

breakfast

costa rican breakfast 15.50

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



eggs & spring greens

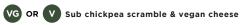
13.50

two eggs your way over spring greens, vinaigrette, strawberries, feta. add sourdough toast (+1.50)



egg & cheese breakfast sandwich

eggs and white cheddar cheese, on a housemate vegan biscuit with greens.



loaded potato skillet

roasted potatoes, brocolli, macadamia nut cheese, cashew sour cream, shiitake mushroom bacon, chives. add an egg (+1.50)



veggie omelet

19.50

19.25

organic brocolli and housemade boursin cheese. add roasted potatoes (+2)



gluten free waffle

17.50

berries, strawberry butter, grade b maple syrup. add eggs (+1.50)



organic coffee

drip coffee 8 | 12 | 16oz 4.25 | 4.75 | 5 3 | 3.50 espresso 2 or 3 shots butter coffee 6.50 **latte** 12 | 160z 6 | 6.75 add flavored syrup (+1) americano 12 | 16oz 5 | 6 cappuccino 6 | 12oz 5 | 6 golden sunrise 160z 6.50 honey med + spices = anti inflammatory queen

housemade chai 160z

add espresso to make it dirty (+1.25) add honey and vanilla (+1.00)

matcha latte 160z add lavender to make it dreamy (+1.25)

london fog latte 160z 7.25 earl grey, vanilla, milk

adaptogenic latte 160z

shrooms, nootropics and adaptogen love

organic cold brew 160z

hot chocolate 8 | 12 | 16oz 5.25 | 6 | 6.75

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

black or herbal. sweet or unsweet

rishi hot tea 5

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

organic smoothies

pink panther 11.25 strawberry, banana, apple juice antioxidant 12 strawberry, blueberry, maqui berry, goji

almond love 12.50

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

berry, banana, oat milk

12.50 green king

pineapple, spinach, banana, mango, coconut meat, coconut water, spirulina, apple juice

green smoothie 12 celery, kale, herbs, apple, banana, lemon

kids smoothie 6.50

smoothie bowls

8oz of any smoothie above

passion fruit matcha bowl

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



acai bowl 16.75

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



buzz buzz coffee cacao bowl 16.25

cacao nibs, maca, cold brew, banana, almond butter, chocolate granola, coconut, strawberries



organic juices

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

toasts

avocado toast

16

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



the freshy

12.75

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



sourdough french toast

14.50

strawberry butter, berries and grade B maple syrup



16.50

Jen's Favorites

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

















available after 10am



savory bowls

costa rican

13.75

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



buddha bowl

14.50

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



loaded potato skillet

19.25

roasted potatoes, brocolli, macadamia nut cheese, cashew sour cream, shiitake mushroom bacon, chives and an egg



yoga grain bowl

15.75

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



Jen's Favorites

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



VG vegetarian



GF gluten-free



handhelds

veggie sandwich

16

raw sunflower sesame bread, mustard ailoi, macadamia nut cheese, veggies and avocado, served with side kale salad, sourdough bread available



15.75

grilled cheese + tomato soup sourdough and white cheddar or vegan

cheddar with creamy tomato soup



18.50

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

walnut lentil beet burger



raw & juicy burrito

14.25

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



salads

sweet kale ceasar

15.25

kale, in-house ceasar paste, roasted garlic chickpeas, shiitake mushroom bacon, shaved cashew parmesan, cranberries. add lentil beet burger patty (+3.75). add line caught fish (+19)



frittata & greens

16.25

eggs, potatoes, oregano, pecorino cheese with spring greens and sourdough toast



roasted fall vegetable salad



16



roasted cauliflower soup cup | bowl 8 | 12 served with sourdough toast



8 | 12 tomato soup cup | bowl served with sourdough toast

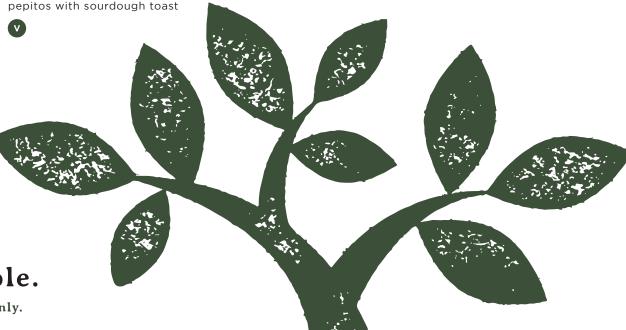


forbidden curry cup | bowl

8 | 12

sweet potatoes, brocolli, peppers, black rice, scallions, roasted cashews





clean, fresh, sustainable.

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