

LUNCH



CILANTRO GUACAMOLE

CILATRO, LIME, PIGO DE GALLO, BLUE CORN CHIP | \$12

ROASTED CREAMY TOMATO SOUP

QUESO FRESCO, PUMPKIN SEEDS, OIL, TOASTED BREAD | \$10

WILD SUN-DRIED TOMATOES TAPENADE

MUSHROOMS, OLIVE, BASIL, GARLIC, OIL, TOMATOES, TOASTED BREAD | \$11

BURRATA BRUSCHETTA

BASIL, RED ONIONS, CUMINO, OYSTER MUSHROOMS MAYO, TOASTED BREAD | \$12



RED DELICIOUS APPLE SPINACH

BLACKBERRIES, FENNEL, WALNUTS, QUESO FRESCO, APPLE CIDER VINEGAR | \$14

THAI RED RUSSIAN KALE

GOAT CHEESE, CARROTS, GREEN BEANS, CUCUMBER, ALMONDS, TAMARIND ASIAN VINAIGRETTE | \$14

BRUSSELS SPROUTS CAESAR

PISTACHIOS, PARMESAN CHEESE, DRIED CRABERRIES, ANCHOVY DRESSING | \$14

ADD TO YOUR SALAD

ALTLANTIC SALMON \$12 | CHICKEN BREAST \$10 | CHICKEN SALAD \$ 11 | PRIME USDA FILET MIGNON \$17



WILD BOWL

WILD RICE, ASPARAGUS, GREEN BEANS, CARROTS, MANGO SALSA | \$13

ADD TO YOUR BOWL

ALTLANTIC SALMON \$12 | CHICKEN BREAST \$10 | CHICKEN SALAD \$ 11 | PRIME USDA FILET MIGNON \$17

CAPRESE BAGUETTE PANINI

BASIL PESTO, HEIRLOOM TOMATO, BURRATA CHEESE, ARUGULA, HAND CUT FRIES | \$16

OPEN FACE MAPLE MISO SALMON

SUN-DRIED TOMATO TAPENADE, ARUGULA, WHOLE GRAIN, HAND CUT FRIES | \$19

TUSCAN FETTUTA FILET MIGNON

ROASTED RED PEPPER, GOATS CHEESE CURD, WHOLE GRAIN, HAND CUT FRIES | \$22

APPLE CHICKEN SALAD SANDWICH

HEIRLOOM TOMATO, ARUGULA, BRIOCHE BUN, HAND CUT FRIES | \$14

CHIPOTLE AVOCADO CHICKEN SANDWICH

SMOKED GOUDA, HEIRLOOM TOMATO, ARUGULA, BRIOCHE BUN, HAND CUT FRIES | \$16

PEAR CHUTNEY ANGUS BURGER

SUNNY SIDE EGG, GOAT CHEESE, HEIRLOOM TOMATO, ARUGULA, BRIOCHE BUN, HAND CUT FRIES | \$19

SMOOTHIES

160Z

SUPER BERRY ACAI, BLUEBERRIES, RASPBERRIES, MINT, HONEY	\$15
VANILLA BEAN DRAGON FRUIT RED APPLE, BASIL, ASIAN PEAR	\$13
GREEN BEAUTY STARFRUIT, SPINACH, KIWI, BANANA, ORANGE	\$13



CRAFTED JUICES

1607

ENERGY BOOSTER	\$13
CARROTS , APPLES, ORANGE, GINGER, LIME AND HONEY	
THE POPEYE SPECIAL	\$13
KIWI, SPINACH,APPLE, STRAWBERRY, LIME	
WOKE UP IN PARADISE (SEASONAL)	\$13
WATERMELON, PINEAPPLE, MINT, LIME	
BEET THE ODDS	\$12
BEET, APPLES, CARROTS, LIME	
OJ FRESH SQUEEZED VALENCIA ORANGES	\$10
FRESH SQUEEZED VALENCIA URANGES	
MAKE YOUR OWN CHOICE	\$13

TEAS

HOT BLACK \$4 MINT \$4 ICED HIBISCUS \$4 BLACK \$4 PASSION FRUIT \$4 FRESH GARDEN MINT \$4

		GREEN LATTE Match powder with steamed whole milk	\$5	DESSERT COFFEE	
COFFEE		BEET LATTE Beet powder with steamed whole milk	\$5		
ESPRESSO	\$3	CHAI LATTE Steamed milk with black tea infused with spices topped with cinnamon	\$5	TOASTED MARSHMALLOW LATTE Espresso, milk, chocolate syrup, grahams crackers, marshmallows cream	\$7
1.5 oz short				AFFOGATO	\$7
LATTE Espresso with steamed milk	\$4	AMERICANO (HOT/ICED) Espresso and water	\$4	Scoop of vanilla ice cream covered in a warm shot of espresso topped with caramel drizzle	
CAPPUCCINO Espresso with steamed milk and frothed milk	\$5	CARAMEL MACCHIATO Espresso, steamed milk, milk foam, caramel drizzle	\$5	ICED TIRAMISU COFFEE Milk, cold brew, condensed sweet mascarpone, cocoa powder, savoiardi biscuit	\$9
CAPPUCCINO BRULÉ Espresso with steamed milk and frothed milk topped with caramelized raw sugar	\$6	MEXICAN HOT CHOCOLATE Abuelita chocolate var, vanilla extract, cinnamon, milk topped with whipped cream	\$5	Cocco portaci, satorara discoli	