Seasonal Sips

PUMPKIN PIE LATTE 350-430 CAL \$475 M \$575 C

House espresso, pumpkin pie syrup, & your choice of milk*. Topped with whipped cream & ground graham crackers.

IT'S BACK!

ICED CARAMEL APPLE LATTE 370-450 CAL \$475 M



House espresso, caramel apple syrup, with your choice of milk*, poured over ice. Topped with whipped cream & caramel drizzle.

ADD A SEASONAL SYRUP FOR \$0.50! Brown Sugar, Pumpkin, Caramel Apple, & Toasted Marshmallow 0-140 CAL *Nutrition information calculated based on standard recipes made with whole milk unless the milk type is called out. Exact information may vary due to customizations.

**Note: If you are pregnant, nursing, have any health condition or are taking medications, consult your healthcare practitioner before using this product.

TRY IT HOT!

Smoothies



GREEN GOODNESS VE 420 CAL \$9.50

Avocado, baby spinach, orange, turmeric, agave, vanilla, oat milk.

BERRY CALM V 270 CAL **\$9**.50

Açaí, blueberry, banana, oat milk.

DESERT DETOX VE 260 CAL **\$9**.50

Cactus pear, orange, pineapple, agave nectar, oat milk.

FULL RECOVERY (2) 500 CAL **\$9**.50

Banana, plant-based protein, sunflower butter, dark chocolate, oat milk.

ADD **VITAL PROTEINS**[®] COLLAGEN PEPTIDES FOR \$2 35 CAL

Breakfast Tacos SERVED TIL NOON!

MIGAS () 190 CAL Scrambled eggs, roasted peppers & onions, tortilla chips, & cheese on a flour tortilla.

BEAN & CHEESE () 180 CAL Scrambled eggs, refried pinto beans, cheddar & jack cheese on a flour tortilla.

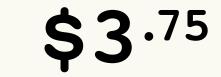
BACON 220 CAL Scrambled eggs, smoked bacon, & cheddar & jack cheese on a flour tortilla. \$3.75

\$3.75

CARNITAS 190 CAL Scrambled eggs, cheddar & jack cheeses, with braised carnitas on a flour tortilla.

ADD FRESH MASHED AVOCADO FOR \$1 90 CAL

TRY WITH RED OR GREEN SALSA 5 CAL



S3.75



VEGETARIAN VEGAN

ALLERGENS: Foxtrot kitchens prepare a variety of products that include: fish, crustacean shellfish, milk, egg, tree nuts, wheat, peanuts, sesame, and soy. We have protocols designed to help prevent allergen cross-contact, however, there is a risk that any food produced, sliced, packaged or served in our stores may contain one or more of these allergens.