

Brunch

January 14, 2018

Fresh Yummy Food

Starters

Avocado Bruschetta *

Crostinis are grilled with garlic oil and topped with a diced mix of avocados, cucumbers, garlic, tomatoes, basil and white balsamic vinegar. 10

Spanakopita

A warm, spicy mixture of spinach, feta, cream cheese, onions and garlic wrapped in a phyllo shell. Served with tzatziki. 11

Raw Nachos ***

Our dehydrated corn chips topped with spiced nut meat, cashew sour cream, turmeric nut cheese, house made guacamole, fresh pico de gallo and shredded lettuce. 13

Salads

Jackfruit Barbacoa Burrito Bowl **

Shredded romaine and kale are topped with piles of brown rice, black beans, sweet corn, jackfruit barbacoa, sliced avocado and guajillo salsa. Finished with fresh jalapenos, avocado lime dressing and cilantro micro greens. 15

Caesar Salad

This unique salad is served with our house made Caesar dressing, fresh avocado, tomato, parmesan cheese and accompanied by parmesan garlic bread. 13
Add sautéed Tempeh or Tofu 2

Yummy Entrees

Raw Thai Rolls ***

Crisp vegetables and macadamia-lime filling wrapped in collard greens. Served with an Asian dipping sauce and sweet cauliflower couscous. 14

Mushroom Asparagus Omelet *

A three-egg omelet made with asparagus, mushrooms and caramelized onions. Topped with micro greens and served with truffled potatoes and onions. 16

Bourbon Apple French Toast *

Orange vanilla battered Texas toast is topped with bourbon glazed apples, candied almonds and pepitas. Finished with macerated berries and served with a side of maple syrup. 16

Tofu Pesto Scramble **

Sautéed tofu is scrambled and mixed with mushrooms, caramelized onions, spinach, quinoa and fresh basil pesto. Served with truffled potatoes and onions. 15

Eggs Benedict Caprese

Two buttery croissant halves are topped with tomato, basil, fresh mozzarella, grilled asparagus and poached eggs. Garnished with hollandaise sauce and a balsamic reduction. Served with truffled potatoes and onions. 16

Butternut Squash Ratatouille *

Leeks, bell peppers, carrots, garlic, and butternut squash are caramelized in a pan and mixed with spinach, sage and quinoa. Topped with a sunny side egg and a drizzle of hollandaise sauce. 15

Black Bean, Mushroom & Egg Burger

A southwestern spiced black bean and mushroom patty served with a sunny side egg, fresh cilantro lime aioli, fresh greens, tomato and red onion on a toasted whole wheat bun. Served with truffled potatoes and onions. 14

*Raw *Vegan *Gluten Free

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Afterwards

Chocolate Raspberry Amaretto Torte **

Rich chocolate almond mini cake filled with sweet raspberry jam and finished with vegan amaretto buttercream frosting. Served with raspberry coulis and fresh berries. 11

Café Carrot Cake

Our signature moist & rich carrot cake with macadamia nuts, coconut and ginger. Iced with classic cream cheese frosting. 10

Raw Cheesecake ***

Our unique and dairy-free house made cheesecake, prepared using fresh seasonal ingredients. 10

Chocolacados **

Two creamy chocolate avocado truffles covered in a rich chocolate ganache. Served with a strike of fruit coulis. 5

Rich & Creamy Cheesecake

Our duo-flavored double layered rich and creamy cheesecake, on a graham cracker crust. Topped with whipped cream and a house made graham cracker. 9

Chocolate Chip Cookie Torte **

Chocolate chip cookie dough filling is sandwiched between moist chocolate cake layers. Iced with a rich chocolate buttercream and served with fresh berries. 9

Kid's Menu

Egg & Cheese Breakfast Tacos

Served with fresh fruit. 8

French Toast *

Served with maple syrup. 8

Grilled Cheese Sandwich

Served with fresh fruit or side salad. 6

Kiddie Pizza

Flatbread topped with marinara and cheese. 6

Specialty Beverages

Mimosa

Made with freshly squeezed orange juice and sparkling wine. 7

Limonade **

A nutritious lemonade-style drink made with fresh limes, kale, Swiss chard, pear, raw sugar and purified water. This refreshing drink contains live enzymes and a healthy supply of vitamins and minerals for natural energy. 4

Green Juice ***

A live enzyme-rich drink made with fresh vegetables: kale, Swiss chard, bok choy, cucumber, parsley, celery, romaine, ginger and apple. This drink is loaded with vitamins and minerals helping the body to detoxify. 8

Orange Juice

Freshly squeezed 4

Almond Milk **

Raw almonds blended with coconut nectar, vanilla and purified water, leaving a smooth satisfying milk. The "King of Nuts" provides a high level of protein. 6

Milk 4

Anodyne Coffee 3

Regular or Decaf

Zhena's Gypsy Teas 4

Organic and Fair Trade

With Caffeine:

Uplifting Early Grey (black)

Coconut Chai (black)

Lemon Jasmine (green)

Herbal Caffeine Free:

Rose Mint

Fireside Chai

Italian Chamomile

Brazilian Berry

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