



## JUICES GINGER SHOT | \$3

ENERGIZER 16 oz \$10 | 20 oz \$12  
coconut water, pineapple, lime, pink himalayan sea salt

KICK STARTER 16 oz \$10 | 20 oz \$12  
watermelon, apple, carrot

ISLAND COOLER 16 oz \$10 | 20 oz \$12  
pineapple, apple, beet, watermelon, orange, turmeric

IMMUNITY 16 oz \$10 | 20 oz \$12  
apple, spinach, ginger, orange, pineapple

SLIM GREENS 16 oz \$10 | 20 oz \$12  
cucumber, spinach, ginger, lemon, celery, apple

## BOWLS

TROPICAL BOWL (545 cal) \$12  
açai, blueberry, strawberry, pineapple, granola, honey

NUTELLA AÇAÍ (538 cal) \$12  
açai, banana, strawberry, coconut flakes, nutella  
\*\*Granola contains nuts: cashews, pistachios, almonds, sesame seeds, peanuts, oat raisin granola, honey.

## SMOOTHIES PROTEIN | \$3

PB&S 16 oz \$10 | 20 oz \$12  
almond milk, banana, strawberry, peanut butter powder, honey

BANANA OATS 16 oz \$10 | 20 oz \$12  
almond milk, honey, cocoa nibs, banana, cinnamon, flax seed, oatmeal

AÇAÍ SMOOTHIE 16 oz \$10 | 20 oz \$12  
pure açai puree, banana, strawberry, blueberry, almond milk, raw agave

## ALL DAY MENU

BRUSSELS (GF, DF, VG, CN) \$12  
crispy brussels sprouts, raspberry chili glaze, toasted peanuts

CAPRESE SALAD (GF) \$10  
heirloom tomato, fresh mozzarella, thai basil, lemon olive oil, fig balsamic reduction

BLACK GARLIC HUMMUS (CD, CG, V) \$11  
queso fresco, marinated olives, pickled tomato, chimichurri, grilled pita

CHICKEN B.L.T. (CG, DF) \$18  
organic grilled chicken, thick sliced char siu bacon, heirloom tomato, arcadian greens, sesame vinaigrette

## LUNCH MON-THURS 11 AM - 3 PM FRI-SUN 11 AM - 6 PM

SIMPLE SALAD (GF, DF, VG) \$10  
arcadian greens, carrots, cucumber, red onion, pickled tomato, sesame vinaigrette (add: chicken \$6 | shrimp \$8)

BBQ CHICKEN PIZZA \$14  
organic braised chicken, korean bbq sauce, fresh mozzarella, pickled onion

MARGHERITA PIZZA (CG, CD, V) \$12  
fresh mozzarella, thai basil, house made tomato sauce

CHARCUTERIE (CG, CD) \$25  
chef's selection of meats & cheeses, nuts, olives, grilled pita bread

## DESSERTS

BUTTERCREAM MACARONS (TWO | 240 cal) \$6  
blueberry or raspberry





# WINE

## BUBBLES

Prosecco, La Marca	\$14/G   \$52/B
Moët & Chandon Impérial	\$135/B
Chandon Brut	\$85/B

## ROSE

Sparkling Rose, Underwood	\$14/G
Rose, Daou	\$15/G   \$55/B

## WHITE

Sauvignon Blanc, Osmosis	\$13/G   \$48/B
Pinot Gris, Oyster Bay	\$13/G   \$48/B
Chardonnay, Chalk Hill	\$16/G   \$58/B

## RED

Pinot Noir, Meiomi	\$14/G   \$52/B
Cabernet Sauvignon, DAOU	\$16/G   \$58/B

# BEER

ATHLETIC BREWING UPSIDE DAWN (NA)	\$6
BUD LIGHT	\$6
CORONA EXTRA	\$7
DOS EQUIS	\$7
MICHELOB ULTRA	\$6
TOPO CHICO SELTZER - VARIETY	\$7

# GARDEN LIBATIONS

SPICY MARGARITA lalo, cointreau, agave, jalapeño	\$16
COOL AS A CUCUMBER tito's vodka, fresh cucumber & lime juice, simple syrup, club soda	\$14
BRIGHT & STORMY bacardi rum, passion fruit puree, lime, agave, ginger beer	\$14
PRETTY PEACHY deep eddy peach vodka, lime juice, agave, prosecco, fresh strawberries	\$15
KETEL ONE SPRITZER choice of cucumber & mint, peach & orange blossom, grapefruit rose, vodka, agave, fresh lemon juice, club soda	\$14

# SPIRITS

TITO'S VODKA	\$13
BACARDI RUM	\$12
BRUGAL 1888 RUM	\$16
HENDRICK'S GIN	\$14
TEQUILENO BLANCO	\$13
LALO TEQUILA	\$16
MAKER'S MARK	\$14
CROWN ROYAL WHISKEY	\$14
DON JULIO REPOSADO	\$18
GREY GOOSE	\$15

There will be an automatic 18% service charge added to any checks left unsigned.