

coffee bar

serving | MOONGOAT COFFEE ROASTERS

lavender syrup

Coffee Forward			Milky Way		
	Reg	Large		Reg	Large
daily brew	\$3	\$4	latte (hot or iced)	\$5	\$6
espresso (20z)	\$3		mocha (hot or iced)	\$6	\$8
jabroni \$4 a small strong ratio of espresso to milk		churro latte (hot or iced) \$6 \$8 a mix of espresso and milk with dulce de leche,			
cappuccino	\$5	\$6	vanilla and cinnamon		
cold brü	\$5	\$6	chagaccino (hot or iced)	\$6	\$8
fizzy americano \$5 \$6 a single origin espresso shot served over sparkling water		adaptogenic mushrooms, cacao vanilla, espresso, milk and monk fruit			
nitro cold brew	\$7		Teas		
Add-Ons				Reg	Large
almond, oat or soy m	ilk	\$1	chai latte (hot or iced)	\$5	\$6
,		\$.75	matcha latte (hot or iced) \$5	\$6
		ψ. / O	hot tea	\$3	



breakfast

served | 7:30 am to 10:30 am

Breakfast Toast

Dacon avocado toast	\$10
applewood smoked bacon, avocado, cage free hard-boiled egg, lemon arugula, pickled onion, everything bagel seasoning *contains: gluten, sesame seeds	
sides breakfast potato applewood smoked bacon (2) turkey sausage (2) scrambled or boiled egg (2) toast (2) *contains: gluten	\$3 \$3 \$2 \$2 \$2
Breakfast Burrito or Bowl tortilla choice: flour or spinach-herb	
fiesta breakfast scrambled eggs, kale, pico de gallo, cotija cheese, pickled onions, side of house s *contains: gluten, dairy	\$10 alsa
sunrise breakfast scrambled eggs, breakfast potatoes, cheddar-jack, pico de gallo, side of house-salsa *contains: gluten, dairy	\$10
garden breakfast scrambled eggs, baby spinach, black beans, cheddar-jack cheese, pico de gallo, side of house salsa *contains: gluten, dairy	\$10
add-ons sliced avocado applewood smoked bacon turkey sausage vegan sausage	\$2 \$3 \$2 \$2

Pastries

freshly baked pastries

price varies



lunch

served | 11:00 am to 2:00 pm

rotating sandwiches

Signature Bowls/Wraps

mediterranean mixed greens, kale, quinoa, garbanzo beans, grape tomatoes, kalamata olives, cucumber, hummus, feta, chickpea croutons, lemon tahini dressing *contains: dairy, gluten, sesame seeds	\$10
	\$10
ole romaine, mixed greens, brown rice, black beans, corn, pico de gallo, radish, avocado, house salsa, pepitas, lime vinaigrette	\$10
bibimbap white rice, mix greens, beans sprouts, carrots, spinach, radish, gochujang sauce	\$10
add protein baked chicken breast baked salmon fillet slow roasted pork tofu	\$4 \$5 \$5 \$3
Soups & Sandwiches	\$6

price varies



lunch

served | 11:00 am to 2:00 pm

Create Your Own

includes: 5 toppings, additional toppings \$.75 each. 1 dressing, additional dressings \$.50 each.

grain bowl	\$10
salad bowl	\$10
wrap	\$10

base

mixed greens, kale, romaine, brown or white rice

protein

baked chicken breast	\$4
baked salmon fillet	\$5
slow roasted pork	\$5
tofu	\$.3

toppings

quinoa, grape tomatoes, cucumber, radish, bean sprouts, spinach, green onions, pickled ginger, carrots, roasted corn, garbanzo beans, kalamata olives, hummus, feta, black beans, pico de gallo, avocado +\$2

dressing

lemon tahini, chili lime vinaigrette, miso ginger, sweet and spicy gochujang, ranch, italian

*allergens: turmeric-sesame seeds, lemon tahini-sesame seeds, miso-soy

crunchy toppings

pepitas, chickpea crunch, crispy garlic, home-made croutons

^{*}allergens: hummus-sesame seeds, wakame-sesame