

SPECIALTY DRINKS

ALL DRINKS 5.99

ADD CBD TO
ANY DRINK
+1.99

vietnamese cold brew: cold brew and condensed milk shaken over ice.

goddess gringo horchata: espresso, rice milk and cinnamon over ice.

goddess sweet cream cold brew: double shot, cold brew, lightly steamed sweet cream.

♦♦ **glitter gold latte:**
♦ glittery and fancy.

mayan mocha: espresso, dark chocolate, cinnamon, cayenne, hot or iced.

wildflower honey latte: made with wildflower honey, hot or iced.

nutella oat latte: nutella, steamed oat milk and nutella syrup.

apple butter oat latte: made with oat milk, hot or cold.

chagaccino: espresso, steamed oat milk, wild foraged chaga, organic cacao, cinnamon and vanilla.

strawberry matcha latte: made with real strawberry puree, hot or iced.

golden milk: almond milk steamed with ground turmeric, pink peppercorn, ginger, allspice, lemongrass and black pepper, hot or iced.

london fog: tea latte with a dash of vanilla.

persian tea: black tea poured over fresh mint and sugar cubes.

LIQUID CHOCOLATE

straight up: rich and creamy european sipping chocolate topped with whipped cream, cocoa and a wafer. 5.49

buzzed: liquid chocolate with a double shot of espresso! 5.99

cookies & cream: cookies & cream flavored liquid chocolate, topped with whipped cream and crushed oreos. 5.99

nutella: liquid chocolate and nutella syrup, topped with whipped cream and nutella drizzle. 5.99

s'mores: liquid chocolate and marshmallow syrup, topped with toasted mini marshmallows and crushed graham crackers. 5.99

JUICE BAR

MADE FRESH IN-HOUSE

kale apple cooler: kale, fuji apple, cucumber, lemon. 6.99

ginger pineapple tonic: pineapple, ginger, cucumber, lime, orange, coconut water. 6.99

half & half: half kale cooler and half pineapple tonic. 6.99

immunity shot: a blend of turmeric, ginger, fresh fruits, and cayenne create this powerful health booster, served over ice. 2.99

BOOST
YOUR JUICE
+.99

wellness shot: vitamin B3, C & D, zinc, echinacea, elderberry

energy shot: coffeeberry, ginseng, ashwagandha, guarana and green coffee

HOT DRINKS

ADD CBD TO
ANY DRINK
+1.99

house coffee 2.99 / 3.49

red eyed goddess: 4.59

double shot with drip coffee

café au lait 4.79 / 4.99

espresso: double shot 3.99

americano 4.29

macchiato 4.29

COLD DRINKS

cold brew on tap 4.99

nitro cold brew on tap 4.99

double shot on ice 3.99

iced americano 4.29

iced latte 4.99

iced mocha 5.29

iced matcha americano 5.29

iced matcha latte 5.99

iced chai latte 4.99

cortado 4.29

cappuccino 4.99

latte 4.99

mocha 4.99 / 5.29

matcha americano 5.29

matcha latte 5.99

chai latte 5.49

TEA

RISHI TEA. ALL 3.99

black: english breakfast, earl grey

green: jasmine, matcha

herbal: tumeric ginger, chamomile medley, mystic mint, cinnamon plum

Goddess

AND THE BAKER

MILLENIUM PARK
33 S. WABASH
312.877.5176

RIVERWALK
225 N. LASALLE
312.526.3132

RIVER NORTH
44 E. GRAND
312.624.8536

WELLS & SUPERIOR
THE EXHIBIT
165 W. SUPERIOR
312.624.8109

LOOP
181 W. MADISON
312.846.1233

THE CORNERS OF
BROOKFIELD, WI
340 HIGH STREET
262.505.6560

GODDESSANDTHEBAKER.COM



PRICES AND MENU SUBJECT TO CHANGE WITHOUT NOTICE • UPDATED NOVEMBER 2023

BREAKFAST

morning sandwich: scrambled eggs, cheddar, bacon, avocado, tomatillo sauce. 10.99

impossible breakfast sandwich: savory plant-based sausage, fried egg, tomato, avocado, arugula, cheddar, english muffin. 10.99

hash brown breakfast sandwich: over medium eggs, bacon, cheddar, hash browns mixed with caramelized onions and jalapeño on grilled bread. 11.99

turkey bacon & egg croissant: scrambled eggs, turkey bacon, smoked gouda, sambal aioli, flaky croissant. 10.99

sunrise burrito: eggs scrambled with chihuahua cheese, black beans, avocado, pico de gallo. 10.99

iron man scramble: egg whites, peppers, caramelized onions, poblanos, arugula, avocado, salsa verde. 13.99

chicken tinga: over medium eggs, chicken tinga, caramelized onions & poblanos. Topped with avocado, sour cream, cotija and jalapeños, served with corn tortillas. 14.99

huevos rancheros tostadas*: “sunny side up” eggs, black beans, chihuahua cheese, avocado mash, jalapeño, tomatoes, sour cream, roja sauce. 10.99

breakfast of the goddess: two eggs any style, bacon, turkey bacon or sausage patty, toasted sourdough, crispy hash browns. 11.99

bacon avocado omelette: bacon, avocado and chihuahua cheese topped with sour cream and pico de gallo, served with toasted sourdough. 13.99

leo omelette: lox, eggs, caramelized onion, topped with sour cream and fresh dill, served with everything bagel and cream cheese. 15.99

shakshuka: classic israeli dish of baked eggs in a hearty tomato and pepper sauce, topped with feta, served with toasted sourdough. 13.99

chicken & waffles: giant chicken tenders on a bacon-infused waffle, honey butter and maple syrup. 14.99

strawberry banana waffle: crisp golden waffle topped with fresh strawberries, bananas and whip. 11.99

bagel & schmear: cream cheese, tomato, red onion, cucumber, sliced radish. 6.99

smoked salmon plate: cream cheese, fresh dill, capers, cucumber, tomato, sliced radish, sesame semolina or bagel. 13.99

crunchy berry oatmeal: hot oatmeal topped with brown sugar, organic granola and fresh berries. 8.99

yogurt parfait: topped with granola and fresh fruit, honey drizzle. 7.99

AÇAÍ BOWL

açaí blended with fresh fruit. 11.99
toppings: fresh berries, granola, coconut flakes, chia and flax seeds.

AVOCADO TOAST

toasted sourdough, smashed avocado, cotija cheese, chili flakes, arugula salad, sliced radish. 10.99

ADD ON:
6-MIN, FRIED OR SCRAMBLED EGG 1.99
GRILLED OR SMOKED SALMON 6.99

SALADS

grilled salmon kale caesar: topped with 6-minute egg, diced tomatoes and seeded crackers. 15.99

the baker's chopped: romaine, avocado, diced tomatoes, chickpeas, cucumber, corn, carrot, red pepper, blue cheese, sunflower seeds, 6-minute egg, goddess dressing. 13.99

greek chicken: classic greek salad with feta, chickpeas, tomatoes and shredded beets, topped with seasoned grilled chicken, tzatziki and naan. 14.99

southwest: romaine, black beans, tomatoes, avocado, corn, red peppers, chihuahua cheese, tortilla strips, chipotle ranch. 13.99

chicken taco: corn tostadas topped with romaine, chicken tinga, black beans, corn, avocado, pico de gallo, cotija and sour cream served with chipotle ranch. 14.99

kale crunch: grilled chicken, rainbow kale, brussels sprouts, cabbage, blue cheese, sliced apples, toasted almonds, tossed in honey mustard dressing with seeded crackers. 14.99

BOWLS

protein bowl - steak & eggs: quinoa warmed with sweet corn and black beans, topped with a fried egg, grilled steak, sliced avocado, cotija cheese, roja sauce and cilantro. 13.99

mediterranean: arugula salad tossed with quinoa, tomatoes, cucumber in lemon vinaigrette, 6-minute egg, hummus, tzatziki and feta, with zaatar and toasted sourdough. 13.99

harissa chicken: harissa fried chicken over Israeli couscous, with chickpeas, tomato, cucumber, red pepper, red onion, feta, mint and parsley, tossed in lemon vinaigrette. 14.99

SANDWICHES

SERVED WITH FRIES, CHIPS OR FRUIT. 13.99

chicken club: grilled chicken, bacon, lettuce, tomato, avocado, lemon aioli on bread.

greek chicken naanwich: seasoned grilled chicken, feta, greek salad, tzatziki on toasted naan.

chicken caprese: grilled chicken, fresh mozzarella, tomato, basil pesto, balsamic reduction on toasted bread.

santa monica turkey: turkey, swiss, avocado, arugula, tomato, lemon aioli on multigrain.

tuna salad croissant: cream cheese, house-made tuna with cranberries, fresh dill, pickled red onion on a croissant.

chickpea salad: chickpea salad made with mayo and fresh dill with tomato, lettuce, pickled onion, zhoug aioli on toasted sourdough.

chipotle ranch wrap: choice of steak, fried or grilled chicken with lettuce, black beans, corn, roasted red peppers, tomatoes, avocado mash, tortilla strips, cilantro, chipotle ranch.

garden goddess wrap: hummus, avocado, cucumber, carrot, tomato, beets, arugula, goddess dressing.

MAC

baked mac and cheese, served with salad. 12.99

ADD ON:
BACON 1.99 | GRILLED STEAK 5.99
GRILLED OR CRUNCHY CHICKEN 4.99

SOUP

bowl 6.99 / cup 4.49

These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses.