

all day menu

BREAKFAST

BREAKFAST SANDWICH \$8
scrambled eggs, avocado, arugula, chipotle aioli on a brioche (add cheese \$2)

MATCHA YOGURT & GRANOLA \$7
greek yogurt, matcha, honey, granola, fruit

BIRCHER MUESLI \$8
oats, chia & flax seeds, apricot, apple, mixed nuts, greek yogurt, fruit

MATCHA SMOOTHIE BOWL \$9
kale, avocado, banana, almond milk, peanut butter, bee pollen, cacao nibs, coconut, seasonal fruit (add granola \$2)

CLASSIC AVOCADO \$10
hard boiled egg, radish, house vinaigrette on multigrain (add salmon \$4)

PB&J TOAST \$6
peanut butter, strawberry chia jam, banana on multigrain

LUNCH

SMOKED SALMON TOAST \$11
smoked salmon, matcha cream cheese on multigrain (add avocado \$2)

GREENWICH SANDWICH \$10
black bean mash, avocado, radish, tomato, feta, chipotle aioli on multigrain

TURKEY HARISSA SANDWICH \$12
roasted turkey, fontina, arugula, green harissa on sourdough

PROSCIUTTO PANINI \$12
fontina, arugula, basil pesto, balsamic vinaigrette on sourdough

CAULIFLOWER & SQUASH QUINOA BOWL \$13
butternut squash, cauliflower, quinoa, avocado, black bean, tomato, arugula, soft boiled egg, pickled red onion, sriracha tahini dressing

KALE SALAD \$12
kale, radish, tomato, fennel, pepitas, citrus vinaigrette (add avocado \$2)

drinks

MATCHA

Top Grade Ceremonial Shot	\$5
Matcha Americano	\$4
Matcha Cappuccino	\$4.75
Matcha Latte	\$5.25
Matcha Hot Chocolate	\$5.75
Chalait Arnold Palmer	\$5
Matcha Iced Tea	\$4
Iced Matcha Latte	\$5.25

COFFEE

Drip	\$3
Espresso	\$3.25
Latte	\$4.5
Iced Coffee	\$4

TEA

Herbal Tea	\$3.5	Iced Tea	\$4
White Tea	\$4.5	Seasonal Shrub	\$5
Green Tea	\$4	Golden Chai	\$5
Oolong Tea	\$4.5	Cascara	\$4
Black Tea	\$4	Hot Chocolate	\$4.5
Infused Black	\$4		

DAIRY ALTERNATIVES

house-made almond cashew milk \$1
soy milk \$0.75

wine, beer & cider

WINE

SPARKLING

Primaterra, Prosecco \$9

WHITES

Stadlmann, Zierfandler \$11

Albert Seltz, Sylvaner de Mittelbergheim \$12

Domaine de Reuilly, Reuilly Les Pierres Plates \$13

REDS

Quinta de Chocapalha, Lisboa Castelão \$10

Domaine Sainte-Eugénie, Corbières La Réserve \$11

Anita & Hans Nittnaus, Blaufrankish Kalk und Schiefer \$13

BEER & CIDER

Ballast Point Grapefruit Sculpin \$8

Empire Brewery White Aphro \$7

Two Roads Brewery Workers Comp Saison \$8

Keegan Ales Mother's Milk Stout \$7

Descendant Cider Succession \$14

HAPPY HOUR (5-8PM DAILY)

WINE \$9 / BEER \$6 / CIDER \$12