

BREAKFAST ALL-DAY

yogurt parfait gf nfo	7
greek yogurt & house-made date cardamom granola w/ seasonal fruit	
granola & AMARA milk gf v	7
house-made date cardamom granola served w/ our own nut milk	
chiameal p v gf	7
creamy chia & hemp seeds w/ AMARA milk served warm topped w/ seasonal fruit	
paleo pancakes p gf df nf	9
high protein & grain free! served w/ seasonal fruit & whipped maple butter	
pumpkin buckwheat pancakes v gf	9
nutty buckwheat cakes served w/ seasonal fruit & whipped maple butter	
purple eggs gf df vo	12
potato patties w/ two poached eggs, mixed greens, beets & pesto topped w/ purple slaw & arame	
green eggs p gf df nfo	13
two poached eggs w/ mixed greens, sweet potato & avocado topped w/ pesto, beet puree, pickled fennel & purple slaw served w/ toasted paleo bread	
ranchero egg pot *served in 12oz jar gf dfo nf	7
poached eggs, Anson Mills white corn grits, beans or soyrizo, salsa verde & avocado mash, topped w/ cilantro & queso	
breakfast plate gfo nf	10
lentil salad, marinated feta, greens, soft boiled egg & house-made toast	
AMARA burrito gf vo nf dfo	12
three eggs scrambled, avocado, roasted purple potatoes, sharp cheddar cheese, salsa verde, & cilantro, wrapped on a hearty new grains brown rice, flax, phylum husk tortilla make it vegan w/ beans & soyrizo	
bossy egg sandwich df gf	8
fried egg on an english muffin w/braised kale, pickled onion & sriracha aioli	
avocado toast v gfo nfo	8
mashed avocado on house-made multi-grain bread topped w/ pesto purple slaw & side of greens	
add eggs, served w/Amara hot sauce gfo nf	11

DRINKS

rose palmer 3.50
iced rose tea & lemonade

spicy chai 4.50
made w/almond milk & coconut sugar

pearl & rose 4.50
rose tea & pearl powder for illuminating the spirit & skin served w AMARA milk

dandy 3.50
americano, latte, or mocha

TEA

matcha americano 4
matcha latte 5
selection of teas 3
rose tulsi, english black, mint tulsi

COFFEE

add AMARA milk — house made almond cashew milk 1
drip coffee 3.75
ice coffee 3.75
espresso 3
americano 3
cappuccino 4
latte 4.50

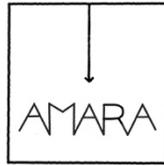
organic orange juice 8oz 3
coconut water 3
mountain valley water — sparkling or still 4/2.70
whole milk 8oz 3
AMARA milk 8oz — house made almond cashew milk 6

ADD-ONS

avocado 3
poached or soft boiled eggs 3
prosciutto 6
toast w/maple butter po | gfo | vo | nfo 3.75
english muffin w/maple butter & jam gfo | v | nf 4
single pancake gf | vo | nfo 3.75
side salad 4.5
sauce side 1.5

p = paleo | gf = gluten free | gfo = gf option | v = vegan | vo = vegan option | df = dairy free | dfo = dairy free option
nf = nut free | nfo = nut free option

consuming raw or undercooked eggs may increase your risk of food borne illness



LUNCH ALL-DAY

healing bone broth gf df nf	6
hearty cup of our healing broth made from marin sun farms chicken	
jf farm kale salad gf vo	8
lacinato kale, purple slaw & quick pickled fennel garnished w/ queso, rice crisps & BOSS dressing	
chicken salad gf df nfo	14
marin sun farms pasture raised chicken breast, mixed greens, pesto dressing & pickled onions served w/ toasted black rice bread	
fresh corn humitas gf v nf	9
chilean inspired dish made w/ fresh corn topped w/ braised kale, tomatoes & toasted chickpeas	
sweet potato quesadilla gf v nf	12
brown rice tortilla w/ chipotle sweet potato mash, cilantro & heirloom beans served w/ avocado, tomatoes, fresh cilantro & salsa verde	
rice & veggie bowl gf v nfo	10
black rice w/cilantro, kale, sweet potatoes w/ BOSS sauce & beet puree topped w/ avocado, purple slaw, pickled fennel & dukkah	
quinoa & veggie bowl gf v	9
quinoa w/cilantro, beets, greens, sweet potatoes & pesto topped w/avocado & arame	
heirloom beans & rice bowl gf v nfo	9
heirloom beans & black rice w/cilantro, purple slaw, arame, BOSS sauce & salsa verde topped w/ greens	
spicy chicken quinoa bowl gf df nfo vo	14
spicy quinoa, purple cabbage & cilantro w/marin sun farms pasture raised chicken breast, topped w/toasted pepitas, pesto, chili oil. vegan option: roasted sweet potatoes	
bison ragu gf dfo nf	13
pasture raised 100% grass fed marin sun farms bison ragu served w/ quinoa or rice topped w/queso, pickled red onions & mixed greens	
come together bowl gf df	
poached egg on rice w/cilantro, slaw & boss sauce — pay what you can	

ADD - ONS

avocado	3
poached or soft boiled eggs	3
prosciutto	6
chicken	7
bison ragu	8
side salad	4.5
sauce side	1.5

PASTRIES

ask us about our daily pastries