed kale
add guacamole +3

TRUSTING BARBECUE TEMPEH SCRAMBLE 15
market vegetables, mushrooms, spinach, avocado, gluten-free sourdough toast

POWERFUL SUPERFOOD GRANOLA 12
quinoa cashew granola, mixed berries, incan berries, coconut yogurt, cinnamon

CONTENT CAST-IRON CHICKPEA QUICHE 12
kalamata olives, tomato, onion, cashew feta, spicy cashew aioli

OPEN-HEARTED BUCKWHEAT FLAX PANCAKES 12
three gluten-free pancakes, maple syrup, powdered sugar
add mixed berries +2 add cashew coconut whipped cream +2

THRILLED FRENCH TOAST G 14
strawberry raspberry sauce, cashew crème fraîche, maple syrup, powdered sugar, sourdough bread

NURTURED BREAKFAST WRAP G 15
chickpea frittata, spicy cashew aioli, escabeche, cashew mozzarella, wheat tortilla, smashed red potatoes

BONITA BREAKFAST TACO PLATE 14
brown rice or quinoa, black beans, pico de gallo, avocado, cashew nacho cheese, spicy pepitas, corn tortillas

ORGANIC & PLANT-BASED

G = CONTAINS GLUTEN ALMOST ALL ITEMS ARE GLUTEN-FREE OR CAN BE MADE GLUTEN-FREE UPON REQUEST

bakery

SERENE GLUTEN-FREE CINNAMON ROLL 5

BEAUTIFUL GLUTEN-FREE MUFFIN 4

HOLY GLUTEN-FREE DONUT 4

AFFECTIONATE GLUTEN-FREE CHOCOLATE CHIP WALNUT COOKIE 5.25

açaí

VIVID AÇAÍ SUPERFOOD BOWL 14
quinoa cashew granola, coconut, mixed berries, ginger syrup & 2 additions:

incan berries, goji berries, almond butter, cacao nibs
coconut yogurt, hempseeds or raw honey

herbal Tonics

MADE WITH SPROUTED ALMOND MILK

CHARMED CHAI LATTÉ indian black tea, cinnamon, ginger, clove 6

GOLDEN TURMERIC LATTÉ essential oil of black pepper, raw honey 6.5

RESTORED ADRENAL LATTÉ ashwaganda, pine pollen, cordyceps, honey 6.5

VIBRANT MATCHA TEA LATTÉ ceremonial grade matcha, raw honey 6.5

CAFÉ GRATITUDE'S MISSION IS LOVE IS SERVED. OUR CULTURE IS BUILT ON BEING GRATEFUL. WE OFFER ORGANIC, PLANT-BASED CUISINE. WE ARE WORKING TO SUPPORT A REGENERATIVE FOOD SYSTEM THAT RESTORES LIFE BY IMPROVING OUR CLIMATE, SOIL, WATER AND HEALTH.

REGENERATIVE AGRICULTURE describes farming practices that help reverse climate change by rebuilding soil organic matter & restoring soil biodiversity. *Learn more at kisstheground.com*

KNOW YOUR FARMER All corn tortillas at Cafe Gratitude and Gracias Madre are made with corn grown by David Vetter in Nebraska. His farming practices consist of a diverse crop rotation that builds healthy soil and in turn, saves water, sequesters carbon and produces nutrient dense food.

SCAN QR CODE FOR A FULL LIST OF OUR INGREDIENTS OR VISIT WWW.CAFEGRATITUDE.COM/BOK



pressed juice

COMPASSIONATE fresh-squeezed orange juice	8
CLEAN DETOX lemon, turmeric, ginger, cayenne, maple syrup, H2O	10
SUCCULENT ENERGY spinach, cucumber, celery, pineapple, ginger, lime	10
NOBLE LIVER FLUSH carrot, beet, orange, turmeric, lime	10
WONDERFUL HYDRATION watermelon, hibiscus, lime	10
HEALING CHLOROPHYLL spinach, cucumber, celery, kale, lemon, mint	10

superfood smoothies

STELLAR BLUE SPIRULINA SUPERHERB SMOOTHIE ashwaganda, pine pollen, reishi, cordyceps, coconut, almond butter, dates	11
ILLUMINATED IMMUNE-BOOSTING FRUIT SMOOTHIE orange juice, goji berries, pineapple, coconut, banana, citrus essential oil	11
GRACE COCONUT CREAM SMOOTHIE coconut, almond butter, dates, vanilla, cinnamon <i>add matcha green tea +2</i>	11
DECADENT ALMOND BUTTER CUP MILKSHAKE coconut cashew ice cream, cacao nibs, almond butter, vanilla, coconut bacon	11
EPIC 25G GREEN PROTEIN SHAKE spinach, banana, almond butter, protein powder, hempseeds, maca	11
COOL MINERALIZING MINT CHOCOLATE CHIP SHAKE cashew coconut ice cream, cacao nibs, almond milk, chlorophyll	11

spritzers

HIGH VIBE BLUE COCONUT H2O hempseed extract, spirulina, lemon oil	10
WILD LAVENDER LEMONADE blueberry essence	7
GUTSY LOCAL SEASONAL KOMBUCHA	6
REFRESHED BASIL LEMONADE	6
EFFERVESCENT HOUSE GINGER ALE	6

wellness shots

STIMULATED DIGESTION & GUT HEALTH fermented probiotic kim chee juice, lemon, ginger	5.5
BALANCED HAIR, SKIN & NAIL HEALTH coconut kefir, bioavailable probiotic fermented B12	5.5
BRAVE ANTI-VIRAL IMMUNE HEALTH lemon, turmeric, ginger, cayenne, essential oil of oregano	5.5
WELLNESS FLIGHT STIMULATED, BRAVE & BALANCED	15
OUTRAGEOUS PROGURT PROBIOTIC the world's most powerful probiotic, served with seasonal juice	20

espresso, coffee & tea

COURAGEOUS COFFEE 4	AWAKE ESPRESSO 3	LIGHT LATTÉ 5	SPLENDID ICED MINT GREEN TEA 3.5	COZY IMMUNE-BOOSTING TEA lemon, ginger, raw honey, cayenne 6
FOCUSED COLDBREW 5	CAREFREE CAPPUCINO 4	MARVELOUS MOCHA 6	LOVE ICED BERRY HIBISCUS TEA 3.5	CALM HOT TEA earl grey, jasmine green, rooibos or lemon chamomile 4