

BRUNCH

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES

● = CONTAINS GLUTEN ♥ = SEASONAL FAVORITES

SWEET

OPEN-HEARTED *BUCKWHEAT FLAX PANCAKES* 12

three gluten-free pancakes, maple syrup, powdered sugar
add berries & banana +2.5 add whipped cream +2

POWERFUL *SUPERFOOD GRANOLA* 12

crispy quinoa cashew granola, mixed berries, incan berries, coconut yogurt

VIVID *AÇAÍ SUPERFOOD BOWL* 13

crispy quinoa cashew granola, coconut, banana, mixed berries, ginger syrup and your choice of 2 additions: incan berries, almond butter, cacao nibs, coconut yogurt, hempseeds or raw honey

BAKERY

OPEN *MAPLE PUMPKIN COFFEE CAKE* 6

SERENE *CINNAMON ROLL* 5

GENTLE *BANANA BREAD* 4

HARMONIOUS *APPLE PIE* ● 13

LOVELY *TUSCAN APPLE CAKE* ● 7

AFFECTIONATE *CHOCOLATE CHIP WALNUT COOKIE* 5

SAVORY

ADD PROTEIN: *tofu scramble +5 blackened tempeh +4*

CONTENT *SPINACH & OLIVE QUICHE* ♥ 12

Chickpea flour, kalamata olives, tomato, onion, cashew feta, spicy aioli, side salad with pickled carrots
add avocado +2

PEACEFUL *SMASHED AVOCADO TOAST* ●♥ 11

radishes, shallot herb vinaigrette, gomasio, micro greens, country levain
sub gluten-free bread +2

NOURISHED *BREAKFAST WRAP* ●♥ 13

tofu scramble, potato, spinach, mushroom carnitas, pico de gallo, black beans, spicy cashew aioli, avocado, pickled carrots, choice of side salad or smashed potatoes

FESTIVE *CHILAQUILES* ♥ 13

housemade corn chips, salsa roja, cashew crema, mushroom carnitas, sautéed kale
add guacamole +3

HEARTY *HOUSEMADE TOFU SCRAMBLE* ● 14

sautéed mushrooms and spinach, cherry tomato confit, smashed breakfast potatoes, toasted country levain, roasted strawberries
sub gluten-free bread +2

BONITA *BREAKFAST TACO PLATE* 13

brown rice or quinoa, black beans, pico de gallo, cashew nacho cheese, avocado, spicy pepitas, corn tortillas
add sautéed greens +3

GROUND *SMASHED RED POTATOES* 7

smoked salt, with cashew nacho cheese or ketchup
FIESTA STYLE: pico de gallo, pepitas, cashew nacho cheese +2

HOW TO ORDER

AFFIRMATIONS ARE A PLAYFUL WAY TO REMEMBER OUR POSITIVE QUALITIES. WHEN ORDERING, SAY "I AM" BEFORE THE NAME OF THE DISH (OR JUST SAY THE "KALE SALAD").

FOOD FOR THOUGHT

WE ASK A QUESTION OF THE DAY TO SHIFT OUR AWARENESS INTO A STATE OF GRATITUDE & INSPIRE MEANINGFUL CONVERSATIONS.

NEW TO PLANT-BASED?

WE RECOMMEND THE OPEN-HEARTED, FESTIVE, PEACEFUL AND NOURISHED. QUESTIONS ABOUT AN INGREDIENT? LET US KNOW, WE'RE HAPPY TO HELP.

PRESSED JUICE

WORTHY carrot, beet, apple, kale, lemon, ginger	10 / 12	SUCCULENT ♥ grapefruit, apple, celery, mint	10 / 12
HEALTHY cucumber, celery, kale, lemon	10 / 12	BRAVE lemon, turmeric, ginger, cayenne, oregano oil 2oz	5
GLOWING ♥ orange, carrot, turmeric, coconut yogurt	10.5 / 12.5		

BEVERAGES

EXTRAVAGANT CHARCOAL LEMONADE	8	SPLENDID ICED GREEN TEA	3.5
REFRESHED LEMONADE	5 / 7	LOVE ICED HIBISCUS TEA	3.5
EFFERVESCENT GINGER ALE	5.5 / 7.5	RADIANT MIMOSA	10
GUTSY LOCAL KOMBUCHA	5.5		

SUPERFOOD SMOOTHIES

ADDITIONS *matcha +2 cacao +2 plant protein +2*

ANIMATED TROPICAL GREEN SMOOTHIE pineapple, spinach, avocado, jalapeno, mint, cilantro	10	EMPOWERED ADAPTOGENIC RAW CACAO PROTEIN SHAKE hempseed milk, avocado, spinach, raw cacao nibs, coconut water, medjool dates, cordyceps, reishi mushroom, mesquite	12
COOL MINT CHOCOLATE CHIP SHAKE vanilla ice cream, almond milk, mint, chlorophyll, raw cacao nibs	10	GRACE COCONUT CREAM SMOOTHIE coconut, almond butter, dates, vanilla, cinnamon <i>add espresso +2</i>	10
ILLUMINATED VITAMIN-C POWER SMOOTHIE orange juice, goji berries, pineapple, coconut, banana, metabolic citrus essential oil	11	STELLAR BLUE SPIRULINA SUPERHERB SMOOTHIE ashwaganda, pine pollen, reishi, coconut, almond butter, dates, vanilla	11

COFFEE, HERBAL TONICS+TEA

CHOICE OF MILK *housemade almond, housemade coconut, or oat*

COSMIC ANTIOXIDANT SPIRULINA LATTE 7 hempseed milk, blue spirulina, reishi, chaga, raw honey <i>served hot or iced</i>	RESTORED ADRENAL LATTÉ 6.5 ashwaganda, pine pollen, cordyceps, maca, raw honey	CALM HOT TEA 4 jasmine green, earl grey, rooibos, lemon chamomile, moroccan mint
SPICY PUMPKIN SPICE LATTE 7 cinnamon, cloves, turmeric, red maca, cardamom, nutmeg, maple syrup, coconut	VIBRANT MATCHA LATTÉ 6.5 ceremonial grade matcha, raw honey	COURAGEOUS COFFEE 4
IMMORTAL AYURVEDIC LATTÉ 6.5 chaga, shilajit, reishi, he shou wu, raw honey	GOLDEN TURMERIC LATTÉ 6.5 black pepper essential oil, raw honey	FOCUSED COLDBREW 5.5
	CHARMED CHAI LATTÉ 6.5 <i>make it dirty +2</i>	AWAKE ESPRESSO 3.5
	COZY IMMUNE BOOSTING TEA 6.5 lemon, ginger, raw honey, cayenne	CAREFREE CAPPUCINO 5
		LIGHT LATTÉ 5.5
		MARVELOUS MOCHA 6 cacao, raw honey

20% GRATUITY ADDED PARTIES OF 10 OR MORE. IF YOU WOULD LIKE THIS REMOVED, PLEASE SPEAK WITH A MANAGER

CAFÉ GRATITUDE OFFERS ORGANIC, PLANT-BASED CUISINE AND YET WE CANNOT GUARANTEE THAT GUESTS WITH FOOD OR BEVERAGE ALLERGIES MAY NOT BE EXPOSED THROUGH CROSS CONTAMINATION. IF YOU HAVE A FOOD OR BEVERAGE ALLERGY (PARTICULARLY TO NUTS OR SEEDS) WE THEREFORE RECOMMEND THAT YOU NOT DINE WITH US. AS SUCH, PLEASE UNDERSTAND THAT CAFÉ GRATITUDE CANNOT BE RESPONSIBLE FOR ANY INJURY, LOSS OR DAMAGE CLAIMED BY ANY GUEST WITH A FOOD OR BEVERAGE ALLERGY WHO CONSUMES OUR FOOD OR BEVERAGES, REGARDLESS OF THE CIRCUMSTANCES.

TRANSPARENCY
SCAN QR CODE FOR A FULL LIST OF INGREDIENTS AND ALLERGY-FRIENDLY MENUS OR VISIT [LOVESR.COM/BOK](https://www.lovesr.com/bok)

