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BREAKFAST TACOS

2 corn tortillas, cage free fried eggs, refried beans, avocado, house queso, and pickled onions. Served with a side of salsa verde. / \$11

MAKE IT VEGAN!

Substitute Tofu Scramble and Almond Ricotta

VEGAN FRITTATA

Veggie and chickpea flour frittata served with black bean hummus, romesco sauce and an arugula salad with red pepper, pickled onions, avocado, hemp seeds, cashews and cilantro, tossed in a vegan ranch. / \$12

BAGEL SANDWICH

Jax Bread Co. bagel with sweet potato, cage free fried egg, avocado, cheddar cheese and a tomato herb aioli. / \$11

MAKE IT VEGAN!

Substitute Tofu Scramble and Almond Ricotta

AVOCADO TOAST

Almond ricotta spread, smashed avocado, roasted butternut squash, and toasted pepitas on a sourdough slice, sprinkled with hemp seeds, drizzled with salsa verde. / \$11

ADDITIONS!

Cage Free Fried Egg / \$2 · Tofu Scramble / \$2

BREAKFAST (ALL DAY)

POTATO FRITTATA SANDWICH

Potato and onion frittata sandwiched between toasted Ciabatta bread with a herb dijon aioli. Served with a side of roasted pepper romesco sauce. / \$10

"SAUSAGE" TACOS

2 corn tortillas topped with scrambled eggs or tofu, refried beans, potatoes, Beyond sausage, spicy romesco sauce, chimichurri, and pickled onions. / \$12

CHIA SEED PARFAIT

Coconut milk soaked chia seeds with organic blue agave, topped with house granola and fruit. / \$7

NUT TOAST

Toasted sweet bread with almond butter, seasonal fruit, toasted coconut flakes, hemp seeds, and drizzled with organic blue agave. / \$7

MAKE IT VEGAN!

Substitute a Vegan Bagel half

TOSTADA CON HUEVOS

Crispy corn tortilla, 2 cage free fried eggs, refried beans, green tomato poblano sauce, pickled onions and house queso. / \$11

MAKE IT VEGAN!

Substitute Tofu Scramble and Almond Ricotta

BREAKFAST BURRITO

2 cage free fried eggs, refried beans, Beyond sausage, avocado mash, roasted sweet potatoes, cheddar cheese, spicy romesco and cilantro wrapped in a whole wheat tortilla. / \$13

MAKE IT VEGAN!

Substitute Tofu Scramble and Vegan Cheddar

LENTIL & QUINOA VEGGIE BREAKFAST BOWL

Sauteed sweet potatoes, kale and onions, lentils and quinoa, topped with 2 cage free fried eggs, salsa verde, toasted pepitas and served with toasted bread. / \$12

MAKE IT VEGAN!

Substitute Tofu Scramble

CUMBIA BOWL

Broccoli and brussel sprouts crunch salad with black beans, quinoa, and roasted sweet potatoes on a bed of arugula, tossed with a vegan ranch. Topped with pickled veggie slaw. / \$12

ADDITIONS!

Tofu / \$3 · Tempeh / \$3 · Veggie Burger / \$5

SUPERFOOD VEGGIE BURGER

Lentil, quinoa, chia seed, mushroom, carrot, sweet pea veggie burger, on a toasted bun with a vegan herb dijon aioli, arugula, tomatoes, and pickles. / \$12

ADDITIONS!

Cheese or Almond Ricotta / \$2 · Fried Egg / \$2

MUSHROOM MELT

Roasted mushrooms, cabbage slaw, sliced tomatoes, pickled cucumbers, pickled jalapeños, spicy vegan aioli, cheddar or vegan cheddar on a toasted french baguette. / \$13

LUNCH (AFTER 11AM)

sandwiches served with chips, substitute a cup of soup or house salad for \$2

OPEN FACED TOMATO & GOAT CHEESE SANDWICH

Kale and hemp seed pesto, olive tapenade, arugula, goat cheese, sliced tomato and cucumber on a sourdough. / \$12

MAKE IT VEGAN!

Substitute Almond Ricotta

VEGAN EMPANADAS

One sweet potato, kale and onion empanada, and one beyond "meat", potato, onion, carrot and olive empanada. Served with pickled veggie slaw and a side of chimichurri sauce. / \$10

CHORIPAN

Beyond vegan "sausage", vegan herb dijon aioli, pickled onions, pickled veggie slaw, chimichurri on a toasted ciabatta. / \$14

PRESENT MOMENT BOWL

Raw kale and creamy avocado salad over lentils and quinoa drizzled with a cilantro goddess dressing, topped with roasted butternut squash pickled carrots and cashews. / \$12

ADDITIONS!

Tofu / \$3 · Tempeh / \$3 · Veggie Burger / \$5

SOUP OF THE DAY

Made from scratch, always vegan, infused with good vibes.

Cup / \$4 · Bowl / \$6

TOFU OR TEMPEH BANH MI

Sauteed tofu or tempeh, carrot, onion, and cucumber slaw, jalapeños and radishes with a spicy vegan aioli served on baguette. / \$12

ADD-ONS

Avocado Mash / \$2 · Fried Egg / \$2 · Bagel with Cream Cheese or Almond Ricotta Spread / \$5 · Fruit Cup / \$3

Side House Salad / \$5 · Sweet Potato & Kale Empanada / \$4.5 · Beyond "Meat", Potato, Onion, Carrot & Olive Empanada / \$4.5 · Cup of Soup / \$4 · Potato Chips / \$2

*Gluten free bread available / \$2