

GALLERY MENU

BREAKFAST

/until 11:30am

A D D : *Avocado +4 | Any Style Egg +4 | Tofu +5 |
Thick Cut Bacon +7 | Smoked Salmon +8*

COCONUT YOGURT 14
Berries, Housemade Granola
V

BIRCHER MÜSLI 16
Ronnybrook Yogurt, Blueberries, Blackberries, Seeds
VEG | GF

AVOCADO TOAST 16
Feta, Radish Sprouts, Chili Flakes
VEG

KUKU SABZI 20
Herb Frittata, Labneh, Pickled Veggies, Pita
VEG

SMOKED SALMON TARTINE 18
Whipped Farmer's Cheese, Raspberries, Bee Pollen

SHAKSHUKA 20
Peppers & Tomatoes, Poached Egg, Feta, Pita
VEG

ANY STYLE EGG BOWL 18
Everything Seasoning Potatoes, Spinach, Farmer's Cheese
VEG

OMELETTE 20
Goat Cheese, Zucchini, Spinach, with Herbed Potatoes
Egg Whites +2
VEG

REJUVENATION

SMOOTHIES 14

A D D :
*Chia Seeds +2 | Flax Seeds +2
Protein Powder +4 | Creatine +4
Collagen +4 | MCT Powder +4
Espresso Shot +3*

BALI MOUNTAIN BLEND
Cacao, Cashews, Coconut Yogurt,
Vanilla, Medjool Dates, Flax Seed,
Pepitas, Cinnamon
V | GF | KET | PAL

GREEN FIBER
Spinach, Cucumber, Lemon, Apple,
Banana, Spirulina, Psyllium Husk
V | GF | KET | PAL

POWER BERRY
Strawberries, Blackberries,
Blueberries, Coconut Milk
V | GF

MANGO LASSI
Ronnybrook Yogurt
VEG | GF

**PRESSED
HOUSEMADE
JUICE** 12

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

BOOST
Orange, Carrot, Red Apple, Turmeric,
Lemon, Black Pepper

PERFORMANCE
Beets, Apple, Carrot, Ginger, Lemon

**WELLNESS
SHOTS** 6

IMMUNITY
Ginger, Pineapple, Organic Agave,
Lemon, Cayenne

**HOUSEMADE
SODAS**

SILK ROAD 10
Coconut Water, Ginger Beer,
Turmeric

MADAME TALLIEN 10
Strawberries, Basil, Lemon,
Soda

ZEN GARDEN 10
Cucumber, Mint, Lime, Soda

ALL DAY MENU

SOUPS

HEALING CHICKEN BROTH

Kelp Noodles, Cilantro, Chilis
GF

14

SOUP DU JOUR

Seasonal Market Inspired Soup

16

SALADS

*A D D : Avocado +4 / Poached Egg +4 / Tofu +5 / Chicken +7
Salmon +10 / Steak +16 / Seared Ahi Tuna +16*

BUTTER LETTUCE

Little Gem, Herbs, Mustard Shallot Vinaigrette
V | GF

16

FARMER'S MARKET ZUCCHINI

Coconut Yogurt, Spiced Pepita
V | GF

17

WATERMELON

Hibiscus pickled Onions, Feta, Fresno Peppers
VEG | GF

19

STONE FRUIT & SUNGOLDS

Macadamia Ricotta, Strawberry Vinaigrette, Lovage
V | GF

19

SMALL PLATES

HOUSEMADE FOCACCIA 11
V

ZERBINATI MELONS 31
Prosciutto, Pepperoncini, Focaccia
DF

AHI TUNA TARTARE 25
Mango, Avocado, Sriracha Aioli, Taro Chips
DF | GF

MUSHROOM PÂTÉ 18
Pickled Vegetables, Swiss Sunday Bread
V

SHRIMP TACO SINGLE 10 | SET OF THREE 25
Pico, Jalapeno Mayo, Avocado
GF | DF

LAMB LARB 16
Little Gem, Radishes, Cashew Nam Phrik
DF | GF

MUSHROOM TACO SINGLE 10 | SET OF THREE 25
Sweet Potato, Pico, Chipotle Mayo
V | GF

MEXICAN SHRIMP CEVICHE 18
Habanero, Cilantro, Lime
GF | DF

CHEESE PLATE 27
Chef Curated Local Cheeses, Pickles
served with Housemade Focaccia

HERB HUMMUS 14
Chickpea, Herbs, Olive Oil
V | GF

MAST-O KHIAR 14
Labneh, Golden Raisins, Urfa
VEG | GF

MUHAMMARA 14
Walnuts, Jimmy Nardello, Pomegrante Molasses

LARGE PLATES

CHICKEN 28
Sichuan Zucchini Salad, Chandon Beni Coconut Cream
GF | DF

BLACK ANGUS FLAT IRON STEAK 42
French Fries, Petite Salad, Stone Fruit Pico
V | GF

SKATE SCHNITZEL 27
Yellow Wax Beans, Kosho Ranch, Lemon Balm
GF

LION'S MANE MUSHROOM 29
Parsnip Mousse, Melon Salsa, Herb Salad
V | GF

VEGAN BURGER 18
Housemade Patty, Chipotle Aioli
V

CLASSIC BURGER 29
Wagyu Beef, Bibb Lettuce, Tomato, Cabot Cheddar

BOWLS

SUMMER CORN NOODLES 22
Cashew Corn Broth, Tofu, Sichuan Chili Crisp
V | GF

SALMON SUKI 28
Seared Faroe Island Salmon, Sesame Miso Brown Rice, Spinach,
Pickled Ginger
GF | DF

AHI TUNA POKE 28
Sushi Rice, Stone Fruit, Smashed Cucumbers, Pickled Ginger
DF | GF

HOUSEMADE FALAFEL 24
Quinoa Tabbouleh, Herb Humus, Fermented Cabbage,
Spicy Tahini
V | GF

DESSERT

SEASONAL OLIVE OIL CAKE 12

Crème Fraîche

PLUM TARTE 15

Hazelnut, Vanilla Ice Cream

PASSION FRUIT FLAN 12

SEASONAL GELATO & SORBET 10

Vanilla, Chocolate, Raspberry

LOAF CAKE 8

Selection of Banana, Poppy Seed, Earl Grey, Brown Butter,
Vegan Carrot

HOUSEMADE COOKIES 8

Daily Selections