

FOOD MENU

*Organic GF: Grain Free DF: Dairy Free Vegetarian

\$14.75

WAFFLES - GRAIN FREE

Waffles are always made with GF Flour - (Cassava, Almond, Coconut, Sweet Potato) and much love. (Contains Eggs & Organic Butter)

Superfood Ube Waffle \$14.75

(purple sweet potato*)

Thick Creamy Coconut Yogurt* (Cocojune DF) Wild Berry Drizzle* Hemp Seed Hearts* Crushed Walnuts Pumpkin Seeds*

Almond Bliss

Almond Butter Banana* Fresh Strawberries* Raw Honey* Almond Slices

Raw Honev*

ADD ONS \$1.25

Extra Syrup or Honey
Organic Banana
Organic Wild Berry Sauce
Almond Butter
Organic House Granola
Organic Vanilla Maple Whip Cream
(House Made)

Cocoa Nibs \$1.50
Coconut Yogurt Scoop (Cocojune) \$2.00

Wild Berry-Licious

Vanilla Maple Whip Cream* (House Made) Granola - House Made* (contains nuts) Organic Wild Berry Drizzle* Maple Syrup*

Plain Jane \$9.50

Organic Maple Syrup Organic Whipped Butter

Non Waffle Option

Superfood Banana Split (DF) \$13.75

Thick Creamy Coconut Yogurt* - (Cocojune)
Housemade Granola*
Walnuts
Hemp Seed Hearts*
Pumpkin Seeds*
Wild Berry Drizzle*
Gogi Berries*
Cocoa Nibs*
Honey*



\$13.75

EMPANADAS (Baked) \$6.75

Chicken (DF)
Mushroom Cheese
Spinach Cheese
Beef Chorizo with Potato and Egg

Vegan Soyrizo with Potato (DF)

Apple (DF)

ICE CREAM TREATS

Affogato Al Caffe \$6.75

Italian for "Drowned in Coffee" Vanilla Ice Cream Topped with Shot of Espresso Plant based Ice Cream +\$1

Soda Float olipop \$5.50

"Healthy" SodaVanilla Ice cream
Plant based Ice Cream +\$1

Variety of **Baked Goods** \$2.75 - \$5.50

Variety of Overnight Oats / Parfaits & Plant Based Cheese Cakes \$4.50 - \$7.95



FOOD MENU CONT

TOASTS & SANDWICHES

Made Fresh to Order Add White Sharp Cheddar \$1 +, Add fried egg +\$1



Vegetarian



Fiesta Toast

\$12.95



Mediterranean Toast

\$12.95

Avocado **Marinated Seasoned Tomatoes** Pickled Red Onion Chipotle Sauce (DF) Micro-Greens **Smoked Salt Toasted Whole Grain Bread**

Palestinian *Za'atar **House Made Hummus** Feta Cheese **Seasoned Tomatoes** Cucumber **Tahini Dressing** Micro-Greens

Toasted Whole Grain Bread

(*Zatar - Blend of dried herbs) oregano, thyme, red sumac berries, sesame seeds. Savory, tangy, nutty flavor

Sub Gluten Free Bread on Toasts +1

The Italian Sandwich

\$12.95



> The Beyond Sandwich

\$13.95

Proscuitto Sharp Cheddar Cheese Marinated Seasoned Tomatoes Pesto Micro-greens **Croissant Bun**

Beyond Meat® Veggie "Sausage" Patty Avocado **Marinated Seasoned Tomatoes**

Pickled Red Onion Chipotle Sauce (DF)

Micro-greens

Sub Gluten Free Bread on Sandwiches +\$2

SALADS AND MORE COMING SOON...



DRINK MENU

ESPRESSO & DRINKS

Espresso Doppio 2oz Black label Espresso + \$1	\$3.50	Americano 60z	\$4.00
Cubano 2oz Doppio + Brown Sugar	\$4.00	Cortado 4oz	\$4.50
Cappuccino 60z	\$5.00	Flat White 602	\$5.00
Latte 10oz	\$6.00	Mocha 10oz	\$7.00
Chai Latte 10oz Black Tea with Organic Spices	\$6.00	Cacao Drink 10oz Organic Fair Trade Cacao + Milk*	\$5.50
Matcha Latte 10oz Organic 1st Harvest Japanese Leaves Soft and Smooth	\$5.50	Kids Organic Cacao 8oz Warm Organic Milk + Housemade Whip Cream + Mini Marshmellow	\$4.75
Roasted Matcha 10oz Nuttty Toasted Flavor / Chocolatey Color	\$5.75	Kids Vanilla Honey Steamer 802	\$3.75
Golden Milk 10oz Turmeric, Cinnamon, Ginger, Honey	\$5.00		

Organic Whole Milk Organic 2% Milk Alternatives

ADD/SUBSTITUTE

Organic All Natural Syrup + \$0.95 Vanilla, Lavender, Ginger Honey		Plant Based Milk Oat, Almond, Coconut	+ \$0.95
Superfood Vitality Blend + Lions Mane, Ashwagandha, Marshmallow Root, MCT Powder	\$1.50	Organic House-Made Vanilla Maple Whip Cream	+ \$0.95





POUR OVER BAR DRINKS MENU

GREEN LABEL

Familiar

\$4

Chill Mode

You won't believe it's decaffeinated. This rich, dark, with chocolate notes is decaffeinated with a natural sugar process. This might be the best tasting decaf you will ever have.

Tahoe Joe

This one makes you feel right at home, with notes of cacao and marshmallow with a silky body. Dark, yet smooth.

BLUE LABEL

Nuanced

\$6

Obata

Up and coming varietal, making a sophisticated, and floral impact in the palates of coffee lovers.

Honey Harvest

Imagine that your favorite coffee's middle name was Honey. Naturally sweet and nutty.

House Blend

The most pleasing blend. One farm - four varietal - $\frac{1}{4}$ Geisha - 100% balanced. Your perfect introduction to the world of specialty coffee.

BLACK LABEL

Elegant / Fruity

\$8

Blueberry Crisp

A naturally sweet and velvety coffee with notes of blueberry. These beans remain intact for over 30 days after harvesting, allowing the bean to absorb all the natural sugars reminding us that coffee is a fruit and not a bean.

Divine Clementine

Competition level coffee Geisha varial. Tasting notes of clementine, peach, & black tea, . This harvest continues to elevate our perspective on coffee. The elixir of the mountains of Panama.