

Sunday Brunch Organic Coffee \$4

sweet

APPETIZING ADDITIONS	+ 1 piece pancake for \$3	Coconut Whipped Cream LS4/SS1.50	Tempeh Bacon (4 pieces) \$5
	Strawberries \$3	Strawberry Sauce \$2	GF substitution pancake +\$2
	Bananas \$2	Chocolate Sauce \$2	+ 1 piece GF pancake for \$4

Organic Butter Milk Pancakes \$10

three organic soy milk pancakes with organic maple syrup and organic vegan butter

SFO / GFO

Strawberry Princess \$16

three organic soy milk pancakes, topped with organic strawberry, house made organic strawberry sauce, house made coconut whipped cream

SFO / GFO

Lilikoi Cream Pancakes \$17

three organic soy pancakes with house made lilikoi cream sauce, topped with organic mango, fresh pineapple, orange, lilikoi sauce, and coconut whipped cream

SFO / GFO

Oh! Banana! \$14

three organic soy milk pancakes, topped with organic or local banana, walnuts, chocolate drizzle, house made coconut whipped cream

SFO / GFO

Blissful Bowl \$11

house made organic cultured soy yogurt, organic gluten free granola, vegan honey, organic strawberry, banana

GF

Fruit and Cream \$5

seasonal fresh fruits and house made whipped cream, organic house made strawberry sauce, chocolate drizzle

SF / GF

savory

ADDITIONS	tempeh bacon /4 pieces \$5	avocado \$2	1piece pancake \$3
	jalapenos \$1	for potatoes: cheesy or spicy \$0.50	1piece gluten free pancake \$4
	corn chips \$2	substitute gluten free pancakes \$2	brown rice \$3
	scoop of chili \$2.50		

Hills Benedict \$20

two organic English muffins topped with organic tempeh bacon, organic tofu scramble, house made hollandaise sauce, with a side of sautéed organic kale, parmesan, walnuts, tomato, and asparagus

SFO / GFO

Please advise our servers of any allergies or dietary restrictions

(GF)=Gluten Free (SF)=Soy Free (GFO)=Gluten Free Option available (SFO)=Soy Free Option available



Brooklyn Delight \$15
lightly toasted plain bagel topped with organic tofu scramble, organic tempeh bacon, organic cashew cream sauce, paprika, and house made ketchup upon request **GFO**

Avocado English Muffin \$11
lightly toasted organic English muffins topped with avocado chunk and roasted herb tomato, drizzled with olive oil, and hint of spice **SF / GFO**

Breakfast Cornchilladas \$13
corn tortilla stuffed with organic corn, organic tofu, organic black beans, cauliflower, brown rice, and jalapeño cheese sauce, and hot sauce, avocado and cilantro on side. **GF / SFO**

Barcelona \$18
a heaping scoop of seasoned brown rice topped with organic tofu scramble, organic cashew sauce, house made ketchup, organic tempeh bacon, cucumbers, tomatoes, organic mixed greens, and house made hot sauce on side **GF / SFO**

Good Morning Plate \$17
two organic soymilk pancakes, organic vegan butter, organic maple syrup, organic tempeh bacon, organic tofu scramble, organic mixed greens, organic roasted potatoes, and house made ketchup **SFO / GFO**

Mexican Breakfast \$15
brown rice, organic tofu scramble, original black bean chili, avocado, organic tofu sour cream, cilantro, organic mixed greens, organic roasted potatoes **GF**

Zen Breakfast \$16
Japanese style breakfast with two scoops of brown rice, organic tofu scramble, simmered hijiki, sautéed broccolini, marinated organic carrot, organic mixed greens salad with yuzu miso dressing, and a side of nori soup **GF / SFO**

Just Chili \$8
a bowl of original black bean chili , topped with organic tofu sour cream, avocado chunk, and cilantro. **GF**

other

Why Not Chos \$15
Mexican style nachos with organic corn chips, original black bean chili, tomato, cilantro, avocado, organic cashew sauce, organic sour cream, jalapeno, house made hot sauce **GF**

Potatoes \$8
organic roasted potatoes with olive oil, house made ketchup **GF / SF**
*None oil option available

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