

organic coffee, tea & espresso

hot or iced

	reg	large
coffee [dark roast]	3	3.5
tea	3	3.5
london fog	5	5.5
chai latte	4	4.5
hot chocolate	4	4.5
wellness tea [fresh lemon, ginger, and honey]	-	5
espresso	4.5	-
americano	4.5	5
latte	6	6.5
cappucino	6	6.5
red eye	6	6.5

add an
in-house
syrup
+1.5

vanilla
chocolate
chai
caramel
maple

add
espresso
+3

decaf
espresso
available

smoothies

made with real fruit

strawberry banana ^{GF}	13	triple berry ^{GF}	13
frozen yogurt, strawberries, banana, coconut milk		frozen yogurt, blueberries, strawberries, raspberries, granola, almond milk	
bob marley ^{GF}	12	green envy ^{GF VG}	12
frozen yogurt, mango, pineapple, hemp hearts, orange juice		spinach, mango, banana, ground flax, coconut milk	
funky monkey ^{GF}	16	inflammation buster ^{GF VG}	16
frozen yogurt, banana, in-house peanut butter, chocolate almond milk		banana, mango, carrot, fresh pressed ginger juice, turmeric, cayenne, chia seeds, coconut milk	

all smoothies can be made vegan - ask to remove frozen yogurt^{VG}

bakery

gluten free, plant based, & better tasting!

muffin loaves ^{GF VG}	3.5	three - 9.5
muffin bites ^{GF VG}	three - 3.5	nine - 9.5
chocolate chip cookie ^{GF VG}	3.5	three - 9.5
double chocolate brownie ^{GF VG}	3.5	three - 9.5

all-day breakfast

grand slam breakfast sammy 8

two egg frittata and parmigiano, served on a toasted pinsa, with your choice of in-house avocado OR chipotle dressing
[Classic - two eggs, spinach, and mushroom]
[Loaded - two eggs, spinach, red pepper, and bacon]+1

egg protein slammer ^{GF} 6

in-house protein packed breadless egg frittata with melted parmigiano

[Classic - two eggs, spinach, and mushrooms]
[Loaded - two eggs, spinach, red pepper, and bacon]+1

fiesta burrito or bowl ^{GF} 14

whole wheat tortilla, two hard boiled eggs, feta cheese, spinach, black beans, and brown rice, with your choice of in-house avocado OR chipotle dressing [bowl served on brown rice]

avocado toast ^{VG} 9

toasted pinsa with avocado puree and grape tomatoes, finished with olive oil and fleur de sel

[Loaded - topped with a hard boiled egg] +1

^{VG} - vegan

^{GF} - gluten free

pinsa panini

Handcrafted flatbread. Low fat/gluten, unmatched taste & texture.

the OG egg salad 10

boiled eggs mixed with in-house hummus and green onion, served on a toasted pinsa with spinach and in-house avocado dressing

the chipotle club 20

your choice of oven roasted chicken OR crispy pork belly, bacon, and melted cheese blend, served on a toasted pinsa with spinach and in-house chipotle dressing

the tuscan roasted veg ^{VG} 16

red pepper, red onion, mushroom, and zucchini roasted in balsamic vinegar and maple syrup, with melted vegan cheese, served on a toasted pinsa with spinach and in-house hummus

the hello halloumi cheese melt 19

halloumi cheese, cheese blend, and parmigiano melted in a toasted pinsa, served with your choice of in-house avocado or chipotle dressing

ADD-ONS

roasted chicken	6	two hard		cheese blend	2
crispy pork belly	6	boiled eggs	3.5	feta cheese	2
sticky tofu	6	three pieces		parmigiano	2
halloumi [2]	6	of bacon	3	vegan cheese	2

ramen and soup

uncommon ramen bowl 25

crispy pork belly, jammy egg, ramen noodles, roasted mushrooms, bok choy, and green onions, in a chicken and pork broth, topped with pea sprouts

heartly chicken and veg soup 10

house made chicken stock, onion, celery, garlic, peas, carrots, in-house oven roasted chicken, coconut milk, rosemary, and thyme, served with a pinsa wedge

nonna's tomato and basil soup ^{VG} 10

san marzano tomatoes, basil, oregano, onion, garlic, and coconut milk, served with a pinsa wedge

*soups are gluten free without pinsa wedge ^{GF}

build your own

Ask for our build your own menu card at the front counter



wraps, salads, bowls

[wraps served on a whole wheat tortilla] [salads served on seasonal mixed greens] [bowls served on quinoa or brown rice]

the mighty caesar 15

bacon, parmigiano, crispy onions, and mixed greens, with in-house caesar dressing

the signature mediterranean ^{GF} 22

your choice of oven roasted chicken OR crispy pork belly, hard boiled egg, parmigiano, red onion, red pepper, grape tomatoes, and olives, with in-house honey dijon dressing

the one n' only buddha ^{GF VG} 20

sticky tofu, roasted sweet potatoes, cucumber, chickpeas, shredded cabbage, and avocado puree, topped with sesame seeds and in-house avocado OR tahini dressing

the big fat greek ^{GF} 16

feta cheese, cucumber, grape tomatoes, red onion, red pepper, and olives with in-house tzatziki and greek dressing

the hello halloumi cobb 24

grilled halloumi cheese, bacon, hard boiled egg, grape tomatoes, cucumber, and crispy onions, with your choice of in-house honey dijon OR balsamic dressing

the power protein overload ^{GF} 26

sticky tofu, oven roasted chicken, black beans, grape tomatoes, hemp hearts, and pumpkin seeds, with in-house hummus and balsamic dressing

the spicy southwest chicken 22

oven roasted chicken, cheese blend, crispy onions, black beans, red pepper, corn, and avocado puree with in-house chipotle dressing

What is a Pinsa?

It's not Pizza, It's Better.

Better tasting, better for you.

An authentic slow fermentation approach offers a lighter crust and enhanced digestibility.

This low gluten alternative creates unmatched taste and texture.

Handcrafted Finishings

Hot Honey - Balsamic Glaze - Fresh Basil +1
Avocado - Chipotle - Honey Dijon
Caesar - Balsamic - Greek - Tahini +2

85%
Less Fat

40%
Less Sugar

40%
Less Cal.

Crust Nutrient Breakdown

33%
Less Carbs

100%
Less CHOL.

72-hour
Fermentation



Ancient Roman Flatbread

Pepperoni Diavola

pepperoni, mozzarella, san marzano tomato sauce

The Carnivore

sausage crumble, pepperoni, prosciutto cotto,
bacon, fior di latte, san marzano tomato sauce

Margherita

basil, fior di latte, san marzano tomato sauce

Classic Cheese

mozzarella, san marzano tomato sauce

\$19.99
(12 inch/450 grams)