



Coco Pipa

Smoothie Juices

Cold-pressed Juices

Classics

16oz 24oz

Tico Tuk

\$6 \$8

Coconut Water, Organic Mango, Peach, Organic Banana

Sloth Toes

Coconut Water, Strawberry, Organic Banana

Coach's Colada

Coconut Water, Pineapple, Organic Banana, Coconut Flakes

Specialty

16oz 24oz

Ziggy Fresh

\$8 \$10

Coconut Water, Organic Mango, Orange Juice, Fresh Lime, Pineapple, Avocado, Organic Kale, Turmeric, Moringa

Monkey Business

Coconut Water, Organic Banana, Medjool Dates, Walnuts, Organic Peanut Butter, Cinnamon, Cardamon

+ add Protein - Vanilla or Chocolate +\$2

+ add cold brew coffee +\$2

Puerto Viejo

Coconut Water, Organic Mango, Pineapple, Ginger, Organic Banana, Turmeric, Moringa

Beet The Heat

Coconut Water, Organic Beet, Avocado, Organic Banana, Orange Juice, Strawberry, Blueberries, Cayenne, Honey, Organic Cinnamon, Moringa

More Add-ons:

- **+50 cents:** Chia Seeds, Organic Maple Syrup, Cinnamon, Cardamon
- **+75 cents:** Spirulina, Chlorella, Walnuts, Cashews, Bee Pollen

Signature

16oz 24oz

Skopelos, Greece

\$9 \$12

Green Apple, Kale, Lemon, Mint

Jamu Juice, Indonesia

Pineapple, Lemon, Ginger Root, Turmeric Root, Black Pepper

Diani Beach, Kenya

Beet, Carrot, Pineapple, Lemon, Red Apple, Coconut Water

Juice Flight

\$9

Pick 3 signature juices. Dine-in Only.

Immunity Shot

\$2

Lemon, Ginger, Cayenne, Honey

Ethiopian Coffee

Coal Roasted Organic Coffee

\$5

- Ethiopian Yirgacheffe - Light

Cold Brew Bar

\$6

- Ethiopian Yirgacheffe - Black
- Coconut Water Infused Cold Brew
- Horchata Cold Brew

+ add Maine Maple Syrup to sweeten or oat cream (no extra charge)

Ceremonial Cacao

Coco Pipa Cacao

\$8

Belizean Ceremonial Cacao + Maine Maple Syrup + Almond Milk

+ add Ethiopian Coffee (no extra charge)



Coco Pípa

Açaí Bowls

Playa Grande \$14
 Organic Açaí Banana Cinnamon Base with Strawberry, Blueberry, Banana, Homemade Peanut Butter, Chia Seeds, Coconut Flakes, Granola
 + add Mango +1

Talamanca \$14
 Organic Açaí Banana Cinnamon Base with Organic Mango, Pineapple, Banana, Chia Seeds, Pumpkin Seeds, Coconut Flakes, Granola

Zen Zeke \$14
 Layered Organic Banana, Apples, Blueberry, Strawberry, Mango, Pineapple, and Honey, topped with one scoop of our signature Açaí and sprinkled Granola
 + (for all) sub Gluten Free Granola +\$1

Big Bites

Avocado Toast \$10
 Avocado, Homemade Brazilian Walnut Pesto, Cherry Tomatoes, Baked & Seasoned Pepitas, Parmesan
 + add Egg +\$2 (weekends only)
 + add Goat Cheese +\$2

PB Banana Toast \$8
 Homemade Peanut Butter, Organic Banana, Cinnamon, Cacao Nibs, Honey, Medjool Dates

Salads

Same Same, But Different \$14
 Hydroponic Lettuce, Organic Mixed Greens, Strawberries, Apples, Walnuts, Dried Cranberry, House Honey Maple Vinaigrette, Goat Cheese*
 + add Avocado +\$2
 *option to sub Parmesan

Off The Beaten Path \$14
 Hydroponic Lettuce, Organic Mixed Greens, Organic Beets, Rainbow Carrots, Oranges, House Orange Zest Vinaigrette, Goat Cheese*
 + add Avocado +\$2
 *option to sub Parmesan

Green Goddess Caesar \$14
 Organic Mixed Greens, Organic Kale, layered with spiced roasted chickpeas, bright banana peppers, and parmesan crisps, finished in a creamy House Pesto Caesar Dressing
 + add Avocado +\$2
 +add Croutons +50 cents

The Great Macaw \$14
 Our famous fruit salad. A quiet riot of color and ripeness, arranged with care and meant to be experienced, not explained. IYKYK.

Coco Pípa is about **nourishment**; it's about **slowing down and taking care** of yourself, at a time when you need it most.

Allergy Disclaimer: Our products are prepared in a kitchen that handles nuts, seeds, dairy, and other allergens. While we take precautions to avoid cross-contamination, we cannot guarantee our items are allergen-free. If you have any serious allergies to these ingredients, **we do not recommend dining with us**. Please inform our staff of any allergies before ordering, and by purchasing, you acknowledge the risk of potential allergen exposure.