

**JUICE BAR** We juice daily using all-natural ingredients.

**NEW! WATERMELON WAKE-UP**

Watermelon, pineapple, lime and mint.

**PURPLE HAZE**

Lemon, cane sugar, butterfly pea flower tea and a hint of lavender.

**KALE TONIC**

Kale, Fuji apple, English cucumber and lemon.

**MORNING MEDITATION**

Orange, lemon, turmeric, organic ginger, agave nectar and beet.

..... **BOOST YOUR JUICE** WITH A WELLNESS SHOT OF ANTIOXIDANT-RICH VITAMINS INCLUDING B3, C, D3 & ZINC .....

**ENTRÉES**

**STRAWBERRY TRES LECHES FRENCH TOAST**

Thick-cut, custard-dipped challah bread topped with fresh strawberries, sweetened condensed milk, warm dulce de leche, whipped cream, cinnamon streusel and powdered cinnamon sugar.

**QUESO BLANCO BENEDICT**

Two crispy corn tostadas with hand-pulled carnitas, Cheddar and Monterey Jack, seasoned black beans and two poached cage-free eggs, topped with white queso sauce, fresh sliced avocado and housemade roasted corn salsa. Garnished with house-pickled red onions, cilantro and a lime wedge. Served with a cup of fresh fruit sprinkled with Tajín® seasoning.

**LONE STAR BRISKET HASH**

Smoked, hand-pulled brisket and house-pickled sweet peppers in a potato hash, topped with two cage-free eggs any style, Cheddar and Monterey Jack, fresh smashed avocado, housemade pico de gallo, chipotle aioli and scallions. Served with two warm wheat-corn tortillas.

**SHAREABLES**

**BACON CHEDDAR CORNBREAD**

Freshly baked cornbread with Cheddar and Monterey Jack, bacon and scallions. Topped with whipped honey butter.

**MILLION DOLLAR BACON**



Four slices of our signature hardwood smoked bacon glazed with brown sugar, black pepper, cayenne and a maple syrup drizzle.

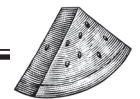
**COLD COFFEE**

**COLD BREW COFFEE**

Made with 100% Organic Aztec coffee beans.

**ICED COFFEE**

Creamy, sweet, cold and refreshing.



**H**EARDED IT THROUGH THE WATERMELON VINE

There are hundreds of watermelon varieties found around the country. In Missouri, you might find the Moon and Stars watermelon, which is dark green (or sometimes purple) with tiny, yellow, star-like spots. In Arizona, you're likely to stumble across the aptly named Desert King, which is the most drought tolerant watermelon. But don't worry, the rich yellow flesh is still juicy and sweet, despite the dry climate! We think that's super cool, but what is even cooler is being able to pick a perfectly ripe watermelon from your grocery store, no matter the stunning variety. So, what's the trick? You can't really squeeze them or sneak a sample bite (yes, we know some folks do this with grapes, no judgment). Here's what you look for: (1) a yellow or buttery shade on the belly of the melon, (2) an easily detectable, sweet aroma on the surface, (3) a plunking, hollow sound when you knock on the rind and (4) a heaviness that seems almost too much for the size. And that's it! If you can check all those boxes, you're good to go. But if you don't want to wait for your next grocery trip, you could just sip into an ice-cold glass of Watermelon Wake-Up, our summertime seasonal juice. It's here for a good time, not a long time. So, *water* you waiting for?