



VIBE
VEGAN BISTRO

SMALL BITES

Croissants

Butter Pinch, Pan au Chocolat, Pecan Danish, Praline
Chocolate Hazelnut \$4

Bagels

Plain or Everything Bagel with butter, cream cheese, or peanut butter \$4

Yogurt Bowl

Yogurt, granola, mixed berries, Banana, mango, cacao nibs, coconut, pistachio, agave drizzle *GF OPTION* \$9/13

AVO TOASTS (GF avail +\$4)

Avo Delight \$11
avocado, lemon zest, chili pepper flakes,

Sunrise Avocado Hash \$15
Avocado, Sunny-side-up egg, Sun-dried tomato jam

Savory Avo (GF avail) \$15
Marinated steak tips, Avocado, tomato, and micro greens

VITAL Elixirs
\$5.50

Phoenix Rising

A vibrant blend of zesty lemon, invigorating cayenne pepper, inflammation-fighting turmeric, stimulating ginger, and the refreshing goodness of orange juice.

Emerald Breeze

An immune-boosting elixir with the natural power of ginger, the superfood strength of spirulina, and the zesty freshness of orange juice. Strengthen your defenses and fuel your body.

Blueberry Refresher

Celebrate health and flavor with a blend of blueberry, lemon, ginger, and mint that's as invigorating as it is delicious.

Sunrise Ginger Cran

Immune-Boosting Citrus Cran-Ginger Elixir, a powerhouse blend of citrus fruits, cranberry, and ginger.

brunch vibes

Full menu served morning and afternoon

BREAKFAST HANDHELDS

choice of side- Hash browns, potatoes or fruit
GF Bread Available \$4

Veggie Delight \$14
Tomato, cucumber, spinach, Avocado micro greens, and cream cheese

Sunrise Provolone \$14
Sausage, scramble patty, smoked provolone, black berry jam

Sausage Scramble \$14
Scramble patty, sausage, cheese, caramelized onion, mixed greens

French Toast V-egg \$14
Scramble patty, cheese, maple sausage in between french toast (GF avail \$2.50)

Steak and V-egg \$16
Steak, V-egg patty, cheese, caramelized onion, mixed greens, aioli

Breakfast Burger \$18
Cheddar, bac'n, sunny side up Yoegg, Lettuce, red onion, avocado and pepper jelly

famous

BENEDICTS

Served with roasted veggies and choice of side- Hash browns, potatoes or fruit

GF Bread Available \$2.50

\$23
Brisket Bene
Our most popular item!!
Seasoned Brisket. Poached yoeggs, hollandaise

\$21
Crab Lovin Bene
Poached yoeggs, hollandaise, Our house made mind blowing CrabN cake,

\$21
French Toast Bene
Poached yoeggs, hollandaise and sausage, on a thick portion of our delicious French toast.

CROFFLES

Chocolate Hazelnut \$16
crispy outside and soft inside with a creamy hazelnut center. choice of side- Hash browns, potatoes or fruit

Plain Croffle \$15
crispy outside and soft inside choice of side- Hash browns, potatoes or fruit

Chia and Yogurt \$16
Plain Croffle topped with chia, yogurt, fruit, coconut, nibs, granola and agave \$16

Acai Croffle
Plain Croffle topped with acai, fruit, coconut, nibs, granola and agave

FRENCH TOAST

choice of side- Hash browns, potatoes or fruit

Berries and Cream \$17
Creme Brûlée \$17
Classic \$15

AÇAI

Banana Split \$15
Banana, granola, berries, cacao nibs, whipped topping, chocolate drizzle, peanut butter drizzle, coconut shreds

Energizer \$14
Banana, granola, chia, berries, cacao nibs, hempseed, goji, pineapple, and agave drizzle

SIDE ADD ONS

Fresh Fruit 3.50 - Hash Browns
3.50 Sunny yo egg 4.00 - Scramble
2.75 Poached Yoegg 4.50 - Bacon
3.00 Sausage 3.50 GF toast 4.00 -
Garlic Butter Toast 2.50

BREAKFAST BOWLS

Vibe Bowl \$15
Scramble, Avocado, Tomato, Roasted sweet Potatoes, Spinach, Cheese

The Mediterranean \$17
Scramble, Avocado, Tomato, Roasted sweet Potatoes, Spinach, Feta Cheese

Burrito Bowl \$17
Scramble, Steak Tips, Black Beans, Cheese, Salsa, Roasted Potatoes, Sour Cream, Avocado, Spicy Breakfast Sauce, Micro Greens

Breakfast Burrito (GF avail) \$17
Scrambled veggs, cheese, sausage, black beans, tortilla, avocado, sour cream, potatoes on side

Breakfast Tacos (GF avail) \$14
Breakfast scramble, cheese, steak tips, tortilla, avocado, sour cream



BURGERS & SANDWICHES

choice of side- potatoes, fruit or salad
GF Bread Available \$4

Bello Burger \$17

Marinated grilled portobello mushroom, caramelized onions, fire-roasted peppers, and provolone cheese

Greek Burger \$18

Mediterranean seasoned patty topped with whipped feta, tomatoes, red onions and lettuce. (can sub with portobello)

Short Rib Steak & Cheese \$18

Seasoned juicy meat with peppers, onions, and provolone cheese.

Avo BLT \$16

Avocado, bac'n, lettuce, tomato and house mayo on toasted bread.

Crab Lovin Sandwich \$18

Our Crab Loving Cake with lettuce, tomato, and smoked paprika remoulade.



signature mimosas

- emerald mimosa
- mango peach
- spicy orange
- Raspberry
- Chocolate

Bistro Bac'n Cheese Burger

Cheddar, pickled red onion, VBacon, bistro sauce, lettuce, tomato, pickle on brioche bun. (can sub with portobello)
\$18

lunch vibes

FRESH SALADS

choose bowl or wrap

Crispy Chik'n Cobb Salad \$18

Crispy chik'n, roasted corn, cherry tomatoes, red onion, avocado, blue cheese crumbles, Bac'n pieces and your choice of blue cheese or Ranch dressing.

Thai Steak Salad \$18

Mixed greens, steak tips, avocado, cucumber, red onions, tomatoes, green onion, sesame with a ginger sriracha citrus dressing

Chik'n or Steak Caesar \$18

romaine with shaved parmesan cheese, croutons, and signature Caesar dressing

Greek Salad \$16

Mixed greens, olives, red onions, tomatoes feta, peperoncino, Add Chik'n or Steak \$6

Steak Burrito (GF in Bowl) \$18

choice of side- potatoes, fruit, or salad

Steak tips, Rice, corn, black beans, avocado, sour cream, cheese, lettuce, and salsa in a toasted tortilla

Crispy Buffalo Chik'n Wrap \$18

choice of side- potatoes, fruit, or salad

Crisp chopped romaine, cheddar cheese, red onions, tomato, bac'n and blue cheese or ranch dressing wrapped in a toasted tortilla.

Street Tacos (GF corn tortilla avail) \$14

Seasoned steak, pickled onions, cilantro, diced tomatoes, house sauce

Chik'n Buffalo Street Tacos (GF corn tortilla avail) \$14

Crispy buffalo bites tossed on top of chopped lettuce and topped with blue cheese dressing and avocado.

LUNCH BOWLS

Vibe Poke Bowl \$17

Rice, smoked watermelon, cucumber, ginger, edamame, sesame seeds, radish, avocado, curled carrots, and spicy mayo dressing with green onions

Green Goddess Bowl \$17

Seasoned Farro, broccolini, spinach, edamame kale green blend, brussel sprouts, and green goddess dressing. (GF Option with our rice blend)

Mezze Bowl \$18

Kofta Kebab, falafel, rice quinoa blend, olives, cucumbers, pickled red onion, tomatoes, kofta, tzatziki dressing, hummus and pita.

Healthy Harvest \$18

Farro (can sub rice blend for GF) Roasted Brussel sprouts, sweet potatoes, chick'n, topped with creamy dressing.

LITTLE VIBES

SERVED WITH FRUIT

Classic French Toast \$10

Grilled Cheese \$10

Waffle-Chocolate or Plain \$10

Chic'n Nuggets \$10

Kids Burger \$12

BEVERAGES

Big Jerk Sodas 3.50

Flavored Lemonade-Raspberry, blueberry, mango, lavender, strawberry, rose 3.75

Sweet or Unsweet tea 3.00

Aqua Pana LG 5.00

Juices- Cranberry, Orange 3.50

Chocolate Milk 3.00

Hot Tea -3.00

Italian Cream Sodas -5.95

raspberry, caramel,

strawberry, mango,

blueberry, chocolate