

COFFEE & TEA

Latte	5.50
Matcha Latte	6.50
Chai Latte	6.50
Honey Iced Coffee	4.50
Americano	3.75
Iced Aerocano (cold steamed espresso)	4.00
Espresso	3.75
Cappuccino	4.25
Cortado	4.25
Flat White	4.25
Iced Coffee	4.50
Drip	3.50
Iced Black Tea	3.00

ADDITIONS

Flavored Oat Cold Foam Ask about our current flavors!	1.50
Extra Shot	1.25
Vanilla	.50
Ube	.50
Caramel	.50
Cinnamon	.50
Lavender	.50
Hazelnut	.50
Mocha	.75
Honey	.75

MILK OPTIONS

Whole, 2% , Half & Half, Oat, Almond

RISHI HOT TEA

Jasmine, Earl Grey, Peppermint,
English Breakfast, Chamomile,
Elderberry Healer, Tumeric Ginger

BAKED GOODS

Bagels Everything or Classic, choice of Cream Cheese, Honey Butter, or Seasonal Jam	4
Assorted Pastries	6
Banana Walnut Muffin GF	4

SANDWICHES

Served with Your Choice of One House Side	
Substitute Levan Gluten Free Bread +\$3	
SANDWICHES CAN BE MADE AS A SALAD	
Good Karma “Burger”VG N	14.5
House made Seeded Quinoa Patty, Pickled Taqueria Vegetables, Tomato, Vegan Aioli, Romaine, Ciabatta	
Crunchy Chicken N	13
Provolone, Nut-Seed Crumble, Crushed Chips, Ranch, Lettuce, Tomatoes, Pickles, Pretzel Bun	
Truffled Egg Salad V	12
Swift Hill Farms Eggs, Greens, Tomato, Parmesan, Aioli, Pretzel Bun	
Garden Sammie VG	12
Brussel Sprouts, Smashed Avocado, Hummus, Pickled Onion, Lettuce, Tomatoes, Curried Cauliflower, Ciabatta	
Bagel BLT	13
Applewood Bacon, Fried Egg, Tomato, Iceberg, Aioli, Choice of: Plain or Everything Bagel	

SPECIALS

Vegan Broccoli Cheese SoupVG GF N	11
Garnished with Vegan Bacon Bits & Served with your choice of a Grilled Cheese(V)or Ciabatta Bread(VG)	
Local Power Bowl VG GF	14
Brown Rice & Quinoa, Lemony White Beans, Kale, Root Vegetable Saute, Dates, Maple Vinaigrette, Fried Sage & Shallots	
Add Chicken \$3, Add Shrimp \$3, Add Tofu \$3, Add Steak \$4	
Chimichurri Beef Taco GF	6
Maximo Corn Tortilla, Cotija, Sofrito, Cilantro, Pickled Onion	
Gulf Shrimp Taco GF	6
Maximo Corn Tortilla, Avocado, Cabbage Slaw, Corn Salsa, Micro Cilantro	
Grilled Chicken Shawarma N	14
Naan, Mixed Greens, Chili Oil, Hummus, Pickled Onion, Pumpkin Seeds, Dill Yogurt	
Vegan Frito Pie VG N GF	12
Cashew Queso, Vegan Taco “Meat”,Romaine, Pico de Gallo, Avocado, Cilantro	
Add Chicken \$3, Add Shrimp \$3, Add Tofu \$3, Add Steak \$4	
Milton's Bolognese	16
Beef & Pork Ragu, Tomato, Parmesan, Rigatoni	
Wild Mushroom & Tofu “Pho” VG	15
Housemade Noodles, Garlic Chili Crunch, Kale, Asian Herbs, Winter Squash, Vegan Pho Broth, Miso	
Add Chicken \$3, Add Shrimp \$3, Add Steak \$4	

BREAKFAST BURRITOS

FLOUR TORTILLA, HASH BROWNS, SOFRITO, REFRIED BEANS	
RED (SPICY) OR GREEN (MILD) SALSA	
Bacon:	
White Cheddar, Egg, Pico	8
Veggie:	
White Cheddar, Avocado, Egg, Pico	8
Vegan:	
Tofu Scramble, Avocado, Pico	8

SIDES

Kale Salad GF V N	
Golden Raisins, Parmesan, Pine Nuts	
Potato Salad GF V	
Dill, Creole Mustard, Egg, Onion	
Dill Pickle Spears GF VG	
House Brine	
Piece of Fruit GF VG	
Choice of: Apple, Orange, Banana	
Zapp's Potato Chips GF V N +\$1	
Salt & Vinegar, Original, Voodoo, Bbq	

GRAB & GO

Fall Harvest Salad V N GF	14
Mixed Greens, Cauliflower, Roasted Butternut Squash, Beets, Caramelized Grapes,Radish, Brussel Sprouts, Texas Goat Cheese, Sunflower Seeds, Herb Vinaigrette	
Asian Chicken Salad GF N	15
Napa Cabbage, Romaine, Cured Cucumber, Broccoli, Green Beans, Cashews, Cilantromeso, Sweet Potato Noodles, Soy Vinaigrette, Peanut Sauce	
Red Potato Salad GF V	4
Cooked Eggs, Onion, Dill, Creole Mustard	
Acai Bowl V N	8
Vanilla Chia Pudding, Maple Almond Museli, Greek Yogurt, Fruit, Mint	
Roasted Garlic Hummus N	8
Peanut Dukkah, EV00, Toasted Ciabatta	

DESSERTS

Chocolate Chip Cookies	3
Chocolate Brownie GF	4
Vegan Carrot Cake VG	4

OUR LOCAL PARTNERS

Swift Hill Farms, JV Foods, Gunderman Farms, Cake & Bacon, Deluxe Fine Foods, Wiwas Tempeh, Blue Horizon