



breakfast

costa rican breakfast 15.50

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

V **GF** **NF**

eggs & spring greens 13.50

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

V **OR** **VG** **GF**

egg & cheese breakfast sandwich 10

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

VG **OR** **V** Sub chickpea scramble & vegan cheese

loaded potato skillet 19.25

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

VG **GF**

veggie omelet 19.50

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

GF **NF**

gluten free waffle 17.50

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

GF

organic coffee

drip coffee 8 | 12 | 16oz 4.25 | 4.75 | 5

espresso 3 | 3.50
2 or 3 shots

butter coffee 6.50

latte 12 | 16oz 6 | 6.75
add flavored syrup (+1)

americano 12 | 16oz 5 | 6

cappuccino 6 | 12oz 5 | 6

golden sunrise 16oz 6.50
honey med + spices = anti inflammatory queen

housemade chai 16oz 7
add espresso to make it dirty (+1.25)
add honey and vanilla (+1.00)

matcha latte 16oz  7
add lavender to make it dreamy (+1.25)

london fog latte 16oz 7.25
earl grey, vanilla, milk

adaptogenic latte 16oz 8
shrooms, nootropics and adaptogen love

organic cold brew 16oz 6

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 5
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 berry, banana, oat milk

almond love 12.50
banana, almond butter, hemp protein, oat milk (add cold brew/matcha +1.50)

green king 12.50
pineapple, spinach, banana, mango, coconut meat, coconut water, spirulina, apple juice

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

kids smoothie 6.50
8oz of any smoothie above

smoothie bowls

passion fruit matcha bowl 16.50
passion fruit, banana, spirulina, matcha, mango, coconut milk, granola, berries, honey
V **GF** **NF**

acai bowl 16.75
acai, strawberries, banana, coconut, granola, fruit, bee pollen, hemp, honey
VG **GF** **NF**

buzz buzz coffee cacao bowl 16.25
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  16

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

V

the freshy 12.75

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

VG

sourdough french toast 14.50

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  13.75

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

V GF NF

buddha bowl 14.50

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

V GF NF

loaded potato skillet 19.25

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

V GF

yoga grain bowl 15.75

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

V GF

handhelds

veggie sandwich 16

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

V GF

grilled cheese + tomato soup 15.75

sourdough and white cheddar or vegan cheddar with creamy tomato soup

V or VG NF

walnut lentil beet burger 18.50

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

V

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)

V

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)

V GF

frittata & greens 16.25

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

VG

roasted fall vegetable salad 16

roasted garden vegetables, autumn lettuce, warm sesame dressing, pepitos with sourdough toast

V

soups

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

V

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

V

forbidden curry cup | bowl 8 | 12
sweet potatoes, brocolli, peppers, black rice, scallions, roasted cashews

V GF

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

clean, fresh, sustainable.

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

