

COFFEE DRINKS ERGY BOWLS Topped with Toscana wild honey granola **ICED COFFEE** 2 berries, banana and agave nectar **ESPRESSO SOLO OR DOPPIO** 3 | 4 PARADISE PITAYA BOWL Pitaya, almond milk, pineapple, banana CLASSICS 120Z OR 160Z 3.50 | 4.50 Caffè latte **ACAI BOWL** Cappuccino Acai berry, soy milk, pineapple banana, peanut butter **SIGNATURES 120Z OR 160Z** MP Vanilla latte STRAWBERRY SENSATION BOWL 8 Caffè mocha Strawberries, soy milk, banana Salted caramel macchiato Greek yogurt, peanut butter White chocolate mocha Hazelnut dolce latte Seasonal latte SMOOTHIES RAZZLEBERRY **PERSONALIZE** Strawberries, raspberries, blueberries Milk: cranberry juice, banana Whole, 2%, non-fat Plant-based milk (.50): **PUNCHY PEACH** Oat, almond, soy Artisanal syrups (.50): Peaches, banana, peach juice orange juice, orange sorbet Vanilla, sugar-free vanilla, hazelnut caramel, white chocolate, dark chocolate Add a shot (1) ORANGE DREAMS Orange juice, soy milk, orange sorbet non-fat frozen yogurt BREAKFAST **BREAKFAST SANDWICH** 7 **LEAN GREEN** Spinach, celery, green apple, matcha

Egg, bacon or sausage patty American cheese, English muffin

BREAKFAST BURRITO 9 | OMELET 10

Egg, bacon, sausage, ham, tomatoes bell peppers, onions, cheddar cheese

To offer wholesome, clean, sustainably produced food and beverage whenever possible including:

- sustainable salmon
- all-natural beef
- poultry free of antibiotics
- gestation-crate-free pork

EXECUTIVE CHEF

Alain Redelsperger

- milk from rBGH-free cows
- cage-free eggs

TROPICAL SPINACH

organic & locally sourced produce

almond milk, organic agave nectar

Spinach, pineapple, green apple banana lemon juice, organic honey 7

7

7

9

9

organic coffee & tea selection

CHEF DE CUISINE

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All menu items will have added a 20% Service Charge Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness