

coffee

WE ROAST ALL OF OUR BEANS LOCALLY, BY THE OCEAN

Batch Brew	2.75
Cold Brew	4
Nitro Cold Brew	4
Iced Cold Brew Latte	4.75

espresso

Double	3
Long Black	3.25
Macchiato	3.75
Cortado	3.75
Flat White	4
Cappuccino	4
Latte	4.75

tea

MADE WITH ORGANIC TEA LEAVES

- **Immunita**
turmeric, ginger, lemon, honey & hot water
- **Iced Tea**
choice of white, green, black or herbal
- **Rare Tea**
choice of: earl grey (black), assam (black), chiran shicha (green), hojicha (roasted green), moon-light (white), it's toast (white), gaba (oolong), thai hibiscus (herbal), dok anchan (herbal)

3.5

matcha

5

- **Ceremonial Matcha Tea**
- **Matcha Latte**
- **Lavender Matcha Latte**
- **Iced Matcha With a Twist:**
ceremonial matcha, blue spirulina



PERSONALIZE IT!

ORGANIC MILKS: WHOLE, NON-FAT, 2%

ALMOND, UNSWEETENED ALMOND **K** **P**, COCONUT, UNSWEETENED OAT, HALF & HALF +1

ALL NATURAL SYRUPS: LAVENDER, VANILLA, HONEY VANILLA +.50

COLLAGEN +1.5 BULLETPROOF MCT OIL +2 ANY ADAPTOGEN +2

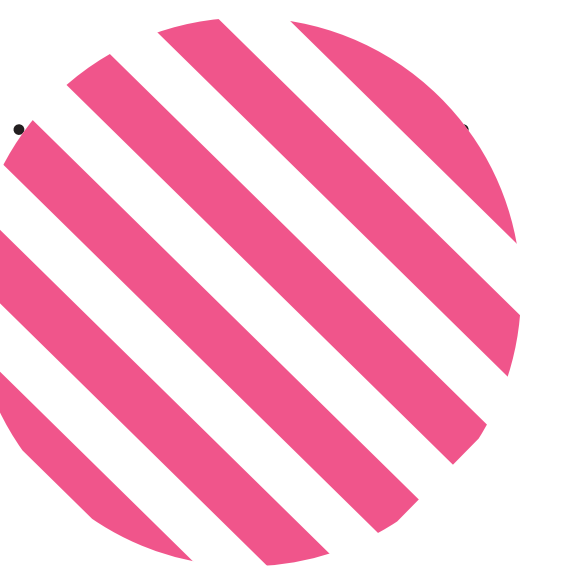
signature sips

MADE WITH HOMEMADE ALL NATURAL SYRUPS

- **Vanilla Latte**
- **Lavender Latte**
- **Honey Cinnamon Latte**
- **Salted Maple Latte**
- **Mocha**
- **Mayan Mocha**
cacao, cayenne, cinnamon, sea salt

- **Iced Mint Latte**
cold brew, mint, vanilla, milk
- **Chai Latte**
- **Cacao Chai Latte**
- **Hot Chocolate**
- **Coconut Blossom Hot Chocolate**
low-glycemic

5



wellness lattes

MADE WITH SUPERFOODS / ADAPTOGENS / ADD ESPRESSO SHOT +1

Flat Black activated charcoal, homemade lavender honey, milk	5	Magic Mushroom Matcha 10 mushroom superfood blend, ashwagandha, homemade lavender honey, milk	9
Turmeric Latte turmeric, ginger, vanilla, cardamom, honey, almond milk	5	Mushroom Cacao Chai 10 mushroom superfood blend, collagen, chai, coconut blossom cacao (low-glycemic), milk	9
Blue Mint Magic Latte blue spirulina, dok anchan, mint tea, honey & choice of milk	5	Moon Milk ashwagandha, reishi, turmeric, cardamom, ginger, homemade lavender honey, milk	9
Beauty Tonic Tea Latte hojicha, reishi, he shou wu, your choice of milk	9		

refreshing sips

Iced Pink Lemonade	5	Draft Kombucha	7	Nitro Tea	5
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breakfast *Served All Day!*

Açai Bowl GF V

granola, fresh fruit, almond butter

Overnight Oats GF V

chia pudding, homemade fruit preserves, flaxseed, nuts

Yogurt Bowl GF V

choice of greek or coconut yogurt, fresh berries, homemade fruit preserves, homemade granola

Healthy Breakfast Bowl GF V

oatmeal, quinoa, fresh fruit, cinnamon, walnuts

Cacao Waffle GF

coconut yogurt, fresh berries, banana, chia, cinnamon, coconut sugar

Belgian Waffle

banana, fresh berries, homemade nutella, granola, organic whipped cream

13 Organic Greens Scrambled Eggs KBR PBR 13

spinach, asparagus, green beans, avocado, labneh, toast, salsa verde

9 Organic Eggs & Salmon KBR PBR 15

beet-cured smoked salmon, avocado, labneh, toast

10 Shakshuka KBR PBR 14

two poached eggs, za'atar, labneh, grilled bread

Eggs Benedict On Toast 14

two poached eggs, roasted poblano hollandaise, roasted tomatoes, avocado, spinach pesto

9 Chilaquiles GF 15

baked tortillas, guajillo chile salsa, feta, guacamole, pico de gallo, pickled onions, two over easy eggs

13 Breakfast Sandwic 14

scrambled eggs, black bean puree, avocado, roasted tomatoes, radish, roasted potatoes or house salad

toasts

SUBSTITUTE EZEKIEL BREAD +1.50 / GF TOAST +2

Avocado V 12

pickled mustard, serrano peppers, crunchy mung beans, cilantro, pumpkin seeds, beet spirals

ADD ORGANIC EGG +2

FALAFEL +6

BEET-CURED SMOKED SALMON +8

12 Mushroom 13

spinach pesto, white truffle oil, goat cheese, arugula

ADD ORGANIC EGG +2 / AVOCADO +2

13 Harvest V 13

avocado, tomatoes, pickled onions, basil

ADD ORGANIC EGG +2

13 Salmon 13

beet-cured smoked salmon, dill, cucumber relish, labneh

ADD ORGANIC EGG +2 / AVOCADO +2

11 Almond Butter V 11

homemade fruit preserves, fresh berries

soup & salad

Green Soup GF V K 9

mixed vegetables, lentils, mung beans

Tortilla Soup GF V 9

spinach, nopales, tomatoes, guajillo chile

Organic Chicken Noodle Soup KBR PBR 9

udon noodles, vegetable

Pho-Shroom Soup V PBR KBR 9

detox mushroom broth, udon, sesame seeds

Golden Goddess Salad GF V P 12

baby gem lettuce, wild arugula, baby spinach, dill, chives, shaved radish, avocado, fresh turmeric & lemon vinaigrette

ADD CHICKEN +7 / GRILLED SALMON +8 / EGG +2

Raw Kale Salad GF V P 12

cucumbers, avocado, pickled onions, arugula, watercress, heirloom tomatoes, grapefruit, hemp, lemon basil vinaigrette

ADD CHICKEN +7 / FALAFEL +6 / GRILLED SALMON +8

Farro Salad V 14

roasted yams, shaved fennel, carrots, breakfast radish, arugula, baby spinach, toasted almonds, fuji apples, apple cider, dijon mustard vinaigrette

ADD AVOCADO +2 / CHICKEN +7 / GRILLED SALMON +8

Kale Caesar Salad GF V 13

baby kale, carrot, fennel, pepitas, crispy quinoa

ADD CHICKEN +7 / GRILLED SALMON +8 / EGG +2

big plates

- Grilled Vegetable Bowl** ▼ PBR 14
organic vegetables, beets, zucchini, red onion, carrots, baby tomatoes, sweet corn, nut cheese, buckwheat noodles, balsamic vinegar dressing
ADD AVOCADO +2 / CHICKEN +7 / GRILLED SALMON +8
- Roasted Greens Bowl** ▼ PBR 14
roasted greens, za'atar, mushrooms, kabocha squash, brussels sprouts, spinach brown rice, polenta & almond croutons
ADD POACHED EGG +2 / GRILLED AVOCADO +3
- Parakeet Bowl** GF ▼ PBR 15
brown rice, roasted mushrooms, sesame collard greens, roasted mushrooms, pickled cucumbers, almond butter miso mayo
ADD AVOCADO +2 / GRILLED SALMON +8

- Surfer Burrito** 13
charred broccoli, cauliflower “chorizo” (walnuts, onions, garlic, chipotle), eggs, potatoes, spinach tortilla, salsa verde
- Falafel Burger** ▼ 15
baked pistachio millet falafel, hummus, avocado, roasted tomatoes, radish, arugula, roasted potatoes or house salad
- Wild Salmon Burger** 18
spicy house labneh sauce, arugula, tomato, red onion, roasted potatoes or house salad
- Grilled Chicken Burger** 15
black bean purée, avocado, roasted tomatoes, radish, roasted potatoes or house salad

*personalize
your toast,
soup, salad
or bowl*

sides

- Wild Salmon +8
- Organic Gluten-Free Toast +2
- Beet-Cured Smoked Salmon +8
- Ezekiel Bread +1.50
- Mary's Chicken +7
- Roasted Potato +5
- Baked Pistachio Millet Falafel +6
- Roasted Brussels Sprouts +7
- Avocado +2 / Grilled Avocado +3
- Baked Kale Chips +5
- Organic Egg +2
- Hummus & Veggies +8

