**executive chef seizan dreux elliis**

**Starters**
- **I Am Balanced**
  - Roasted Japanese Yams, leek confit, collard greens, maple sesame glaze, black and white sesame

- **I Am Resilient**
  - Roasted Butternut & Radicchio, butternut squash & radicchio ‘na caa’, red onion, doublebath almond ricotta, white truffle oil, pistachio coconut crunch, sesame levain
  - Sub of Goat 4.25

- **I Am Sharing**
  - Nachos: black beans, cashew nacho cheese, pico de gallo, avocado, spicy pepitas
  - Add Chi Foods Chorizo 4.25

**Salads**
- **I Am Vivid**
  - Açaí Superfood Bowl, superfood granola, cashews, coconut, banana, mixed berries, ginger syrup & 2 toppings of your choice:
    - Vegan Nuts & Seeds
    - Hempseeds / Goji Berries / Coconut Yogurt

- **I Am Resourceful**
  - Cuban Plantain Tostones Bowl, chi-rizo picadillo, sautéed collards, herb coconut cream, pineapple coleslaw, coconut bacon, black beans, coconut basmati rice

- **I Am Exuberant**
  - Pum ps Greek, pumpkin seed tofu, hearts of palm, butter lettuce, cherry tomatoes, persian cucumbers, kalani olives, seasoned chickpeas, herb hempseeds, toasted maple seeds in collaboration with Elissa Goodman

- **I Am Pure**
  - Mexican Black Bean, avocado, cucumber, carrots, nori, toasted tamari almonds, garlic tahini dressing
  - Add Kimchi 4.25

- **I Am Sacred**
  - Burrito: black beans, guacamole, pico de gallo, romaine, cashew nacho cheese, spicy seed mix, rice, red onion, cheese, or a mix

- **I Am Loving**
  - Forbidden Black Rice Bowl: roasted garret yams, Brussels sprouts, maple sesame dressing, avocado, quinoa, garlic tahini, pickled carrots & red onions, spicy fresno chili, cilantro

- **I Am Thriving**
  - Soup of the Day: add: Focaccia Crostini 4.25 / Goiabada 4.25

- **I Am Exquisite**
  - Chorizo Breakfast Burrito: Chi Foods chorizo, house tofu scramble, potato, avocado, black beans, almond burrata, tomato, seaweed fresca, whole wheat tortilla

- **I Am Valued**
  - Yo Soy Fuerte Gratitude Crunchwrap: mushroom carnitas, guacamole, cashew nacho cheese, pico de gallo, romaine, corn tortilla, whole wheat tortilla

**Bowls**
- **I Am Dynamic**
  - Whole Wheat Samosa Chaat: garnet yam and cauliflower filling, chana masala, coconut milk chutney, spicy tomato jam, avocado, pico de gallo, black beans, housemade marinara,醛am nut parmesan, whole wheat tortilla

- **I Am Awesome**
  - Chik’n/hyphen.cap Fried Mushroom Sandwich: lion’s mane brisket, cashew macadamia béchamel, mushroom & cheese, pico de gallo, romaine, buffalo sauce, tomato, onion, pickles, ketchup, cilantro

- **I Am Intuitive**
  - Braised Butternut Squash & Truffled Mushroom Risotto, oyster, criminis, shitake mushrooms, arborio rice, truffled almond béchamel, black bean pasta, whole wheat tortilla

- **I Am Kansha**
  - Japanese Sliced Tofu, Asparagus & Roasted Tahini: yuzu pickled cucumbers, kumquat, brown rice, shaved scallion

- **I Am Terrific**
  - Raw Almond Thai Kelp Noodles: green papaya, salt-cured mizuna, carrots, red bell peppers, persian cucumber, thai coconut, thai yam, almond, amaranth, asian dressing, basil, cilantro & mint

**Sandwiches & Wraps**
- **I Am Great**
  - Steak ’n Eggs Breakfast Sandwich: housemade mung bean egg, doublebath almond chispotle cheddar, sriracha mayo, crispy shallots, BBQ sauce, tomato, romaine, brioche
  - Sub of Bun 4.25

- **I Am Enthusiastic**
  - Chik’n-Fried Mushroom Sandwich: tomato, pickles, romaine, buffalo sauce, ranch, brioche
  - Sub of Bun 4.25

**Plates**
- **I Am Beautiful**
  - Whole Wheat Samosa Chaat: garnet yam and cauliflower filling, chana masala, coconut milk chutney, spicy tomato jam, avocado, pico de gallo, black beans, housemade marinara,醛am nut parmesan, whole wheat tortilla

**Pizzas**
- **I Am Giving**
  - Sub of Pizza Crust 4.25

- **Truffled Mushroom Bianca**
  - Oyster, criminis, shitake mushrooms, truffled almond béchamel, doublebath almond ricotta, almond burrata, chili flakes, arugula

- **Sausage & Pepper**
  - Chi Foods chorizo, roasted red pepper, arugula, housemade marinara, almond burrata, brazil nut parmesan

**Proteins & Add-Ons**
- **I Am Awesome**
  - Crispy Eggplant Parmesan Focaccia: basil hmemseed pesto, almond burrata, house marinara, brazil nut parmesan
  - Sub of Bun 4.25

- **I Am Enthusiastic**
  - Chik’n-Fried Mushroom Sandwich: tomato, pickles, romaine, buffalo sauce, ranch, brioche
  - Sub of Bun 4.25

**NOTICE**
- Please notify us of any food allergies / full ingredient list at CafeGratitude.com
smoothies

I AM SUPPORTED
GUT HEALING SMOOTHIE
pro-probiotic, DGL, L-carnosine, L-glutamine, hempseed, blue spirulina, strawberry, avocado, almond milk, vanilla, dates, blueberry reduction, coconut chia topping
IN COLLABORATION WITH DR. WILL COLE

I AM BEATING
SUPERFOOD MATCHA SMOOTHIE
ceremonial matcha, Black Magic chaga elixir, almond milk, coconut milk, cantaloupe, dandelion root, burdock root, wild cherry bark, vanilla, cinnamon

I AM INVINCIBLE
BRAIN BOOSTING MOCHA SMOOTHIE
Common Room cold brew coffee, Black Magic Reishi Elixir, coconut milk, coconut meat, MCT oil, cacao powder, cinnamon

I AM GLOWING
GREEN COLLAGEN BOOST
banana, spinach, almond milk, moon juice protect, vanilla, almond butter, maca, pineapple

I AM ADAPTABLE
BUILD YOUR OWN SMOOTHIE
your choice of 1 SUPPLEMENT and: 1 AUTO ALMOND, coconut, hemp, oat 1 BASE coconut meat, dates, almond butter 1 GREEN spinach, kale 1 FRUIT banana, strawberries, blueberries, coconut, pineapple

bottles & cans

GHIJA LE SPIRITZ N/A Botanical Aperitifs 5.9
GIN Probiotic Soda 4
OLIPOP Botanical Soda 4
SUPERFOOD & CO Keifer Soda 8
HARMLESS HARVEST Coconut H2O 6.5
BETTER ROOX Kombucha 5.8
VYBES Hemp CBD Beverage 7.5
MOUNTAIN VALLEY Still Water (1L) 4
MOUNTAIN VALLEY Sparkling Water (1L) 4

zero proof

GHIJA LE SPIRITZ N/A Botanical Aperitifs 5.9
GIN Probiotic Soda 4
OLIPOP Botanical Soda 4
SUPERFOOD & CO Keifer Soda 8
HARMLESS HARVEST Coconut H2O 6.5
BETTER ROOX Kombucha 5.8
VYBES Hemp CBD Beverage 7.5
MOUNTAIN VALLEY Still Water (1L) 4
MOUNTAIN VALLEY Sparkling Water (1L) 4

wine

GRATITUDE FIERO SPRITZ prosecco, fero vermouth, soda, orange
GINGER SPRITZ prosecco, house gingerale, soda, lemon
LIMONATA SPRITZ white wine, house sparkling lemonade, mint
MIMOSA FRESCA prosecco, freshly squeezed orange juice
SANGRIA red wine, berries, citrus, beets, ginger, pineapple

GLASS SIZE CHARGES* 6OZ POURS / CORNA $25/750ML

coffee

I AM COURAGEOUS COFFEE 4.3
I AM LIGHT CAFELATTE 4.5
I AM AWAKE MACCHIATO 4.8
I AM CAREFREE CAPPUCCINO 4.2
I AM PRESENT FLAT WHITE 4.5
I AM ELEVATED ESPRESSO SUNRISE 4.5

juiices & shots

I AM ILLUMINATED
VITAMIN-C POWER SMOOTHIE orange juice, coconut, banana, pineapple, goji berries, metabolic essential oil blend

I AM MAGNIFICENT
BLACK SESAME DATE SHAKE almond, dates, banana, vanilla, cardamom, sea salt

I AM MELODY
BLUE SPIRULINA SMOOTHIE blue spirulina, almond butter, dates, vanilla, goji berries, ashwaganda, cordyceps, reishi, cinnamon

I AM RESTORED
ADRENALINE SMOOTHIE ashwaganda, pine pollen, cordyceps, maca, raw honey

I AM COZY
IMMUNE-BOOSTING TEA lemon, ginger, raw honey, cayenne

I AM CALM
CLUB MAGIC HOUR CEREMONIAL TEAS BOHEMIAN BREAKFAST vanilla black tea blend 4.6 GODDESS GREEN green tea blend 4.6 RUBY MOON herbal Hibiscus elderberry blend 4.6 QUEEN OF THE SOUTH herbal cocoa detox blend 4.6

I AM LOVE
ELDERBERRY HIBISCUS ICED TEA 4.5

I AM SPLENDID
CLASSIC BLACK ICED TEA 4.5

I AM UPLIFTED
GRATITUDE ARNOLD PALMER 7.8

milks: HOUSEMADE ALMOND / HOUSEMADE HEMPSPEED / OAT

I AM MYSTICAL
ADAPTOGENIC MAYAN HOT CHOCOLATE ashwaganda, cacao, maca, cacao nites, dates

I AM COSMIC
ANTIOXIDANT SPIRULINA LENTHE hemp milk, reishi, chaga, raw honey

I AM VIBRANT
MATCHA LATTE ceremonial grade matcha, raw honey

I AM CHARMED
GHAI LATTE MAKE IT DIRTY 3.5

I AM GOLDEN
TURMERIC LATTE raw honey, black pepper

I AM IMMORTAL
AYURVEDIC LATTE chaga, shilajit, reishi, he shou wu, raw honey

brews

Lucky Luke* Blondie Ale (4.9%)
Lucky Luke Sangria Pale Ale (3.6%)
Mother Earth Cali Creamer* Ale (5%)
Juswahh Hard Kombucha (5%) 6.75
Calidad Mexican Lager (4.5%)
THREE WEavers Sour Ale (4.5%)
Boucott Hard Kombucha (7%) 6.75

milk: HOUSEMADE ALMOND / HOUSEMADE HEMPSPEED / OAT

I AM RESTORED
ADRENALINE SMOOTHIE ashwaganda, pine pollen, cordyceps, maca, raw honey

I AM COZY
IMMUNE-BOOSTING TEA lemon, ginger, raw honey, cayenne

I AM CALM
CLUB MAGIC HOUR CEREMONIAL TEAS BOHEMIAN BREAKFAST vanilla black tea blend 4.6 GODDESS GREEN green tea blend 4.6 RUBY MOON herbal Hibiscus elderberry blend 4.6 QUEEN OF THE SOUTH herbal cocoa detox blend 4.6

I AM LOVE
ELDERBERRY HIBISCUS ICED TEA 4.5

I AM SPLENDID
CLASSIC BLACK ICED TEA 4.5

I AM UPLIFTED
GRATITUDE ARNOLD PALMER 7.8

juiices & shots

I AM SUCCULENT
celery, grapefruit, apple, mint

I AM GENUINE
spinach, romaine, cucumber, lemon, mint

I AM PLentiful
cranberry, pomegranate, beet, grape, carrot, apple, ginger

coffee

I AM COURAGEOUS COFFEE 4.3
I AM LIGHT CAFELATTE 4.5
I AM AWAKE MACCHIATO 4.8
I AM CAREFREE CAPPUCCINO 4.2
I AM PRESENT FLAT WHITE 4.5
I AM ELEVATED ESPRESSO SUNRISE 4.5

milks: HOUSEMADE ALMOND / HOUSEMADE HEMPSPEED / OAT

I AM MYSTICAL
ADAPTOGENIC MAYAN HOT CHOCOLATE ashwaganda, cacao, maca, cacao nites, dates

I AM COSMIC
ANTIOXIDANT SPIRULINA LENTHE hemp milk, reishi, chaga, raw honey

I AM VIBRANT
MATCHA LATTE ceremonial grade matcha, raw honey

I AM CHARMED
GHAI LATTE MAKE IT DIRTY 3.5

I AM GOLDEN
TURMERIC LATTE raw honey, black pepper

I AM IMMORTAL
AYURVEDIC LATTE chaga, shilajit, reishi, he shou wu, raw honey

brews

Lucky Luke* Blondie Ale (4.9%)
Lucky Luke Sangria Pale Ale (3.6%)
Mother Earth Cali Creamer* Ale (5%)
Juswahh Hard Kombucha (5%) 6.75
Calidad Mexican Lager (4.5%)
THREE WEavers Sour Ale (4.5%)
Boucott Hard Kombucha (7%) 6.75

priced in-house

COLD

GRATITUDE FIERO SPRITZ prosecco, fero vermouth, soda, orange
GINGER SPRITZ prosecco, house gingerale, soda, lemon
LIMONATA SPRITZ white wine, house sparkling lemonade, mint
MIMOSA FRESCA prosecco, freshly squeezed orange juice
SANGRIA red wine, berries, citrus, beets, ginger, pineapple

wine

SPARKLING
DO MAR PROSECCO Glera | Veneto, Italy
NOMADICA French Colombard, Malvasia, Chardonnay | Napa
WHITE SANTIAGO VINHO VERDE* Loureiro/Trajadura | Portugal 2022 EFFERVESCENT
PRIEGUE* Chardonnay | Santa Maria, California
NOMADICA Chardonnay, French Colombard | Napa Valley, CA
ORANGE ROUGE VINE JAMÓN JAMÓN Moscato| Itata, Chile 2021
ROSE NOMADICA Merlot, Garnach, Napa Valley | Napa Valley, CA
NOMADICA Grenache | Napa Valley, CA EFFERVESCENT
RED VIÑA MAITI A AUPA Pasí/Carignan | Chile 2021 (chilled)
SOULEIL VIN DE BONTÉ Syrah/Grenache/Mourvedre | France 2021
LUIS SEABRA XISTO ILIMITADO Tinto | Portugal
NOMADICA Moscatel | Itata, Chile
NOMADICA Malvasia | Napa Valley, CA
NOMADICA Grenache | Napa Valley, CA EFFERVESCENT
NOMADICA Grenache | Napa Valley, CA

Note: All prices are subject to change. Please check our website for the most up-to-date information.
# sweet breakfast

<table>
<thead>
<tr>
<th>Breakfast Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>I AM STRONG</strong>&lt;br&gt;Blueberry protein pancakes</td>
<td>19.5</td>
</tr>
<tr>
<td><strong>I AM OPEN-HEARTED</strong>&lt;br&gt;Buckwheat flax pancakes</td>
<td>17.75</td>
</tr>
<tr>
<td><strong>I AM LIVELY</strong>&lt;br&gt;Belgian oat waffle &amp; berries</td>
<td>17.75</td>
</tr>
<tr>
<td><strong>I AM THRILLED</strong>&lt;br&gt;Pumpkin spice brioche french toast</td>
<td>17.75</td>
</tr>
<tr>
<td><strong>I AM PATIENT</strong>&lt;br&gt;Ginger turmeric overnight oats</td>
<td>16.5</td>
</tr>
<tr>
<td><strong>I AM VIVID</strong>&lt;br&gt;Açaí superfood bowl</td>
<td>17.75</td>
</tr>
<tr>
<td><strong>I AM COMPASSIONATE</strong>&lt;br&gt;Paleo ‘longevity toast’</td>
<td>17</td>
</tr>
<tr>
<td><strong>I AM PEACEFUL</strong>&lt;br&gt;Smashed avocado toast</td>
<td>16.25</td>
</tr>
</tbody>
</table>

**proteins & add-ons**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHi Foods chorizo</td>
<td>5.75</td>
</tr>
<tr>
<td>Tofu scramble</td>
<td>6.25</td>
</tr>
<tr>
<td>Blackened tempeh</td>
<td>5.75</td>
</tr>
<tr>
<td>Smoked tofu</td>
<td>5.75</td>
</tr>
<tr>
<td>Mushroom carnitas</td>
<td>5.75</td>
</tr>
<tr>
<td>Mixed berries</td>
<td>6.5</td>
</tr>
<tr>
<td>Cashew whipped cream</td>
<td>2.00</td>
</tr>
<tr>
<td>Avocado</td>
<td>4.00</td>
</tr>
<tr>
<td>Focaccia crostini</td>
<td>4.25</td>
</tr>
<tr>
<td>Guacamole</td>
<td>4.25</td>
</tr>
<tr>
<td>Kimchee</td>
<td>4.25</td>
</tr>
<tr>
<td>Almond ricotta</td>
<td>2.00</td>
</tr>
</tbody>
</table>

# savory breakfast

<table>
<thead>
<tr>
<th>Breakfast Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>I AM GREAT</strong>&lt;br&gt;Lion’s mane ‘steak n’ eggs’ breakfast sandwich</td>
<td>19.5</td>
</tr>
<tr>
<td><strong>I AM VALUED</strong>&lt;br&gt;Chorizo breakfast burrito</td>
<td>17.75</td>
</tr>
<tr>
<td><strong>I AM HOSPITABLE</strong>&lt;br&gt;Chik’n and waffles</td>
<td>18.75</td>
</tr>
<tr>
<td><strong>I AM FESTIVE</strong>&lt;br&gt;Chilaquiles</td>
<td>15.75</td>
</tr>
<tr>
<td><strong>I AM HEARTY</strong>&lt;br&gt;Housemade tofu scramble</td>
<td>16.75</td>
</tr>
<tr>
<td><strong>I AM CONTENT</strong>&lt;br&gt;Spinach &amp; olive guiche</td>
<td>16.00</td>
</tr>
</tbody>
</table>

**toasts**

<table>
<thead>
<tr>
<th>Toast</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>I AM COMPASSIONATE</strong>&lt;br&gt;Tiramisu</td>
<td>12.5</td>
</tr>
<tr>
<td><strong>I AM MIGHTY</strong>&lt;br&gt;Superfood energy nut &amp; seed bar</td>
<td>7.5</td>
</tr>
<tr>
<td><strong>I AM SINCERE</strong>&lt;br&gt;Walnut chocolate chunk cookie</td>
<td>4.5</td>
</tr>
<tr>
<td><strong>I AM JOY</strong>&lt;br&gt;Gratitude’s almond joy</td>
<td>4.5</td>
</tr>
<tr>
<td><strong>I AM DELIGHTED</strong>&lt;br&gt;Almond butter square</td>
<td>4.5</td>
</tr>
</tbody>
</table>

**breakfast served 7 days a week until 1PM**

**Please notify our team of any food allergies**

**Full ingredient list at www.cafegratitude.com**
**j u i c e s  &  s h o t s**  
COLD PRESSED IN-HOUSE  

<table>
<thead>
<tr>
<th>Juice/Shot</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>I AM SUCCULENT (carrot, apple, ginger)</td>
<td>13.5</td>
</tr>
<tr>
<td>I AM GENUINE (spinach, romaine, cucumber, lemon, mint)</td>
<td>13.5</td>
</tr>
<tr>
<td>I AM PLENTIFUL (cranberry, pomegranate, beet, grape, carrot, apple, ginger)</td>
<td>13.5</td>
</tr>
<tr>
<td>I AM RADIANT (cranberry pomegranate spritz)</td>
<td>8.5</td>
</tr>
<tr>
<td><strong>zero proof</strong></td>
<td></td>
</tr>
<tr>
<td>I AM SHINING (Ghia Aperitif)</td>
<td>11.5</td>
</tr>
<tr>
<td>I AM EFFERVESCENT (Housemade Sparkling Gingerale)</td>
<td>8.5</td>
</tr>
<tr>
<td><strong>coffee</strong></td>
<td></td>
</tr>
<tr>
<td>I AM COURAGEOUS COFFEE</td>
<td>4.5</td>
</tr>
<tr>
<td>I AM AWAKE ESPRESSO</td>
<td>4</td>
</tr>
<tr>
<td>I AM CAREFREE Cappuccino</td>
<td>5.25</td>
</tr>
<tr>
<td>I AM ELEVATED ESPRESSO SUNRISE</td>
<td>8.75</td>
</tr>
<tr>
<td>I AM REFRESHED Housemade Sparkling Lemonade</td>
<td>8.5</td>
</tr>
<tr>
<td><strong>tonics &amp; teas</strong></td>
<td></td>
</tr>
<tr>
<td>I AM MYSTICAL (Adaptogenic Mayan Hot Chocolate)</td>
<td>7.25</td>
</tr>
<tr>
<td>I AM RESTORED (Ashwaganda, pine pollen, cordyceps, maca, raw honey)</td>
<td>6.75</td>
</tr>
<tr>
<td>I AM COZY IMMUNE-BOOSTING TEA</td>
<td>6.5</td>
</tr>
<tr>
<td>I AM CALM CLUB MAGIC HOUR CEREMONIAL TEAS</td>
<td>4.5</td>
</tr>
<tr>
<td>I AM LOYD ELDERTERRY HIBISCUS ICED TEA</td>
<td>4.75</td>
</tr>
<tr>
<td>I AM SPLENDID CLASSIC BLACK ICED TEA</td>
<td>4.5</td>
</tr>
<tr>
<td>I AM UPLIFTED GRATITUDE ARNOLD PALMER</td>
<td>7.5</td>
</tr>
<tr>
<td><strong>smoothies</strong></td>
<td></td>
</tr>
<tr>
<td>I AM SUPPORTED GUT HEALING SMOOTHIE</td>
<td>15</td>
</tr>
<tr>
<td>I AM BRAVE IMMUNITY WELLNESS SHOT</td>
<td>6.5</td>
</tr>
<tr>
<td>I AM PROTECTED BEAUTY, BODY &amp; BRAIN BROCH SHOT</td>
<td>6</td>
</tr>
<tr>
<td>I AM INVINCIBLE BRAIN BOOSTING MOCHA SMOOTHIE</td>
<td>13.5</td>
</tr>
<tr>
<td>I AM GLOWING GREEN COLEAGEN BOOST</td>
<td>13.5</td>
</tr>
<tr>
<td>I AM SHAPED MOCHA SMOOTHIE</td>
<td>14</td>
</tr>
<tr>
<td><strong>bottles &amp; cans</strong></td>
<td></td>
</tr>
<tr>
<td>GHIA LE SPRITZ (N/A Botanical Aperitivos)</td>
<td>5.5</td>
</tr>
<tr>
<td>VINA Prebiotic Soda</td>
<td>4</td>
</tr>
<tr>
<td>OLIPPO Botanical Soda</td>
<td>4</td>
</tr>
<tr>
<td>SUPERFOOD &amp; CO Kefir Soda</td>
<td>8</td>
</tr>
<tr>
<td>HARMLESS HARVEST (Coconut H2O)</td>
<td>6.5</td>
</tr>
<tr>
<td>BETTER BOOCH Kombucha</td>
<td>5</td>
</tr>
<tr>
<td>VYBES Hemp CBD Beverage</td>
<td>7.5</td>
</tr>
<tr>
<td>MOUNTAIN VALLEY WATER</td>
<td>Still or Sparkling 7.5</td>
</tr>
</tbody>
</table>

**supplements**  

<table>
<thead>
<tr>
<th>Supplement</th>
<th>15</th>
</tr>
</thead>
<tbody>
<tr>
<td>GHIA LE SPRITZ</td>
<td>5.5</td>
</tr>
<tr>
<td>VINA</td>
<td>4</td>
</tr>
<tr>
<td>OLIPPO Botanical Soda</td>
<td>4</td>
</tr>
<tr>
<td>SUPERFOOD &amp; CO Kefir Soda</td>
<td>8</td>
</tr>
<tr>
<td>HARMLESS HARVEST Coconut H2O</td>
<td>6.5</td>
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<tr>
<td>BETTER BOOCH Kombucha</td>
<td>5</td>
</tr>
<tr>
<td>VYBES Hemp CBD Beverage</td>
<td>7.5</td>
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<tr>
<td>MOUNTAIN VALLEY WATER</td>
<td></td>
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</tbody>
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**brunch cocktails**  

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GINGER SPRITZ</td>
<td>12</td>
</tr>
<tr>
<td>PROSECCO</td>
<td></td>
</tr>
<tr>
<td>MIMOSA FRESCA</td>
<td>12</td>
</tr>
<tr>
<td>SANGRIA</td>
<td>12</td>
</tr>
</tbody>
</table>

**b r e a k f a s t  c o m m o n s**  

<table>
<thead>
<tr>
<th>Common</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>OATMEAL w/Almond Milk</td>
<td>5.75</td>
</tr>
<tr>
<td>[ ]</td>
<td>6.75</td>
</tr>
<tr>
<td>[ ]</td>
<td>7.75</td>
</tr>
<tr>
<td>[ ]</td>
<td>8.25</td>
</tr>
</tbody>
</table>

**PLEASE NOTIFY US OF ANY FOOD ALLERGIES**  

@Cafegratitude #Cafegratitudeofficial  

Cafe Gratitude offers organic, plant-based cuisine and yet we cannot guarantee that guests with food or beverage allergies may not be exposed through cross contamination. If you have a food or beverage allergy (particularly to nuts or seeds) we thereby recommend that you notify us with us. As such, please understand that we cannot be responsible for any nausea, loss or damage claimed or any guest with a food or beverage allergy who consumes our food or beverages, regardless of the circumstances.
desserts GF

I AM INVITING 12.75
BANANA COCONUT CREAM PIE coconut date crust, coconut custard, cashew whipped cream

I AM MINDFUL 12.25
STRAWBERRY RHUBARB OAT CRISP seasonal fruit, oatmeal crumble

I AM ADORING 12.75
TIRAMISU chocolate mousse, almond date cake, espresso, cashew whipped cream, raw cacao powder

I AM AWAKENING 12.5
KEY LIME PIE lime avocado & coconut custard, pecan-date crust, cashew whipped cream

I AM DIVINE 13
STRAWBERRY SHORTCAKE cashew whipped cream

I AM OPULENT 13
WARM WALNUT CHOCOLATE CHUNK COOKIE & ICE CREAM with miso salted caramel & your choice of housemade ice cream: vanilla, pistachio, or strawberry

I AM WHOLESOME 7.25
TUSCAN APPLE CAKE

I AM AFFECTIONATE 5.75
WALNUT CHOCOLATE CHUNK COOKIE

I AM JOYFUL 5.5 / 8.5
HOUSEMADE ICE CREAM pistachio, strawberry or vanilla

I AM VIVID 17.75
AÇAI SUPERFOOD BOWL crispy quinoa cashew granola, coconut, banana, mixed berries, ginger syrup & 2 toppings of your choice:

INCAN BERRIES | ALMOND BUTTER | RAW HONEY | CACAO NIBS
HEMPSEEDS | GOJI BERRIES | COCONUT YOGURT
ADDITIONAL TOPPINGS +2 EACH

chocolates GF

I AM MIGHTY 7.5
SUPERFOOD ENERGY NUT & SEED BAR cacao nibs, goji, coconut

I AM SINCERE 4.5
WHITE CHOCOLATE PISTACHIO CARDAMOM TRUFFLE

I AM JOY 4.5
GRATITUDE’S ALMOND JOY raw dark chocolate, coconut, almond

I AM DELIGHTED 4.5
ALMOND BUTTER SQUARE raw dark chocolate, himalayan salt

PLEASE NOTIFY US OF ANY FOOD ALLERGIES
coffee

MILKS: HOUSEMADE ALMOND / HOUSEMADE HEMPSEED / OAT

I AM COURAGEOUS
FRESHLY BREWED COFFEE

I AM AWAKE
ESPRESSO

I AM CAREFREE
CAPPUCINO

I AM LIGHT
CAFE LATTE

I AM MARVELOUS
MOCHA cacao powder, raw honey

I AM CURIOUS
MACCHIATO

I AM PRESENT
FLAT WHITE

I AM FRESHLY BREWED COFFEE

I AM AWAKE

I AM CAREFREE

I AM LIGHT

I AM MARVELOUS

I AM CURIOUS

I AM PRESENT

MILKS: HOUSEMADE ALMOND / HOUSEMADE HEMPSEED / OAT

I AM VIBRANT
MATCHA LATTE ceremonial grade matcha, raw honey

I AM CALM
CLUB MAGIC HOUR CEREMONIAL TEAS

BOHEMIAN BREAKFAST vanilla black tea blend

GODDESS GREEN green tea blend

RUBY MOON herbal hibiscus elderberry blend

QUEEN OF THE SOUTH herbal cocoa detox blend

I AM COSMIC

ANTIOXIDANT SPIRULINA LATTE hemp milk, reishi, chaga, honey

I AM CHARMED

CHAI LATTE MAKE IT DIRTY +3.5

I AM GOLDEN

TURMERIC LATTE raw honey, black pepper

I AM IMMORTAL

AYURVEDIC LATTE chaga, shilajit, reishi, he shou wu, raw honey

I AM RESTORED

ADRENAL LATTE ashwaganda, pine pollen, cordyceps, maca, raw honey

I AM MYSTICAL

ADAPTOGENIC MAYAN HOT CHOCOLATE ashwaganda, cinnamon, goji, maca, cacao nibs, dates

I AM COZY

IMMUNE-BOOSTING TEA lemon, ginger, raw honey, cayenne

CAFE GRATITUDE OFFERS ORGANIC, PLANT-BASED CUISINE AND YET WE CANNOT GUARANTEE THAT GUESTS WITH FOOD OR BEVERAGE ALLERGIES MAY NOT BE EXPOSED THROUGH CROSS CONTAMINATION. IF YOU HAVE A FOOD OR BEVERAGE ALLERGY (PARTICULARLY TO NUTS OR SESAME) WE THEREFORE RECOMMEND THAT YOU NOT DINE WITH US. AS SUCH, PLEASE UNDERSTAND THAT CAFE GRATITUDE CANNOT BE RESPONSIBLE FOR ANY INJURY, LOSS OR DAMAGE CLAIMED BY ANY GUEST WITH A FOOD OR BEVERAGE ALLERGY WHO CONSUMES OUR FOOD OR BEVERAGES, REGARDLESS OF THE CIRCUMSTANCES.
To celebrate 20 Years of Gratitude, we invite you to create harmony between your mind and body with our limited-edition menu co-created by Functional Medicine Practitioner, Dr. Will Cole and our Executive Chef Seizan Dreux Ellis. This menu is inspired by Dr. Cole’s book ‘Gut Feelings,’ with the intention to create a vibrant, plant-rich, and protein packed menu. Experience Gut Feelings, where healing begins with every mindful choice and intentional thought.

exclusives

I AM SUPPORTED  GF
GUT HEALING SMOOTHIE pre-pro-post biotic, DGL, zinc carnosine, L-Glutamine, hempseed, blue spirulina, strawberry, avocado, almond milk, vanilla, dates, blueberry reduction, coconut chia topping

I AM COMFORTING  GF
PLANT BONE BROTH roasted winter vegetable + kombu broth, toasted herbed hemp seeds

I AM NOURISHING  GF
CURRIED COCONUT COLLARDS & GARNET YAMS ginger, garam masala, roasted chili oil, pistachio coconut crunch, scallion, coconut basmati rice

I AM WELL  GF
ADAPTOGENIC PLANT PROTEIN BOWL lion’s mane brisket, broccolini, asparagus, edamame, tomato confit, avocado, coconut goddess dressing, toasted herbed hempseeds, coconut basmati rice

CAFÉ GRATITUDE

@cafegratitude @drwillcole

PLEASE NOTIFY US OF ANY FOOD ALLERGIES / FULL INGREDIENT LIST AT CAFEGRATITUDE.COM

CAFÉ GRATITUDE OFFERS ORGANIC, PLANT-BASED CUISINE AND YET WE CANNOT GUARANTEE THAT GUESTS WITH FOOD OR BEVERAGE ALLERGIES MAY NOT BE EXPOSED THROUGH CROSS CONTAMINATION. IF YOU HAVE A FOOD OR BEVERAGE ALLERGY (PARTICULARLY TO NUTS OR SEEDS) WE THEREFORE RECOMMEND THAT YOU NOT DINE WITH US. AS SUCH, PLEASE UNDERSTAND THAT CAFÉ GRATITUDE CANNOT BE RESPONSIBLE FOR ANY INJURY, LOSS OR DAMAGE CLAIMED BY ANY GUEST WITH A FOOD OR BEVERAGE ALLERGY WHO CONSUMES OUR FOOD OR BEVERAGES, REGARDLESS OF THE CIRCUMSTANCES.
I AM BALANCED
ROASTED JAPANESE YAMS
leek confit, collard greens, maple sesame glaze, black and white sesame
JAPANESE SWEET POTATOES ARE RICH IN VITAMIN C & HELP BALANCE MOOD WHILE HELPING SUPPORT BLOOD CELL PRODUCTION

I AM BELLA
WARM ALMOND BURRATA IN MARINARA
basil hempseed pesto, focaccia crostini
ALMONDS ARE RICH IN PROTEIN, ENZYMES, MINERALS & HEALTHY FATS

I AM RESOURCEFUL
KALE, RADICCHIO, ROASTED BUTTERNUT & CRANBERRY
fennel, crispy shallots, maple rosemary pecans, almond ricotta, balsamic dijon dressing, pomegranate molasses
KALE IS AN ALKALIZING VEGETABLE RICH IN DETOXIFYING AND LIVER-CLEANING DIETARY SULFUR

I AM MAGNIFICENT
BLACK SESAME DATE SHAKE black sesame, almond, dates, banana, vanilla, cardamom, sea salt
SESAME IS RICH IN HEALTHY FATS, PROTEIN, FIBER & ANTIOXIDANTS

I AM BEAMING
SUPERFOOD MATCHA SMOOTHIE Black Magic chaga elixir, almond milk, coconut meat, avocado, dates, ashwagandha, licorice root, dandelion root, burdock root, wild cherry bark, vanilla, cinnamon
MATCHA IS KNOWN TO BOOST ENERGY, INCREASE MEMORY, HELP DETOXIFY THE BODY & FIGHT OFF FREE RADICALS

I AM KNISH
GF
GRATITUDE JAPANESE BOWL smoked tofu, asparagus, yuzu pickled cucumber, wakame, salt-cured mizuna, kumquat, brown rice, roasted sesame dressing, shaved scallion
MIZUNA PROMOTES EYE & HEART HEALTH WHILE HELPING STRENGTHEN THE IMMUNE SYSTEM

I AM WHOLE
GF
MACROBIOTIC BOWL stewed adzuki beans, braised butternut squash, sea palm, sautéed kale, kimchee, garlic tahini, gomasio, tamari almonds, sprouts
[with brown rice, quinoa, or a mix]
SEA PALM IS RICH IN IODINE & HELPS TO BOOST THYROID FUNCTION & REGULATE METABOLISM

I AM PLENTIFUL
CRANBERRY, POMEGRANATE, BEET, GRAPE, CARROT, APPLE, GINGER
POMEGRANATES ARE RICH IN ANTIOXIDANTS & HELP PREVENT CHRONIC DISEASE DEVELOPMENT

I AM SHINING
GHIA APERITIF housemade hibiscus syrup, orange
HIBISCUS IS A RICH ANTIOXIDANT THAT HELPS LOWER BLOOD PRESSURE & IMPROVE HEART HEALTH

I AM PROTECTED
BEAUTY, BODY & BRAIN BROCC SHOT broccoli sprouts, sulforaphane
CHOICE OF: ORIGINAL / PINEAPPLE + MINT / GINGER + LIME
SULFORAPHANE HELPS MAINTAIN CELLULAR HEALTH, SLOW AGING, IMPROVE BRAIN FUNCTION & HEAL GUT LINING

I AM COSMIC
ANTIOXIDANT SPIRULINA LATTE hemp milk, reishi, chaga, raw honey
SPIRULINA IS RICH IN AMINO ACIDS, B VITAMINS, TRACE MINERALS, ENZYMES & ANTIOXIDANTS

I AM GOLDEN
TURMERIC LATTE raw honey, black pepper, choice of milk
TURMERIC IS AN ANCIENT AYURVEDIC SUPERFOOD WITH POTENT ANTI-INFLAMMATORY PROPERTIES

Curated by Executive Chef Seizan Dreux Ellis & our Resident Dietician Jayne Pinsky to highlight popular items from our menu and their nutritional benefits.

Enjoy 20% off in celebration of our 20th anniversary.