

CACAO TREE CAFE

PROTEIN

PROTEIN FUEL

blueberry, banana, almond mylk, almond butter, cinnamon, hemp protein, spirulina, date, maca, omega blend, kale \$10.50

POST-WORKOUT PROTEIN

banana, coconut mylk, ginger, turmeric, date, hemp protein, omega blend, cashew butter \$10.50

HIGH VIBE

banana, almond mylk, date, raw tahini, omega blend, spirulina, maca, romaine \$9.49

BREAKFAST BLEND

banana, almond mylk, almond butter, cacao powder, omega blend, maca, romaine \$9.49

SPICE OF LIFE

banana, almond mylk, cacao powder, cayenne, cinnamon, maca, date, omega blend, romaine \$10.50

STRAWBERRY SHORTCAKE

strawberry, almond mylk, date, brown rice protein, hemp protein, maca, raw tahini \$9.49

SUPERFRUIT

SUNSHINE

strawberry, banana, orange juice, goji, kale \$9.49

INNER WARMTH

strawberry, blueberry, apple juice, lime juice, ginger, goji, spinach \$9.49

AMBROSIA

mango, apple juice, lime juice, fresh mint, goji, spinach \$9.49

ORANGE CREAMSICLE

banana, mango, orange juice, almond mylk, goji, camu camu \$9.49

BUILD YOUR OWN SMOOTHIE

\$7.99

select 3 fruits: mango, pineapple, peach, strawberry, banana, blueberry, raspberry. Blended with your choice of organic apple or orange juice
coconut mylk or almond mylk +.50

Thai coconut water +2.50 wheatgrass ice cube +2.50

GREEN

BEE GREEN

mango, peach, apple juice, avocado, spirulina, local raw honey, spinach, bee pollen \$10.50

ON A BEACH IN HAWAII

mango, pineapple, banana, coconut mylk, coconut meat, goji berry, spirulina, spinach, ginger (optional) \$9.49

CHIA GREEN

mango, banana, coconut mylk, honey, chia seeds, spirulina, kale, spinach, cinnamon \$10.50

ELIXIRS

ROOT POWER

mango, fresh thai coconut water, turmeric, ginger, cinnamon, cayenne, lemon juice, honey \$10.50

REFRESH

peach, pineapple, raspberry, fresh thai coconut water, orange juice, lime juice, camu camu, eleuthero, ashwaganda, ginger (optional) \$11.99

EXHALE

strawberry, blueberry, banana, almond mylk, orange juice, maca, camu camu, ashwaganda, eleuthero \$11.99

I-THRIVE

mango, pineapple, blueberry, coconut mylk, coconut meat, ginger, goji, eleuthero, wheatgrass \$11.99

DAILY TONIC

fresh Thai coconut water, coconut meat, cacao powder, maca, shilajith, macuna, ashwaganda, cinnamon, chaga mushroom \$11.99

FRESH COCONUT WATER

12 OZ \$6.99 16OZ \$8.99

unpasteurized, cut fresh in-house

SUPERFOODS

ADD EXTRA SUPER FOODS TO ANY SMOOTHIE:

\$.75/each: omega blend (brown rice protein, ground flax, ground chia), hemp protein, maca, goji berry, date, honey, brown rice protein

\$1.00/each: bee pollen, cacao powder, spirulina, chaga mushroom, camu camu, eleuthero, ashwaganda, macuna, shilajith, almond butter, cashew butter, tahini, avocado

FRESH JUICES

12OZ \$8.00 16OZ \$9.49

REJUVENATE

cucumber, celery, lemon, apple

DETOX

cucumber, celery, lemon, ginger, kale

CLARITY

apple, beet, celery, ginger

STRONG HEART

beet, carrot, apple

WAKE UP

apple, cucumber, fennel, lemon, ginger

KNOW YOUR ROOTS

carrot, beet, fennel, celery, ginger, turmeric

BUILD YOUR OWN JUICE

Select up to 5 items: carrot, beet, apple, cucumber, celery, lemon, fennel, ginger, turmeric, kale

WHEATGRASS JUICES

IMMUNE BUILDER

cucumber, celery, kale, lemon, wheatgrass 12oz \$8.99 16oz \$11.00

COLD & FLU FIGHTER

cucumber, ginger, celery, lemon, wheatgrass 12oz \$8.99 16oz \$11.00

SHOTS

WHEATGRASS

freshly juiced pure wheatgrass
Single \$3.75 Double \$6.50

GINGER-LEMON

topped with powdered turmeric and cayenne Single \$3.75 Double \$6.50

FIRE-BREATHING DRAGON

wheatgrass and ginger with lemon, topped with powdered turmeric and cayenne \$6.50

TURMERIC

fresh turmeric and ginger with lemon
Single \$4.50 Double \$7.50

WRAPS

All wraps are served in your choice of an organic sprouted grain lavash or a brown rice gluten-free lavash

BURRITO

seasoned nut "meat" (almonds, walnuts, sunflower), pico de gallo, guacamole, cashew sour cream, shredded romaine \$11

QUINOA SALAD WRAP

quinoa salad, cashew nacho cheese, avocado, shredded romaine \$11

CHICKEN-LESS SALAD

chicken-less salad (sunflower, cashew, savory herbs), tomato, red onion, mixed greens \$12

QUESADILLA

seasoned nut "meat" (almonds, walnuts, sunflower), spicy sweet peppers, zucchini and red onion, cashew nacho cheese. Served with pico de gallo, sliced avocado and shredded romaine \$14.00

GENERAL TSO'S LETTUCE WRAPS

romaine leaves filled with sesame nut "meat" (almonds, pumpkin seeds, sesame), avocado, shredded carrot, cabbage, fresh basil and cilantro. Served with General Tso's sauce on the side. \$13.00

SIDES

AVOCADO \$2.00

SEASONED "MEAT" small \$1.50
large \$2.00

DEHYDRATED ORGANIC NUTS

Choice of garlic walnuts, teriyaki almonds, or candied walnuts \$2.50

EXTRA DRESSING small \$1.50
large \$2.00

SOUR CREAM & NACHO CHEESE
small \$2.00 large \$2.50

SALADS

House-made Dressings: tahini, chipotle vinaigrette, basil miso, ranch, ginger lime, maple balsamic

GREEN THUMB

mixed greens, carrot, broccoli, tomato, cucumber, avocado
small \$8.00 large \$10.50

MEXICAN

romaine, seasoned nut "meat" (almonds, walnuts sunflower), pico de gallo, avocado, cashew sour cream. Chipotle vinaigrette or ranch dressing small \$10.00 large \$12.50

FOODIE'S FAVORITE

mixed greens, carrot, broccoli, red cabbage, cucumber, tomato, garbanzo beans, walnuts, pumpkin seeds, sunflower, raisins, avocado, red onion small \$10.00 large \$12.50

FARM HAND

romaine, carrot, broccoli, cucumber, tomato, red onion, garlic walnuts, garbanzo beans, avocado
small \$10.00 large \$12.50

SPINACH

baby spinach, cucumber, red cabbage, carrot, tomato, red onion, teriyaki almonds, avocado. Served with ginger lime dressing
small \$10.00 large \$12.50

WHITE BEAN & WALNUT

mixed greens, red onion, cucumber, tomato, red cabbage, avocado, cannellini beans, candied walnuts. Served with maple balsamic dressing
small \$10.00 large \$12.50

SOUP & SALAD COMBO

small Green Thumb salad and a cup of soup \$11.00
substitute an upgraded salad 2.00

PLEASE NOTE

SMOOTHIES ARE MADE TO ORDER WITH ORGANIC, WHOLE FROZEN FRUIT. WE DO NOT USE ICE IN OUR SMOOTHIES. PLEASE NOTIFY STAFF IF YOU HAVE ANY SERIOUS FOOD ALLERGIES. BE AWARE THAT WE PRODUCE FOOD IN A FACILITY THAT CONTAINS NUTS/SEEDS/GLUTEN AND OTHER ALLERGENS.