

DRINKS



- iced tea \$3.50
- seasonal lemonade \$3.50
- daily fresh juice \$7.50
- our *Favorite* kombucha ON TAP \$6.50
- hot tea \$3.50

- California Beer \$6**
MAKE IT A SHANDY - ADD LEMONADE +.50
- modern times "fortunate islands pale ale" ON TAP
 - saint archer "white ale"
 - left coast brewing "trestles ipa"
 - ballast point "rotating"
 - ...
 - "skinny" beer \$5

- Wine 6 / 8 oz.**
- prosecco \$8 / \$10
MAKE IT A Spritz - ADD LEMONADE +.50
 - rosé \$9 / \$11
 - chardonnay \$8 / \$10 Organic
 - pinot grigio ON TAP \$8 / \$10
 - pinot noir ON TAP \$9 / \$11
 - malbec \$8 / \$10 Organic

- DAILY SOUP \$6.50**
- TOMATO TOAST \$8**
goat cheese, pistachio pesto, sea salt ⊕

SALADS \$9.50

OUR ORGANIC PRODUCE IS GUIDED BY THE DIRTY DOZEN LIST.

try our *lemon avocado dressing*
sugar-free & dairy-free ⊕⊗

- ORGANIC KALE**
pink grapefruit, organic apple, black currant, smoked almond, white cheddar, apple cider vinaigrette ⊕⊗
- CHOPPED VEGETABLE**
organic greens, avocado, heirloom carrot, snap pea, radish, baby tomato, cucumber, toasted sesame seed, ginger miso vinaigrette ⊕⊗
- VIETNAMESE CRUNCH**
savoy cabbage, romaine, quinoa, tomato, bell pepper, pineapple, avocado, cashew, thai basil, cilantro, mint, spicy lemongrass vinaigrette ⊕⊗
- MEDITERRANEAN QUINOA**
tabbouleh, cauliflower, cucumber, tomato, kalamata olive, sweet pepper, pistachio, feta, harissa yogurt vinaigrette ⊕⊗
- BRUSSELS & SQUASH**
arugula, roasted brussels, butternut squash, organic apple, ancient grains, cranberry, goat cheese, sprouted almond, chia seed vinaigrette ⊕
- VEGAN INGREDIENT**
romaine, cauliflower, avocado, roasted corn, baby tomato, sun-dried olive, sunflower seed, lemon tahini vinaigrette ⊕⊗
- SKINNY COBB**
romaine, arugula, red cabbage, avocado, tomato, cucumber, crunchy corn, pickled onion, smoked almond, gorgonzola vinaigrette ⊕⊗

- CRUSHED AVOCADO TOAST \$8**
soft egg*, black sesame, white cheddar ⊕

PLATES

PICK: ONE \$4 | TWO \$8 | THREE \$11

- yuzu BRUSSELS SPROUTS**
golden miso, thai basil ⊕⊗
- sichuan GREEN BEAN**
snap pea, fermented chile, cilantro ⊕
- roasted BUTTERNUT SQUASH**
black kale, toasted mulberry, maple chestnut vinaigrette ⊕⊗
- smashed ORGANIC POTATO**
roasted garlic & thyme ⊕⊗
- sauteed SPINACH**
garlic, chili flake & lemon ⊕⊗
- clementine & ORGANIC APPLE** ⊕⊗
- SWEET CORN & QUINOA** with greek yogurt ⊕⊗
- indian spiced CAULIFLOWER**
with turmeric, date & almond ⊕⊗
- AVOCADO**
sea salt & olive oil ⊕⊗
- simple SAUTEED BROCCOLI**
with parmesan ⊕⊗
- spicy JAPANESE EGGPLANT**
with thai basil & cashew ⊕⊗
- organic BROWN RICE** ⊕⊗
- red chili glazed SWEET POTATO**
with bok choy & sesame seed ⊕⊗
- gluten-free MAC & CHEESE** ⊕⊗

- SIMPLE HUMMUS \$7**
peppadew, olive, lemon & oregano ⊕
- SUB RAW VEGGIES \$3**

BOWLS \$11

- THAI CASHEW QUINOA**
zucchini, snap pea, celery, onion, shiitake mushroom, jalapeño, thai basil, cashew, red quinoa ⊕⊗
- VEGAN POKE**
marinated beet, avocado, pickled mushroom, cucumber, radish, wasabi pea, smoked dulse, brown rice, spicy ponzu ⊕⊗
- MOTHER EARTH**
ancient grains, sweet potato, portobello mushroom, avocado, cucumber, broccoli pesto, charred onion, leafy greens, red pepper miso vinaigrette, hemp seed ⊕
- "FORBIDDEN" RICE**
black pearl, red japonica, snap pea, bok choy, broccoli, carrot, onion, toasted sesame, red chili hoisin ⊕⊗

ADD SHAVED BEEF* 6 OR SHAVED CHICKEN 5

- AVOCADO HUMMUS \$8**
sweet corn, radish, clementine & pumpkin seed ⊕
- SUB RAW VEGGIES \$3**

WRAPS

HOUSE MADE WHOLE WHEAT, FLAX & CHIA SEED WRAPS. PACKED WITH POWER & FRESHNESS. GLUTEN-FREE PITA \$2

- FLYING AVOCADO \$12**
smoked turkey, gouda, romaine, tomato, avocado hummus
- THAI DYE \$10**
spicy tofu, thai basil, avocado, carrot, daikon radish, cilantro, snap pea ⊕
- THE REBEL* \$13**
grass-fed steak, charred onion, port salut cheese, arugula, horseradish yogurt
- BIRD IS THE WORD \$12**
grilled chicken, broccoli, charred onion & pepper, melted pepper jack cheese

«add» PROTEIN

OUR PROTEINS ARE NATURALLY RAISED WITHOUT ADDITIVES BECAUSE HAPPY FOOD MAKES HEALTHY FOOD

ALL-NATURAL CHICKEN \$5	SUSTAINABLE SALMON* \$7	GRASS-FED STEAK* \$6 <i>served medium</i>	ORGANIC NON-GMO TOFU ⊕ \$4
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⊕ VEGETARIAN ⊕ VEGAN ⊗ GLUTEN-FREE

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items, our kitchen is not gluten-free.

HEALTHY KIDS

\$6.50 «12 & UNDER»

pick a protein + 2 sides

- CHICKEN | STEAK | TOFU ⊕
- BROCCOLI WITH PARMESAN ⊕⊗
- SMASHED ORGANIC POTATO ⊕⊗
- SWEET CORN & QUINOA ⊕⊗
- GLUTEN-FREE MAC & CHEESE ⊕⊗
- ORGANIC BROWN RICE ⊕⊗
- CLEMENTINE & ORGANIC APPLE ⊕⊗