

menu

food offerings

(v) vegan
(vg) vegetarian
(gf) gluten free
(gfo) gluten free option

salads 12.00

(5 basic toppings included)

bases (choose 1 or a combination)

spinach, romaine, spring mix

basic toppings

(choose 5 + 25¢ per additional)

cucumber, carrot, celery, shredded red cabbage, pickled onion, bell pepper, edamame, cherry tomato, blueberry, apple, strawberry, slivered almonds, walnuts, cashews, hemp seeds, mint, parsley

premiums toppings

+\$.50 } roasted sweet potato (gf, v)

+\$1 } hard boiled egg, avocado

+\$1.50 } tofu feta (v)

+\$2 } goat cheese

+\$3 } chicken salad (gf),

+\$4 } smoked salmon (gf)

dressings (gf, v) tossed or on the side

hemp ranch, carrot ginger, sesame peanut, shallot vinaigrette, olive oil & balsamic vinegar

soup o.t.d. & bone broth

cup of soup MKT

bowl of soup MKT

bone broth 8.00

grab and go

emerald bites (v, gf) 2

breakfast burrito (vg, gf) 10

kombucha (v, gf) 6

perrier (v, gf) 3

bow wow bowl (v, gf) 6.50

rotating baked goods (v, gf) MKT

toasts

half order (1 piece choose 1)

full order (2 pieces • choose 1)

colorado lox (gfo) 11.50/18

herbed cream cheese, smoked salmon, cucumber, pickled onions, tomatoes, dill, hemp seeds.
sub vegan cream cheese +\$1.50

ab&j (v, gfo) 10.00/16

almond butter, banana, seasonal jam, chia seeds

avocado toast (vg, gfo) 11.50/18

avocado, jammy egg, pickled onion, chives, dill, lemon zest, olive oil drizzle, sea salt, chili flakes

roasted red pepper chicken (gfo) . 11.00/17

housemade roasted red pepper spread, organic chicken salad, microgreens, paprika, olive oil drizzle

whipped goat (vg, gfo) 10.00/16

whipped goat cheese, seasonal fruit, local colorado honey, walnuts

pink toast (v, gfo) 10.00/16

housemade beet tahini spread, red cabbage slaw, radish, sea salt, dukkah

dessert toast (vg, gfo) 10.00/16

housemade vegan chocolate-hazelnut spread, banana, strawberry, cinnamon, chia seeds, honey drizzle

glory days (vg, gfo) 7.50/13

ghee, coconut sugar, cinnamon

toast flights \$14-20

(3 half pieces • choose up to 3)

comes on sourdough

• sub sweet potato +\$.50/piece

• sub gluten free +\$.50/piece

• sub grain free +\$1/piece



menu

smoothies, juices coffee + tea

smoothies

morning boost 10.00

almond-cashew mylk, banana, cold brew, gf oats, almond butter, date, topped with crushed espresso

green warrior 11.00

almond-cashew mylk, banana, spinach, hemp seed, almond butter, vanilla extract, date, topped with bee pollen & coconut shreds

matcha mint chip 10.00

coconut mylk, banana, spirulina, mint, matcha, cacao nibs, topped with mint & cacao nibs

clean green 10.50

coconut water, mango, pineapple, spinach, cucumber, lemon, ginger, topped with bee pollen & coconut shreds

the basic 10.00

almond-cashew mylk, acai, strawberry, banana, date, topped with bee pollen & coconut shreds

golden mylk 10.00

coconut mylk, mango, banana, carrot, ginger, turmeric, cinnamon, nutmeg, black pepper, topped with bee pollen & coconut shreds

evergreen 11.00

coconut mylk, banana, spinach, kale, matcha, spirulina, almond butter, cinnamon, topped with a cinnamon dusting

smoothie bowls

blue 13.00

coconut mylk, banana, blueberries, blue majik, pineapple
topped with: granola, banana, blueberries, chia seeds, coconut shreds, honey drizzle

pink 12.50

coconut mylk, banana, pitaya, maca, raspberries, coconut
topped with: granola, banana, strawberries, hemp seeds, goji berries, honey drizzle

purple 12.00

almond-cashew mylk, acai, banana, blueberries, strawberries
topped with: granola, banana, strawberries, coconut shreds, cacao nibs, honey drizzle

green 12.00

coconut mylk, banana, mango, avocado, spinach, chlorella, flax seeds
topped with: granola, banana, blueberries, slivered almonds, chia seeds, honey drizzle

add-ins: +\$.50 } ashwaganda, astragalus, cacao nibs, cacao powder, chia seeds, cinnamon, chlorella, maca, moringa, echinacea, hemp seeds, lion's mane, spinach, spirulina, reishi, turmeric
+\$1 } chaga, matcha, almond butter, peanut butter, kale +\$1.50 } chocolate or vanilla vegan protein powder, collagen +\$2 } blue majik *sub cauliflower for banana for \$1

coffee

americano 3.25/4.25

latte 4.25/5.25

cappuccino 3.75

cold brew 4/5

double espresso shot .. 3

milks: whole +\$.50 } coconut, oat
+\$1 } housemade almond cashew

tea

black 3.25/4.25

green 3.25/4.25

oolong 3.75/4.75

chamomile ... 3.75/4.75

butterfly tea .. 3.25/4.25

chai latte 5.00/6.00

tea latte 5.00/6.00

add-ins: +\$.50 } housemade seasonal syrup, honey, monkfruit sweetener +\$1.50 } extra espresso shot, manuka honey +\$1.50 } collagen

vegan +
gluten
free

cold pressed juice

emerald 11.00

kale, apple, celery, cucumber, spinach, lemon, mint

sunshine 10.50

apple, carrot, orange, turmeric, ginger, black pepper

detox 11.25

celery, kale, cucumber, spinach, lime, ginger, parsley

island dream 11.00

pineapple, orange, coconut, mint, blue majik

beest mode 10.00

beet, orange, carrot, apple, lemon

turmeric ginger shot 5.50

turmeric, ginger, lemon juice, black pepper

adaptogenic lattes

turmeric latte (v, gf)

..... 5.50/6.75

almond-cashew mylk, turmeric, ginger, ashwaganda, cinnamon, vanilla extract, coconut oil, coconut sugar, black pepper

mushroom hot chocolate (v, gf)

..... 6.50/ 7.75

almond-cashew mylk, reishi, chaga, lion's mane, cacao, cinnamon, coconut sugar

matcha latte (v, gf) ... 6.00/7.25

almond-cashew mylk, matcha, honey

cold snapper (v, gf) 8.50

almond-cashew mylk, blue majik., moringa, astragalus, echinacea, ginger, manuka honey