



Eva's rolled oat oatmeal \$8

Topped with coconut sugar. Granola optional.

Croissant egg and cheese sandwich. \$9

Warm flaky croissant sandwiched with two scrambled farm fresh eggs and melted cheddar or mozzarella cheese.

Three eggs any style with the choice of turkey bacon or chicken sausage. \$16

Comes with homestyle paprika potatoes.

Three eggs omelet with garden veggies and cheese. \$16

Comes with homestyle paprika potatoes.

French Toast \$13

Multi-grain brioche bread slices dipped in vanilla buttermilk sweetness then fried on a buttered iron skillet.

Choice of plain, strawberries, blueberries, passionfruit, or Nutella topping. Additional \$2

French Crepes \$14

A type of thin pancake. Our recipe made from scratch topped with a dash of coconut sugar and drizzled with agave.

Choice of hazelnut, strawberries, blueberries, or passionfruit. You can mix or match.

Comes with two sweet crepes.

Pancakes \$15

We put the cake in pancakes! Our recipe made from scratch with raw cane sugar and coconut sugar. Comes with two large pancakes. Choice of plain, strawberries, blueberries, Passionfruit, Nutella, or

buckwheat-multi-grain gluten-free option. Toppings, Gluten free option additional \$2

Waffles \$15

Our recipe made from scratch of Belgian style waffles. Comes with two delicious waffles. Choice of plain, strawberries, blueberries, passionfruit, or Nutella. Toppings additional \$2

Avocado Toast \$13

A vegan spread with sliced avocados, broccoli sprouts, and arugula on a 21 multi-grain toast.

Bagels and Lox \$14

Served on an open-faced bagel with whipped cream cheese, onions, capers, fresh dill, and olives.

Shakshuka \$15

Three poached eggs served on a base of fresh tomatoes, onions, and spices.

Orange Juice \$4

Organic Fresh Fruit Smoothie \$5

Power mix additional \$4

**Fresh Brewed Coffee \$3*

**Espresso \$4*

**Latte \$5*

Mocha additional .50

***Organic Tea \$5*

***Matcha Tea Latte \$6*

Choice of regular, almond, or oat milk.

** Direct trade coffee from a variety of islands then roasted locally in Los Angeles.*

***Please see separate tea menu*

