




breakfast

costa rican breakfast  14.00
brown rice, black beans, salsa fresca, avocado, lime, over easy egg.
sub chickpea scramble (+.50)

V GF NF

eggs & greens 11.25
2 eggs your way over greens, citrus vinaigrette. add potatoes, broccoli, avocado, ferments or sourdough toast (+1.50 ea.)

V OR VG GF NF

egg & cheese biscuit 8.50
egg and white cheddar cheese, housemade vegan buttermilk biscuit with greens. sub chickpea scramble (+.50)

VG

loaded potato skillet 17.50
roasted potatoes, broccoli, brazil nut cheese, cashew sour cream, shiitake mushroom bacon, chives. add egg (+1.50)

V GF

veggie omelet 18.50
mushroom, pepper, onion, and cheese with potatoes or greens. add broccoli side (+1.50)

GF NF

gluten free waffle 15.00
berries, strawberry butter, grade b maple syrup. add eggs (+1.50)

GF

organic coffee

drip coffee 8 | 12 | 16oz 4 | 4.50 | 4.75

espresso 2.75 | 3.75
2 or 3 shots

butter coffee 5.50

latte 12 | 16oz 5.75 | 6.50
add flavored syrup (+1)

americano 12 | 16oz 4.75 | 5.50

cappuccino 6 | 12oz 4.50 | 5.25

golden sunrise 16oz 6.25
honey med + spices = anti inflammatory queen

housemade chai 16oz 6
add espresso to make it dirty (+1.25)
add honey and vanilla (+1.00)

matcha latte 16oz  6.50
add lavender to make it dreamy (+1.25)

london fog latte 16oz 5.25
earl grey, vanilla, milk

adaptogenic latte 16oz 7.75
shrooms, nootropics and adaptogen love

organic cold brew 16oz 5.50

hot chocolate 8 | 12 | 16oz 5 | 5.50 | 6

pink house botanical syrups
hazelnut, mexican chile, lavender, vanilla bean, toasted caramel, mint
also, mocha and white mocha (not pink house)

organic tea

iced tea 4
black or herbal. sweet or unsweet

rishi hot tea 4
english breakfast, earl grey, masala chai, jasmine, matcha super green, jade clod, peppermint, blueberry hibiscus, chamomile medley, turmeric ginger

organic smoothies

pink panther 10.75
strawberry, banana, apple juice

antioxidant 11.50
strawberry, blueberry, maqui berry, goji berry, banana, oat milk

almond love 11
banana, almond butter, hemp protein, oat milk (add cold brew/matcha +1.50)

green king 11.20
pineapple, spinach, banana, mango, coconut meat, coconut water, spirulina, apple juice

green smoothie  11.25
celery, kale, herbs, apple, banana, lemon

kids smoothie 6
8oz of any smoothie above

smoothie bowls

passion fruit matcha bowl 15.50
passion fruit, banana, spirulina, matcha, mango, coconut milk, granola, berries, honey

V GF NF

acai bowl 15.75
acai, strawberries, banana, coconut, granola, fruit, bee pollen, hemp, honey

VG GF NF

buzz buzz coffee cacao bowl 15.25
cacao nibs, maca, cold brew, banana, almond butter, chocolate granola, coconut, strawberries

V GF

organic juices

check our cold cases for a daily selection of fresh shots and juices

toasts

avocado toast  14.75

pesto cashew aioli, parsley, pickled onions, olive oil and black seed, on sourdough. add egg (+1.50)

V

the freshy 11.75

almond butter, apples, berries, pecans and local honey on sourdough

VG

sourdough french toast 12.75

strawberry butter, berries and grade B maple syrup

VG

Jen's Favorites

Try some of our founders favorite menu items from over the years.

V **vegan**

VG **vegetarian**

GF **gluten-free**

NF **nut-free**



available after 10am

Raw & Juicy
EAT · DRINK · GATHER

est. 2008

savory bowls

costa rican  12.75

brown rice, black beans, salsa fresca, avocado, lime. add egg or chickpea scramble (+1.50)

V **GF** **NF**

buddha bowl 13.25

brown rice, black beans, ferments, greens, whipped tahini. add egg or chickpea scramble (+1.50)

V **GF** **NF**

loaded potato skillet 17.50

roasted potatoes, broccoli, brazil nut cheese, cashew sour cream, shiitake mushroom bacon, chives. add egg (+1.50)

V **GF**

wraps & sandwiches

veggie sandwich 14.00

raw sunflower sesame bread, mustard aioli, brazil nut cheese, veggies, avocado, served with with side avocado kale salad. sourdough available.

V **GF**

grilled cheese + tomato soup 14.75

sourdough and white cheddar or vegan cheddar with creamy tomato soup

V **OR** **VG** **NF**

walnut lentil beet burger 17.50

burger topped with pesto aioli, shiitake bacon, pickled onions, on vegan/keto/paleo bun with kale side salad

V

raw & juicy burrito 13.25

whole wheat wrap, greens, brown rice, black beans, ferments, avocado, veggies, brazil nut cheese. add egg or chickpea scramble (+1.50)

V

salads

sweet kale ceasar 14.25

kale, in-house caesar paste, roasted garlic chickpeas, shiitake mushroom bacon, shaved cashew parmesan, cranberries. add lentil beet burger patty (+3.75 ea.)

V **GF**

yoga grain bowl 14.75

brown rice, black beans, ferments, veggies, avocados, brazil nut cheese over greens. add egg or chickpea scramble (+1.50)

V **GF**

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V **vegan**

VG **vegetarian**

GF **gluten-free**

NF **nut-free**

clean, fresh, sustainable.

in-house nut milks. coconut oil and olive oil only.
whole food smoothies, no ice.

