

GALLERY MENU

BREAKFAST

/until 11:30am

COCONUT YOGURT 12

House-Made Granola, Macerated Berries

GLUTEN FREE / VEGAN

OATMEAL 12

Tahini Chocolate, Seasonal Fruit

GLUTEN FREE / VEGAN

EGG TOSTADA 14

Pico De Gallo, Avocado, Queso Cotija, Crisp Corn Tortillas

GLUTEN FREE

HOMESTYLE BREAKFAST 16

2 Eggs any style, Applewood Smoked Bacon, Sourdough Toast

EGGS BENEDICT ITALIANO 18

Soft Poached Egg, Prosciutto San Daniele, Sourdough Toast,
Pecorino Hollandaise

POACHED EGGS & LABNEH 12

Chili Crunch, Toasted Angel Bakery Pita

OMELETTE 14

Wild Mushrooms, Cabot Cheddar, Petite Greens

AVOCADO TOAST 14

Feta Cheese, Ruby Radish, Chili Flake

Poached Egg +4

FLAPJACKS 14

Cultured Butter, Vermont Maple Syrup

REJUVINATION

PRESSED JUICE 10

PERFORMANCE
Beets, Apple, Carrot, Ginger, Lemon

CLEANSE
Kale, Celery, Cucumber, Lemon,
Green Apple, Coconut Water

DETOX
Cranberry, Pomegranate, Orange,
Apple Cider Vinegar

WELLNESS SHOTS 6

LIVER REPAIR
Olive Oil, Lemon, Cayenne

ENERGY
Goji Berry, Green Tea, Coconut Water

FOCUS
Matcha, Turmeric, Lemon, Coconut
Water

IMMUNITY
Ginger, Pineapple, Organic Agave,
Lemon, Cayenne

HANDCRAFTED SODAS 8

YUZU MIZU
Yuzu, Hibiscus, Lemon, Soda

SILK ROAD
Coconut Water, Ginger Beer, Turmeric

FIG FIX
Fig, Balsamic, Soda

REFRESHERS

CORPA PURE COCONUT WATER 6
Organic

ICED TEA 4
Black / Green

CLASSIC LEMONADE 4
Seasonal Flavors + 2

FORTIFIED SMOOTHIES 12

Served All Day

BALI MOUNTAIN BLEND

Cacao, Cashews, Coconut Yogurt, Vanilla, Medjool Dates, Flax Seed, Pepitas, Cinnamon. Ketogenic + Paleo | GLUTEN-FREE / VEGAN

GREEN FIBER

Spinach, Cucumber, Lemon, Apple, Banana, Spirulina, Psyllium Husk. Ketogenic + Paleo | GLUTEN-FREE / VEGAN

POWER BERRY

Strawberries, Blackberries, Blueberries, Coconut Milk | GLUTEN-FREE / VEGAN

ADD :

Chia Seeds +2 / Flax Seeds +2 / Protein Powder +4 / MCT Powder +4 / Collagen +4

ALL DAY MENU

STARTING AT 11:30am

MEZZE 12

SERVED WITH WARM PITA OR VEGETABLE CRUDITÉS

HERB HUMMUS

Chickpea, Herbs, Olive Oil

GLUTEN-FREE / VEGAN

TZATZIKI

Strained Greek Yogurt, Cucumber, Garlic, Urfa Chili

GLUTEN-FREE

BABAGANOUSH

Fire Roasted Eggplant, Aleppo Pepper

GLUTEN-FREE / VEGAN

SMALL PLATES

MUSHROOM PÂTÉ

14

Pickeled Vegetables, Enoki, Foccacia

VEGAN

BURRATA

18

Fava Beans, Asparagus, Spring Onions, Herb Oil, Toasted Sourdough

AHI TUNA TARTARE

22

Preserved Lemon, Sesame Lime Vinaigrette, Scallion, Taro Chips

GLUTEN-FREE

SOUPS 12

HEALING CHICKEN BROTH

Kelp Noodles, Green Onion, Chilis
GLUTEN-FREE

WATERCRESS SOUP

Spring Peas, Coconut, Herb Oil
SERVED HOT OR COLD | VEGAN | GLUTEN-FREE

SALADS

BUTTER LETTUCE SALAD

16

Frisée, Herbs, Mustard Shallot Vinaigrette
GLUTEN-FREE / VEGAN

ICEBERG WEDGE

18

Applewood Smoked Bacon, Heirloom Tomato, Radish, Blue Cheese
GLUTEN-FREE

A D D : Avocado +4 / Poached Egg +4 / Tofu +5 / Chicken +7
Salmon +10 / Skirt Steak +12 / Seared Ahi Tuna +14

NICOISE

26

Seared Ahi Tuna, Haricot Verts, Tomato Confit, Nicoise Olives, Jammy Egg
GLUTEN-FREE

THAI SHRIMP SALAD

26

Chilled Wild Gulf Shrimp, Charred Avocado, Herb Aioli, Makrut Lime, Crisp Cashews
GLUTEN-FREE / DAIRY FREE

BOWLS

BUDDHA BOWL

22

Tofu, Quinoa, Pickled Cabbage, Mushrooms, Avocado, Tomato,
Herbed Hummus, Sunflower Seeds
GLUTEN-FREE / VEGAN

TURKEY CHILI

22

Cauliflower Rice, Creme Fraiche
GLUTEN-FREE

SUKI BOWL

25

Seared Ora King Salmon, Sesame Miso Brown Rice, Wilted Greens, Pickled Ginger
GLUTEN-FREE

H A N D H E L D

AVOCADO TOAST 14

Sourdough Rye, Avocado Mash, Feta, Sumac, Ruby Radish

Poached Egg +4

B L T 16

Applewood Smoked Bacon, Heirloom Tomato, Bibb Lettuce,
Avocado Mayo on Seeded Pullman, Potato Chips

VEGAN BURGER 24

Housemade Patty, Olive Tapenade, Roasted Pepper Aioli, Arugula, Pretzel Bun,
Sweet Potato Fries

BURGER 26

Pasture-Fed Wagyu Beef, Cabot Cheddar, Sesame Brioche, Fries

L A R G E P L A T E S

FREE-RANGE CHICKEN PAILLARD 24

Shaved Fennel & Arugula Salad, Sauce Vierge

GLUTEN-FREE

FISH & CHIPS 28

Confetti Potatoes, Peas, Dulse Tartar Sauce

GLUTEN-FREE

BLACK ANGUS SKIRT STEAK 33

French Fries, Petite Salad, Chimichurri

GLUTEN-FREE

S I D E S 10

POACHED GREEN ASPARAGUS

Turmeric Ranch, Almond Crisp

VEGAN / GLUTEN-FREE

FRENCH FRIES

Truffle Dijon Aioli +4

GLUTEN-FREE

SWEET POTATO FRIES

GLUTEN-FREE

SWEETS 12

BERRY TART

Lemon Curd, Apricot Glaze

MANGO CRÈME BRULÉE

GLUTEN-FREE