

 available as canned cocktail
 contains adaptogens or superfoods

SIGNATURE COCKTAILS

PITAYA MARGARITA  
blanco tequila . dragonfruit . lime . raw honey

OAXACAN GARDEN
mezcal . blanco tequila . ancho reyes verde
pineapple . celery . lime . raw honey . jalapeño

THAI BASIL + CHILL  
white rum . CBD . thai basil . lemongrass simple
lime . sparkling water

NEON SUNSET 
jamaican + white rum . passion fruit . ginger-honey
lime . aperitivo . butterfly pea flower

PICNIK MULE  
vodka . ginger . turmeric . raw honey . lemon
sparkling water

HARD CHERRY LIMEADE 
gin . luxardo . elderflower . bourbon cherry . lime
sparkling water

SWEET TEA OLD FASHIONED 
yaupon-citrus infused rye . raw honey . mint

AGUA AZUL 
reposado tequila . chateau . blue majik . coconut
water . cucumber . lime . sparkling water

ALL DAY SPRITZ
gin . aperitivo . vermouth . orange-thyme cordial
grapefruit . cava

BERRY SMASH
rosé . lillet blanc . strawberry . raspberry
vanilla . lemon

ZERO-PROOF

TURMERIC TONIC  7
ginger . raw honey . lemon . turmeric . bubbles

HIBISCUS MINT COOLER  7
hibiscus . mint . turbinado . lime . bubbles

PASSION FRUIT LEMONADE  7
passion fruit . butterfly pea tea . lemon . turbinado

PICNIK PALMER  6
house limeade + blueberry rooibos

PALOMA DAYDREAM   9
crisp & crude hemp-infused n/a cocktail

MELLOW MULE   9
crisp & crude hemp-infused n/a cocktail

KOMBUCHA  7
rotating seasonal flavors

CIDER + HARD KOMBUCHA + BEER

SMELL THE VAN | FAIRWEATHER 9
herbal . dry . citrus . local | 5.5% ABV

BLOOD ORANGE + MINT | JUNESHINE 9
blood orange . mint . green tea
jun kombucha | 6% ABV

HIBISCUS SHANDY 11
blonde ale . hibiscus . lemonade | low A.B.V.

BLONDE ALE | HOLIDAILY 9
light pop . smooth malt . balanced | 5% A.B.V.

HAZY IPA | HOLIDAILY 9
tropical . citrus forward . hoppy | 6.3% A.B.V.

SUSTAINABLE WINE

SPARKLING

BRUT CAVA | MIRA ME
9 / 31 spain | penedes

BRUT ROSÉ | GRAHAM BECK
14 / 51 south africa | western cape

WHITE

SAUVIGNON BLANC | MT. FISHTAIL
12 / 43 new zealand | marlborough

CHARDONNAY | WESTSIDE CROSSING
14 / 51 california | russian river valley

ROSÉ

ROSÉ | LES VINS BREBAN "MIMI"
12 / 43 france | provence

RED

PINOT NOIR | OMEN
15 / 55 california | sonoma

CABERNET SAUVIGNON | ONE STONE
13 / 47 california | paso robles

RHONE BLEND | BONNY DOON
11 / 39 california | monterrey

BUTTER COFFEE + TEA

grass-fed butter . MCT . whey

BUTTER CAPPUCCINO
6.75 / 7.50 + maple .75

VANILLA
8.00 / 8.50
vanilla . maple

MOCHA
8.50 / 9.00
raw cacao . maple

MAYAN MOCHA
8.75 / 9.25
raw cacao . adaptogens
maple . cayenne

PUMPKIN SPICED
7.50 / 8.00
baking spices . maple

HOUSE CHAI
6.50 / 7.00
rooibos . maple . caffeine free
+ coffee 1

MATCHA
7.50 / 8.00
ceremonial matcha
coconut . maple

GOLDEN MILK MATCHA
8.25 / 8.75
ceremonial matcha.
warming spices . maple

DF substitute coconut milk
+ collagen
V substitute oat milk
+ adaptogen protein 2.50

+ ADAPTOGENS

+ reishi [relaxation] 3.00
+ lion's mane [focus] 3.00
+ sharp [energy] 3.00
+ choice of Moon Dust 1.50
+ CBD 3.50

BONE BROTH

CHICKEN BONE BROTH
5.75 / 7.00

BUTTER BONES 
7.50 / 8.75
broth . butter . MCT oil

COCONUT CURRY LIME
7.00 / 8.25

REFINED SUGAR, GLUTEN, PEANUT, SEED OIL-FREE

 contains adaptogens or superfoods

available Saturday + Sunday until 3pm

BRUNCH MENU

DIPS + STARTERS

MEDITERRANEAN DIP TRIO 19
pesto hummus . tzatziki . labneh . hot honey . chile
sunflower seed . crudités + chips

CASHEW QUESO (v) 12
cashew creme . chile . salsa verde
+ **loaded chorizo** . **guacamole** 5

GUACAMOLE (v) 12
garlic . chipotle . onion . cilantro + **chorizo** 3

CHOOSE:

+ stone-ground corn tortilla chips
+ sub Siete almond flour tortilla chips 6
+ sub crudités 4

CHICKEN TENDERS 16
tempura . honey-mustard° + **crispy potatoes or arugula salad** 6

CRISPY BRUSSELS SPROUTS 12
bacon . maple vinaigrette . reggiano

AVOCADO TOAST 13
pesto . tomato . hemp seed . chile flake . Vital farms egg°
+ **chopped bacon** 3 + **moon juice spirit dust**  1.50

SMOKED SALMON TOAST 15
cream cheese . caper . shallot . “everything” spice . Vital farms egg°
+ **crispy potatoes or arugula salad** 6

BRUNCHY THINGS

MUFFIN BASKET 10
daily selection . butter . seasonal jam

KETO FRITTATA 15
chorizo . spinach . onion . salsa verde . arugula salata

FARMHOUSE BREAKFAST 14
two Vital farms eggs° . bacon . potato . toast
+ **plain solo pancake** 7 + **blueberry** . **chocolate chip** 8

SMOKED SALMON BENEDICT 23
scratch biscuit . chive + caper cream cheese . hollandaise
smoked salmon . micro greens . two Vital farms eggs°

BISCUITS + GRAVY 17
scratch biscuit . bacon gravy . two Vital farms eggs°

FRIED CHICKEN BREAKFAST 21
crispy chicken . pancake . two Vital farms eggs°

CINNAMON ROLL FRENCH TOAST 14
griddled . cinnamon syrup . organic cream cheese icing

STRAWBERRIES + CREAM PANCAKES 15
strawberries . cream cheese icing

PLAIN + SIMPLE PANCAKES 13
maple . butter
+ **blueberry** 3 + **chocolate chip** 3 + **cinnamon roll** 3

AL A CARTE

Vital farms egg 3 biscuit + butter 6
bacon 5 crispy potatoes 6

SALADS + BOWLS

PICNIK COBB 21
crispy chicken . avocado . tomato . raw bleu cheese°
bacon . egg . kale . green goddess°

CHOPPED SALAD (v) 16
hydro greens . arugula . seasonal vegetables . micro greens
lemon-oregano vinaigrette

HEIRLOOM TOMATO + WATERMELON 18
hot honey labneh . pistachio . english cucumber . onion
TX evoo . white balsamic . feta . herb

+ ADAPTOGENS



+ reishi [relaxation] 3
+ lion’s mane [focus] 3
+ sharp [energy] 3
+ choice of Moon Dust 1.50
+ CBD 3.50

SUMMER HASH 18
grass-fed beef + heritage pork sausage . sweet potato . seasonal vegetables
onion . golden raisin . maple vin . two Vital farms eggs°

TACO BOWL 17
brown rice . black bean . tomato . sweet potato
cilantro creme . salsa verde . raw cheddar°

BIBIMBAP 20
Vital farms egg° . cucumber kimchi . pickled onion
roasted mushroom . avocado . sesame chile

HIMALAYAN RED RICE BOWL (v) 18
himalayan red rice . avocado . seasonal vegetables
pickled onion . cashew sauce

PROTEIN

+ grass-fed steak° or carne asada° 12
+ salmon° 10
+ chicken 8
+ organic tofu 6

TACOS

TACO PLATES
CRISPY FISH MKT | tempura . pineapple pico . chipotle aioli°
CARNE ASADA 20 | grass-fed steak° . cilantro creme
VEGGIE 17 | black bean . sweet potato . avocado . salsa verde

BREAKFAST TACO PLATES 17
egg . raw cheddar° . stone ground corn tortilla
choice of bacon . sausage . chorizo . meatlovers

TACO PLATES | served with brown rice + black beans
+ **sub Siete cassava flour tortilla** [+2 for two]

FOOD ALLERGIES



°consuming raw or undercooked meats, poultry, dairy or eggs may increase your risk of foodborne illness

REAL FOOD + GOOD VIBES