

Seasonal Sips

Peppermint White Mocha..... \$5.00

House espresso incorporated with white chocolate sauce & peppermint syrup. Steamed with your milk of choice & topped with optional vanilla whipped cream & peppermint candy garnish.

Gingerbread Latte \$4.75

House espresso incorporated with ginger & cookie butter syrups, steamed with your choice of milk.

Blackcurrant Sencha \$4.75

Organic kodama sencha tea from Spirit Tea steeped with a vibrant blackcurrant syrup!



Smoothies

NEW!

Skinny Elvis (V) \$9

Banana, yogurt, tahini, cinnamon, & honey blended with oat milk.

Full Recovery \$9

Belgian cocoa, banana, plant-based protein, sunflower butter, Four Sigmatic mushroom blend, & collagen peptides* blended with oat milk.

Berry Calm (V)..... \$9

Açaí, blueberry, banana, orange, raw bee pollen*, & Moon Juice's Magnesi-Om[®] mix blended with oat milk.

Desert Detox Smoothie (VE)..... \$9

Cactus pear, orange, pineapple, blood orange juice, agave nectar, Irish sea moss*, & burdock root blended with oat milk.

Green Goodness (VE)..... \$9

Avocado, baby spinach, orange, yerba mate, turmeric, agave, & vanilla blended with oat milk.

*Caution: May cause an allergic reaction. If you are pregnant, nursing or have a medical condition, consult your physician before consuming supplements.

Breakfast Sammies

NEW! Veggie Brekkie Sandwich (V) \$7

Vital Farms pasture-raised eggs with with marinated mushrooms & peppers & pimento cheese spread on a seeded roll.

Sausage, Egg, & Cheese \$8

Vital Farms pasture-raised eggs with sausage patty, cheddar cheese, & maple butter on a seeded roll.

Breakfast Tacos SERVED 'TIL NOON, \$3.50 EACH

Made with Vital Farms pasture-raised eggs wrapped in handmade tortillas from Austin, TX. Comes with your choice of red or green salsa.

Migas (V)

Fire-roasted peppers & onions, cheddar, jack cheese, & scrambled eggs.

Bean & Cheese (V)

Refried pinto beans, cheddar, jack cheese, & scrambled eggs.

Barbacoa

Braised short rib, cheddar, jack cheese, & scrambled eggs.

Bacon

Thick-cut double-smoked bacon, cheddar, jack cheese, & scrambled eggs.



Toasts

- NEW!** **Burrata (V)** \$10
Burrata, extra virgin olive oil, fig jam, & Brussels sprout slaw. Topped with a crunchy Dukkah seed blend on toasted sourdough.
- The Original (VE)** \$7
Fresh smashed avocado, extra virgin olive oil, & lime on toasted sourdough.
- Bacon Tomato** \$9
Fresh smashed avocado, double-smoked bacon, roasted tomatoes, banana peppers, & herby aioli on toasted sourdough.
- Smoked Salmon** \$11
Fresh smashed avocado, smoked salmon, pickled red onion, & everything seasoning on toasted sourdough.

Salads & Bowls



- Elote Caesar Salad (V)** \$10
Romaine lettuce, roasted corn, pickled red onion, cotija cheese, homemade masa croutons, & avocado caesar dressing.
- Farro Veggie Bowl (V)** \$10
Organic farro, charred broccoli, roasted tomatoes, garlic, goat cheese, & crisped shallots served with avocado vinaigrette.

ADD CHICKEN FOR \$3

Snacks

NEW! White Cheddar Jalapeño
Popcorn (V) \$5

Baked Goat Cheese (V) \$8
Goat cheese, roasted tomato
compote, & herb salad. Served with
toasted sourdough.

**Harissa Short
Rib Hummus \$8**
Hummus with braised short rib,
fresno chili harissa, pickled onion,
& herb salad. Served with toasted
sourdough.

