

DRINKS

Campfire S'mores Iced Latte

Chilled espresso with toasted marshmallow syrup & chocolate milk in a graham cracker rimmed glass, topped with whipped cream & mini marshmallows 4.75

Summer Raspberry Spritzer

Sweetened raspberry puree, fresh squeezed lemon & a splash of seltzer served over a large mint ice cube 3.49

Raspberry Green Tea Smoothie

Organic green tea Sencha & sweetened raspberry pureed smooth 3.15

NITRO COFFEE

Cold brewed coffee infused with nitrogen. Foamy and delicious 3.30

COLD BREW

House blend coffee infused with ultrafiltered water for 24 hours 2.45



Jersey Devil French Press

Papua New Guinea(50%)
Kenya AA (50%) 6.95

BREAKFAST

Breakfast Tacos

3 soft wheat tacos with scrambled egg whites, chicken chorizo, fresh tomatoes, peppers, sweet pickled onions, cilantro & a drizzle of honey siracha, chips, salsa & sour cream 9.75

Summertime French Toast

Thick sliced brioche French toast topped with a whipped lemon raspberry mascarpone cream cheese, fresh sliced strawberries and blueberries with a raspberry reduction on the side (local fruit when available) 9.85

Cali Morning Flatbread

Herbed cauliflower crust, basil pesto, sautéed peppers, chicken sausage & caramelized onions, topped with a layer of fresh baby spinach leaves, 2 sunny up eggs, parmesan cheese & red pepper flakes 10.95 (GF)

LUNCH

Maui Spinach Salad

Baby spinach leaves topped with fresh pineapple, strawberry slices, avocado, honey glazed walnuts & toasted coconut, with side of berry pomegranate vinaigrette 9.50

*add pan seared shrimp to make it awesome 3.75

Vegetarian Ciabatta

Toasted ciabatta, pesto spread, roasted peppers, red onions, fresh mozzarella, plum tomato & mixed greens, served with a side of balsamic vinaigrette for dipping, chips & salsa 9.85

TP Shrimp Tacos

3 soft tacos filled with sautéed shrimp, shredded cabbage, diced tomato & peppers, mango, toasted coconut, sweet pickled onions and a honey garlic chili sauce with chips, salsa and sour cream 10.95