

	<p><i>BREAKFAST</i></p> <p>6:00 a.m. to 11:00 a.m.</p>
	<p><i>MARKET JUICES</i></p> <p><i>Made to Order</i> Orange / Grapefruit / Apple / Carrot</p> <p><i>Green Juice</i></p> <p><i>High Beat</i> Beetroot, Apple, Carrot, Lemon</p> <p><i>Detox</i> Orange, Carrot, Cucumber, Lemon</p> <p><i>Milk</i> Coconut / Almond / Soy</p> <p><i>Assortment of Tea</i></p> <p><i>FRESHLY ROASTED MEXICAN COFFEE</i></p> <p><i>French Press Coffee</i></p> <p><i>Regular Pot</i></p> <p><i>Café de Olla</i></p>
	<p><i>Seasonal Fruit Plate</i> Berries, Homemade Granola</p> <p><i>Oatmeal</i> Old Fashion Oats, Banana, Coconut Flakes, Toasted Almonds CHOICE OF: Vegan Milk or Water</p> <p><i>Banana Pancakes</i> Seasonal Berries, Coconut, Banana, Almonds, Maple Syrup</p> <p><i>Avocado and Artichoke Toast</i> Whole Wheat Sourdough Toast, Organic Greens Tofu, Pistachio, Lemon Vinaigrette</p> <p><i>Scrambled Tofu</i> Refried Beans, Breakfast Potatoes, Tomato & Avocado Salad</p> <p><i>Chilaquiles</i> Tortilla Chips, Sauce, Refried Beans, Fresh Tofu CHOICE OF: Green or Ranchero Sauce</p>

	<div> <div>ALL-DAY DINING</div> <div>11:00 a.m. to 11:00 p.m.</div> </div>
	<div> <div>SNACKS</div> <div> <div> <div>\$412</div> <div> <div>Guacamole & Salsa</div> <div>Made Fresh to Order, Tortilla Chips</div> </div> </div> <div> <div>\$373</div> <div> <div>Hummus</div> <div>Cherry Tomato, Onion, Celery, Cucumber Grilled Sourdough</div> </div> </div> <div> <div>\$497</div> <div> <div>Tortilla Soup</div> <div>Crispy Tortilla, Avocado, Fried Pasilla Chili, Tofu</div> </div> </div> </div> </div> <div> <div>SANDWICH & PIZZA</div> <div> <div> <div>\$604</div> <div> <div>Vegan Burger</div> <div>Lettuce, Tomato, Onion, Pickles, Fries</div> </div> </div> <div> <div>\$604</div> <div> <div>Vegetable Sandwich</div> <div>Focaccia, Dried Tomato, Grilled Eggplant, Chickpea Hummus</div> </div> </div> <div> <div>\$582</div> <div> <div>Chef’s Favorite Mini Pizza</div> <div>Tomato Sauce, Vegan Cheese, Oyster Mushrooms, Black Olives Truffled Oil</div> </div> </div> </div> </div> <div> <div>\$553</div> <div> <div>CREATE YOUR OWN SALAD</div> <div> <div> <div>Greens</div> <div>Spinach / Iceberg / Romaine / Farm Greens</div> </div> <div> <div>Farmers Market</div> <div>Carrot / Cucumber / Tomato / Red Onion / Avocado / Corn / Apple / Olives / Walnuts / Artichokes / Peppers</div> </div> <div> <div>Dressings</div> <div>Champagne Vinaigrette / Fine Herbs Vinaigrette</div> </div> </div> </div> </div> <div> <div>MAIN COURSES</div> <div> <div> <div>\$508</div> <div> <div>Wild Mushroom Taco</div> <div>Mushroom Tinga, Scallion Confit, Sauces and Sides</div> </div> </div> <div> <div>\$689</div> <div> <div>Vegan Meatballs</div> <div>Braised in Chipotle and Tomato Sauce, Side of Rice</div> </div> </div> <div> <div>\$762</div> <div> <div>Fusilli & Artichoke</div> <div>Tomato Sauce, Black Olive, Basil</div> </div> </div> </div> </div> <div> <div>DESSERTS</div> <div> <div> <div>\$401</div> <div> <div>Vegan Chocolate Cake GF N</div> <div>Chocolate Cremeux, Tropical Fruit Compote</div> </div> </div> <div> <div>\$401</div> <div> <div>Vegan Peach Tart GF N</div> <div>Cardamom Cream, Roasted Peaches & Mango and Passion Fruit Sorbet</div> </div> </div> </div> <div> <div> <div>GF Gluten Free</div> <div>V Vegan</div> <div>N Nuts</div> <div>24 Available All Day</div> </div> </div> </div>