

# earthy picks

BRUNCH MENU  
AVAILABLE SAT-SUN 11AM-7PM

## BRUNCH

**NEW** FILL-AFEL HARMONY BOWL (SF) 16.25

Falafel, quinoa mix (beans, onions, cilantro), kale, hummus, carrots, cabbage, cherry tomatoes, corn, avocado and cilantro sauce.

DAY-DREAM TOSTADAS X 2 (GF) 15.75

2 crunchy tostadas with black bean purée, organic tofu pericos (tofu sautéed with green onions and tomatoes), cilantro aioli, and sprouts.

ALL-DAY BRUNCH BURRITO 15.75

Tofu pericos (tofu sautéed with green onions and tomatoes), black bean purée, massaged kale, fresh tomato, avocado, pink sauce.

## SIDES

|                                           |      |
|-------------------------------------------|------|
| SAUCE                                     | 1.50 |
| AVOCADO                                   | 2.75 |
| BEYOND MEAT                               | 6.25 |
| SAUTÉED MUSHROOMS                         | 4.75 |
| SWEET PLANTAINS                           | 2.75 |
| JASMINE RICE AND BLACK BEANS              | 6.00 |
| LENTIL SOUP                               | 6.50 |
| KALE SALAD                                | 5.00 |
| (with pickled cabbage and cilantro aioli) |      |

## DESSERTS

VITALITY BROWNIE (GF)(SF) 5.50

Organic oats, avocado, cacao powder, maple syrup, chocolate chips.

TRES LECHES CAKE 6.75

Oat milk, oat sweet condensed milk, oat evaporated milk, coconut oil, cane sugar.

**NEW** NUTTY TEMPTATION TACOS (GF) 15.75

Three crunchy tacos filled with our house-made walnut meat, topped with house-made cashew cheese sauce & pico de gallo, and sweet plantain.

NA'CHO CHEEZY FIESTA (GF)(SF) 15.00

Crunchy corn chips topped with house-made cashew cheese, black beans, raw meat (sunflower seeds, hemp seeds, carrots), and fresh pico de gallo.(COLD)(MILD)

AÇAÍ TROPICAL BOWL (GF)(SF) 12.75

Organic Açaí with organic granola, banana, mango, shredded coconut, cacao nibs, and almond butter.

## SMOOTHIES

GET UP 10.50

Organic cold brew coffee, banana, peanut butter, cacao nibs, dates, oat milk.

FILL ME UP 10.00

Mixed berries (raspberries, blackberries, blueberries), banana, peanut butter, dates, oat milk.

ADD ONS

- Organic Hemp protein 2.00
- Hemp seeds 1.50

## DRINKS

COLOMBIAN LIMONADA 4.25

sugarcane and lime juice

KOMBUCHA 5.00

DRIP JUICES 9.25

TOPOCHICO SPARKLING 3.50

EVIAN 3.00

COLOMBIAN CAFE CON LECHE 5.00

Black Colombian coffee, oat milk, maple syrup, cinnamon.

COLOMBIAN BLACK COFFEE 3.00

COLD BREW COFFEE 6.00

Add oat milk for \$1

"We offer gluten-free options, but please be aware that they may come into contact with gluten during preparation and handling."

# earthy picks

VEGAN LATIN DELIGHTS

TUE-FRI 12PM-8PM

SAT-SUN 11AM-7PM

## FOOD

### TOONAH SENSATION WRAP (SF) 15.25

Chickpea toonah, massaged kale, carrots, cabbage, tomato, avocado, cashew cream.

### NEW AGE BURRITO 15.25

Red quinoa mix (raw onions, cilantro, black beans), sweet plantains, massaged kale, avocado, crispy onions, cilantro cream and spicy aioli.

### CRAZY ABOUT YOU BOWL (GF) 17.25

Jasmine rice, black beans, tofu pericos, massaged kale, sweet plantains, fresh pico de gallo, avocado, cilantro cream, sprouts.

### CHICKS IN A CURRY BOWL (GF)(SF) 17.50

Jasmine rice, coconut chickpea curry, sautéed portobello mushrooms, sweet plantains, massaged kale, fresh carrots, cabbage, cilantro cream.

## SIDES

### SAUCE 1.50

### AVOCADO 2.75

### BEYOND MEAT 6.25

### SAUTÉED MUSHROOMS 4.75

### SWEET PLANTAINS 2.75

### JASMINE RICE AND BLACK BEANS 6.00

### LENTIL SOUP 6.50

### KALE SALAD 5.00

(with pickled cabbage and cilantro aioli)

## DESSERTS

### VITALITY BROWNIE (GF)(SF) 5.50

Organic oats, avocado, cacao powder, maple syrup, chocolate chips.

### TRES LECHES CAKE 6.75

Oat milk, oat sweet condensed milk, oat evaporated milk, coconut oil, cane sugar.

### EARTHY SALAD BOWL (GF)(SF) 15.25

Massaged kale, red quinoa mix (black beans, onions, cilantro), raw meat (sunflower seeds, hemp seeds, carrots), pickled cabbage, cashew cream, cilantro aioli, avocado.

### LOCOS TACOS X 3 (GF)(SF) 16.75

3 crunchy corn tacos with black bean purée, sautéed portobello mushrooms, fresh pico de gallo, spicy aioli, and sprouts.

### HEARTY LENTIL SOUP (GF)(SF) 12.75

10 oz of Lentil soup, served with jasmine rice, and our signature kale salad with pickled cabbage, cilantro aioli, and avocado.

## SMOOTHIES

### GET UP 10.50

Organic cold brew coffee, banana, peanut butter, cacao nibs, dates, oat milk.

### FILL ME UP 10.00

Mixed berries (raspberries, blackberries, blueberries), banana, peanut butter, dates, oat milk.

### ADD ONS

- Organic Hemp protein 2.00
- Hemp seeds 1.50

## DRINKS

### COLOMBIAN LIMONADA 4.25

sugarcane and lime juice

### KOMBUCHA 5.00

### DRIP JUICES 9.25

### TOPOCHICO SPARKLING 3.50

### EVIAN 3.00

### COLOMBIAN CAFE CON LECHE 5.25

Black Colombian coffee, oat milk, maple syrup, cinnamon.

### COLOMBIAN BLACK COFFEE 3.00

### COLD BREW COFFEE 6.00

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