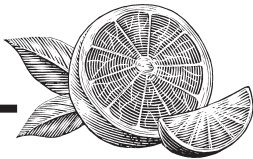




THE JOYS OF
SPRING



JUICE BAR We juice daily using all-natural ingredients.

NEW! TROPICAL SUNRISE

Mango, pineapple, strawberry, lime and cane sugar.

PURPLE HAZE

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

MORNING MEDITATION

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

KALE TONIC

Kale, Fuji apple, English cucumber and lemon.

..... BOOST YOUR JUICE WITH A WELLNESS SHOT OF VITAMINS B3, C, D3, ZINC & ELDERBERRY

ENTRÉES

TACOS AL PASTOR HASH

Two cage-free eggs any style atop fresh, seasoned potatoes, crispy pork al pastor, pineapple, fresh avocado, house-pickled red onions, Cotija cheese, cilantro and lime crema. Served with a side of warm tortillas.

SMOKED SALMON BREAKFAST SAMMY

Wild Alaska Smoked Sockeye Salmon*, garlic & herb cheese and an over-easy cage-free egg topped with arugula, house-pickled red onion and tomato on griddled Parmesan and Everything seasoned challah bread. Served with lemon-dressed organic mixed greens.

KEY LIME WAFFLE

Our light and airy Belgian waffle topped with Key Lime Pie filling, spiced shortbread cookie crumble, whipped cream, toasted coconut chips, fresh strawberries, lime zest and cinnamon powdered sugar.

SHAREABLE

MILLION DOLLAR BACON



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

COFFEE

PROJECT SUNRISE COFFEE

A bottomless cup of our premium, full flavored coffee – freshly brewed just for you.

COLD BREW COFFEE

Made with 100% Organic Aztec coffee beans.

ICED COFFEE

Creamy, sweet, cold and refreshing.



UNLOCKING FLAVOR WITH KEY LIMES

If you’ve enjoyed a slice of Key lime pie, you know just how wonderful the tart and creamy treat is. It has been around since the 1930s and has rightfully remained a classic for nearly a century. (Yes, somehow the ’30s were nearly 100 years ago. We are also amazed by this.) But the popularity of the confection doesn’t necessarily mean everyone understands the importance of the key ingredient. So, what’s the big deal about little Key limes? Well, for starters, the lime you’re probably most familiar with is a Persian lime, which has a thick, bright green skin and just a few seeds. Key limes are smaller and much more delicate, with a thinner yellowish-green skin and quite a few seeds. But while little, they are fierce – with a bright, tangy juiciness packed in tight! They’re also incredibly aromatic, which makes a Key lime–flavored dish delightful even before you get a bite full. And, of course, they have the special distinction of being linked to the Florida Keys, though they aren’t grown commercially in the Keys as often these days. (Their delicate nature is a tricky combination with hurricanes.) Nowadays this special ingredient can be found all over the world – in Florida, of course, Mexico, South America, California...and, most conveniently, on our new seasonal menu in our Key Lime Waffle! Easy squeezey.