

# OUR MENU



P R E S S E D

## JUICES \$9.5

ABUNDANT LEVEL OF NATURALLY OCCURRING ELEMENT  
IN EACH JUICE

**POTASSIUM** K  
orange, carrot, nectarine

**SELENIUM** Se  
beet, orange, fennel, strawberry,  
shiso leaves

**MANGANESE** Mn  
cucumber, green apple, kale,  
green grape

**ZINC** Zn  
sweet apple, green apple, cucumber,  
lime, mint, kale, wheatgrass

**MAGNESIUM** Mg  
watermelon, cucumber, lime, ginger,  
pomegranate

## SUPERFOOD SHAKES \$10

**CALM**  
house-made raw chai syrup, banana, coconut,  
almond milk, almond butter, dates, maca root,  
protein

**CHARGE**  
raw cacao, almond butter, cold brewed coffee,  
almond milk

**IMMUNITY**  
pineapple, cilantro, coconut, lemon, ginger

**PURIFY**  
blueberries, green tea powder, kale,  
coconut, chlorella

**FOCUS**  
mango, spinach, avocado, orange, basil

**FORTIFY**  
mixed berries, kale, tahini, protein,  
dates, maple

WARNING: SOME ITEMS CONTAIN NUTS, WHEAT, SOYBEANS,  
TREE NUTS. BEFORE PLACING YOUR ORDER, PLEASE INFORM  
YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD  
ALLERGY

## BREAKFAST

**ALMOND BUTTER AND GOJI BERRY JAM CREPE** 7  
house-made almond butter, goji-pomegranate jam with ripe berries on  
gluten-free crepe

**PEPITA AVOCADO SMASH** 7  
smashed ripe avocado, roasted pepitas, lemon, pumpkinseed oil and  
maldon salt on gluten-free crepe or 7-grain toast

**COCONUT YOGURT AND HOUSE GRANOLA** 7  
coconut yogurt with house-made granola with gluten-free oats,  
coconut meat, cranberries, pepitas, almonds, sunflower seeds, honey and  
maple, fresh sliced seasonal fruit

**TEN-GRAIN HOT CEREAL** 7  
wheat, rye, triticale, oats, oat bran, corn, barley, soybeans, brown rice,  
millet and flaxseed, chia seeds, seasonal topping

## LUNCH & DINNER

**PEPITA AVOCADO SMASH** 10  
smashed ripe avocado, roasted pepitas, pumpkinseed oil and maldon salt  
on 7-grain toast with greens

**SMOKED ELT** 10  
smoky marinated eggplant bacon, tomato, mixed greens, basil mayo on  
7-grain with greens

**PORTOBELLO, CASHEW RICOTTA, APPLE-ONION JAM** 13  
rosemary roasted portobello mushrooms, cashew ricotta,  
house-made apple and onion jam with balsamic vinegar and black  
pepper, arugula on onion baguette with greens

**JACKFRUIT BAHN MI** 13  
spicy sweet jackfruit, cucumber, pickled carrots, bean sprouts,  
mixed greens, sesame and fermented chile mayo on baguette with greens

**PESTO KALE CAESAR** 12  
creamy cashew and caper classic caesar salad with massaged baby kale,  
avocado, shredded carrot, garlic croutons, almond parmesan

**ROASTED BEETS WITH FRENCH LENTILS** 12  
beets and lentils du puy with orange zest, currants, spinach, turmeric  
mustard vinaigrette, cashew ricotta, walnuts

**CREAMY RANCH KABOCHA SQUASH** 11  
kabocha squash, toasted almonds, arugula, masa harina, creamy garlic  
and chive dressing, poppy seeds

**SUPERFOOD SUSHI** 10  
sweet potato, avocado, cucumber, burdock and yacon roots, seasonal  
pickled vegetables with black rice, miso-ginger dipping sauce

**SWEET CHILE AND MANGO BUCKWHEAT SOBA** 9  
buckwheat noodles with chile-mango dressing, basil, cilantro, edamame,  
red pepper, spicy coconut crunch

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ALL OF OUR INGREDIENTS ARE LOCAL AND ORGANIC WHEN POSSIBLE, MADE FRESH IN-HOUSE FOR YOU DAILY  
EXECUTIVE CHEF, JOYA CARLTON