



SHOTS

NOURISH - \$5

Pure Wheatgrass

ENERGY-\$5

Guarana & Matcha Green Tea

GINGER TURMERIC - \$5

Ginger, Tumeric & Lemon

JUICES

THE FLORIDIAN - \$8 | 12 OZ.

Fresh Orange & Carrot Juice

CHIA WATERMELON - \$8 | 12 OZ.

Watermelon, Chia Seeds, Ginger & Orange Juice

GO GREEN - \$8 | 12 OZ.

Cucumber, Spinach, Kale Green Apple, Celery & Ginger Juice

BE REFRESHED - \$8 | 12 OZ.

Pineapple, Celery & Lemon Juice

SMOOTHIES

KETO DRAGON FRUIT - \$9 | 16 OZ.

Strawberries, Blueberries, Raspberries & Dragon Fruit

TROPICAL - \$9 | 16 OZ.

Pitaya, Strawberries, Mango, Pineapple, Orange Juice & Chia Seeds

POST WORKOUT - \$9 | 16 OZ.

Blueberries, Banana, Avocado, Tumeric & Whey Protein DETOX - \$9 | 16 OZ.

Spinach, Green Apples, Celery, Pineapple & Ginger

PRE WORKOUT - \$9 | 16 OZ.

Spinach, Strawberries, Açai, Guarana & Banana

AÇAI BOWLS

BRAZILIAN ACAI - \$12

Açai blended with Banana & Strawberries, topped with Seasonal Fruits, Chia Seeds & Coconut Flakes

DRAGON FRUIT PITAYA ACAI - \$12

Pitaya blended Açai topped with Seasonal Fruits, Chia Seeds & Coconut Flakes

SWOLE AÇAI - \$14

Açai blended with Banana, Strawberries & Protein Powder, topped with Peanut Butter, Cacao Nibs, Coconut Flakes & Granola

BLUE AÇAI - \$13

Açai blended with Banana, Strawberries & Spirulina, topped with Blueberries, Banana & Coconut Flakes

SMOOTHIE EXTRAS

WHEY PROTEIN - \$1 VEGAN PROTEIN - \$1 GUARANA - \$1 BEE POLLEN - \$1 ALMOND MILK - \$1





TOAST

AVOCADO TOAST - \$12

Multigrain Bread with House Smashed Avocado & Micro Greens

CREAM CHEESE TOAST - \$12

Multigrain Bread with Cream Cheese, Strawberries, Chia Seeds & Drizzled Honey

ALMOND BUTTER TOAST- \$12

Multigrain Bread with Almond Butter, Fresh Stawberries, Blueberries, Raspberries & Chia Seeds

WAFFLES

ORANGE ZEST WAFFLES - \$11

Orange infused Gluten Free Batter topped with Seasonal Fruits, Cream & Agave

PLAIN JANE WAFFLES - \$11

Gluten free batter, Seasonal Fruits House Granola & Agave

COCONUT WAFFLES - \$11

Coconut infused Gluten Free batter topped with Bananas & Coconut Flakes, Cream & Agave

PANINI

ITALIAN PANINI - \$14

Prosciutto Ham, Tomatoes, Basil, Mozzarella drizzled with Olive Oil, Salt & Pepper

MEDITERRANEAN PANINI- \$14

Roasted Chicken, Pesto Sauce, Spinach & Parmesan Cheese

WRAPS

CHICKEN WRAP - \$14

Roasted Chicken with Kale, Feta Cheese & Homemade Basil Walnut-Pesto Dressing

TUNA TRUFFLE PONZU WRAP - \$14

Tuna, Watercress, Radish, Carrots, Cucumber & Truffle Ponzu Sauce

SALMON GUACAMOLE WRAP - \$14

Raw Salmon, Quinoa, Guacamole diced Cucumber, Tomatoes & Micro Greens with Honey Ginger Sauce

VEGGIE WRAP - \$14

Roasted Veggies, Quinoa, Romaine, Mixed Greens, Guacamole & Cucumbers with Ginger Carrot Sauce

ADD YOUR TOUCH

HOUSE GRANOLA - \$2 KETO GRANOLA - \$3 EXTRA FRUIT - \$2 CACAO NIBS - \$1 COCONUT FLAKES - \$1 FETA CHEESE - \$2 BOILED EGGS - \$3 RAW TUNA - \$4 RAW SALMON - \$5 ROASTED SALMON - \$6 ROASTED CHICKEN - \$4





SALADS

PEAR N' DIVE SALAD - \$12

Endive & Arugula, Pear Slices, Walnut. Pecans, Cranberries & Feta Cheese with Honey Ginger Vignaigrette

CRUNCHY WATERCRESS SALAD - \$12

Watercress, Radish, Carrot, Cucumber with Truffle Ponzu Sauce

KALE & ROASTED VEGGIE SALAD - \$12

Kale, Roasted Veggies, Feta Cheese, Goji Berries, Roasted Pumpkin Seeds with Rasberry Vinaigrette

SUMMER SALAD - \$12

Chopped Baby Spinach, Clementines, Cherry Tomatoes & Roasted Veggies with Carrrot Ginger Sauce

BOWLS

VERY VEGAN BOWL - \$14

Roasted Veggies, Quinoa, Baby Spinach, Carrot, Cucumber, Avocado & Raspberry Balsamic Dressing

TROPICAL CATCH BOWL - \$16

Raw Salmon with Quinoa, Avocado, Edamame, diced Almonds, Cherry Tomatoes, Mango & Honey Ginger Sauce - Roasted Salmon +\$3

Shrimp with Quinoa, Mango Strawberries, Spinach Seaweed & Honey Ginger Dressing

TUNA PONZU BOWL - \$16

Raw Tuna with Rice, Edamame, Cherry Tomatoe, Carrots, Avocado & Truffle Ponzu Sauce

BASIL BARNYARD BOWL - \$14

Roasted Chicken & Veggies with Rice, Baby Spinach, Carrot, Avocado, Parmesan Cheese & Basil Walnut Pesto

Dressing SHRIMP BOWL - \$17

VEGGIE PIZZA - \$17

Black Olives & Goat Cheese

Cauliflower Crust, Tomatoe Sauce,

Mozzarella Cheese, Roasted Veggies,

PIZZA

PROTEIN PIZZA - \$18

Cauliflower Crust, Tomatoe Sauce, Mozzarella Cheese, Crispy Prosciutto, Mushrooms, Arugula & an Egg

CHICKEN PESTO PIZZA - \$17

Cauliflower Crust, Pesto Sauce, Mozzarella & Parmesan Cheese, Roasted Chicken, Peppers, Carrots & Fresh Thyme

NATURA SPECIAL \$15

 $12 \, \text{pm} - 3 \, \text{pm}$

6 pm — 9 pm Dinner Special + Dessert + Shot

EXTRAS FOR SALADS BOWLS & PIZZA

Feta Cheese \$1 | Vegan Cheese \$4 | Tofu \$4 | Egg \$2 | Roasted Veggies \$4 Prosciutto \$4 | Roasted Chicken \$4 | Roasted Salmon \$6 | Raw Salmon \$4 Raw Tuna \$4

HOMEMADE DRESSINGS \$0.75

Honey Ginger Soy | Carrot Ginger Vinaigrette | Rasberry Balsamic Vinaigrette | Tuffle Ponzu Sauce | Walnut Pesto Vinaigrette





SOMETHING SWEET

FRUIT SALAD YOGURT - \$8

Seasonal Fruit Mix with Greek Yogurt

KETO COCONUT BALLS - \$7

Shredded Coconut, Cacao Nibs, Vanilla & Coconut Oil

BANANA BREAD WITH ICING - \$6.50

Multigrain Bread with Almond Butter, Fresh Stawberries, Blueberries, Raspberries & Chia Seeds

CARROT CAKE - \$7

Homemade Carrot & Pineapple Cake

CHOCOLATE CHIP COOKIES - \$6

HOMEMADE GRANOLA - \$6

Special Homemade Recipe

HOMEMADE KETO GRANOLA - \$6

Special Homemade Recipe

CHOCO-CADO

MATCHA MOUSSE - \$6

Rich Chocolate Avocado Mousse

CHOCOBANA BROWNIE - \$7

Cacao, Banana Topped with Orange Zest

BANANA BREAD PLAIN - \$6

LIGHT BITES

HOMEMADE SOUP OF THE DAY - \$6 | 8 OZ. HOMEMADE GUACAMOLE WITH ALMOND CRACKERS - \$8





BEER	HAPPY HOUR
ESTRELLA INEDIT - \$7 Gluten Free	
STELLA ARTOIS - \$7	
MICHELOB ULTRA PURE GOLD - \$6 Organic	 \$5
VEZASUR MANGOLANDIA - \$6	\$5
WINE Glass Bottle	
LIGNUM ITALIAN - \$9.50 \$30 Red Blend	
ORGANIC VEGANIA - \$8.50 \$29.00 Red Blend	\$6 \$14
LION & THE LILY ROSE - \$9.50 \$30	
ORGANIC VEGANIA - \$8.50 \$29 Pinot Grigio	
CA' MONTINI - \$10 \$30 Pinot Grigio	\$6 \$14
PROSECCO Glass Bottle	
ORGANIC ALBERTO NANI PROSECCO - S	¢12 ¢20
VOGA PROSECCO ROSE - \$10 / \$30 •	•••••• \$7 \$15
MIMOSA GLASS - \$8	Ψ/ Ψ. Θ
MIMOSA PITCHER - \$24	
SANGRIA Glass Half Pitcher Pitcher	
RED WINE SANGRIA - \$8 / \$15 / \$25	\$6 / \$12 / \$18
WHITE WINE SANGRIA - \$8 / \$15 / \$25	\$6 / \$12 / \$18

ROSE SANGRIA - \$8 / \$ 15 / \$25

TAPAS

MONDAY - THRUSDAY | 5 - 7 PM

FULL TAPAS BOARD - \$24

3 House Toasts + 4 Prosciutto Dates

HALF TAPAS BOARD - \$12

1 House Toast + 2 Prosciutto Dates + Mediterranean Olives

HALF TAPAS BOARD - \$12

Multigrain Bread with House Spreads of Choice; Goat Cheese, Bruschetta & Avocado

PROSCIUTTO WRAPPED DATES - \$5

4 Prosciutto Wrapped Dates

MEDITERRANEAN OLIVES MIX - \$4

\$6 / \$12 / \$18





LIFE'S GATHERINGS

PARTY PLATERS FOR A HEALTHIER CROWD

PARTY MENU - \$135.00

Serves up to 10 People
Your Choice of Salad • Summer,
Kale or Crunchy salad
10 Wrap Halves • Chicken, Veggie or
Salmon, served with multigrain crackers

GET TOGETHER - \$250

Serves up to 20 People Your Choice of Salad • Summer, Kale or Crunchy salad 20 Wrap Halves • Chicken, Veggie or Salmon, served with multigrain crackers

ASSORTED WRAPS - \$100.00

Serves 12 - 16 People 8 Wrap Halves • Chicken, Veggie, Tuna, or Salmon, served with multigrain crackers

CELEBRATE WITH

HOMEMADE COOKIE PLATTER - \$42 | 16 COOKIES Freshly Baked Chocolate Chip Cookies

FRUITS & GREEK YOGURT - \$55

Serves 12 to 16 People Assorted Seasonal Fruits, Greek Yogurt, Homemade Granola & Honey

HOMEMADE GUACAMOLE - \$32 | 64 OZ.

Serves 12 to 16 People Freshly Smashed Avocado seasoned with Cilantro & Enjoyed with Almond Crackers

AVOCADO TOAST - \$65.00

Serves 12 - 16 People 16 Country Sourdough Toast slices with freshly mashed avocado, cilantro & microgreens

SALADS PARTY OF SIX - \$84.00

Serves up to 6 People Your Choice of Salad • Summer, Kale or Crunchy salad One Choice of Protein • Chicken, Tofu or Salmon

WRAPS PARTY OF SIX - \$84.00

Serves up to 6 People 6 Wrap Halves • Chicken, Veggie or Salmon, served with multigrain crackers & house salad

BOWLS PARTY OF SIX - \$84.00

Serves up to 6 People 6 Protein Bowls • Chicken, Tofu or Salmon, served with house salad

FAMILY SALAD - \$65.00

Serves up to 12 People Your Choice of Salad • Summer, Kale & Roasted Veggies or Crunchy Watercress salad

PIZZA PARTY - \$100 FOR 6
PIZZA PARTY - \$165 FOR 10
PIZZA PARTY - \$265 FOR 16
Your Choice of Cauliflower Crust Pizza •
Protein, Veggie or Chicken

ROASTED SALMON - \$80.00

Serves 12 - 16 People Oven roasted salmon platter with 16 pieces served family style with lemon wedges

POWER BREAKFAST - \$65.00

Serves 12 - 16 People
Breakfast platter includes 8 free range
boiled egg slices, cured raw salmon slices
with lemon wedges & sesame seeds on
a bed of baby spinach, tomato slices &
sprinkled feta cheese