



CACAO 8
AGUACATE
WILDLY ORGANIC

To You





OUR MENU MOVES WITH THE SEASONS. NEW CREATIONS, MAY BE AVAILABLE. ASK US WHAT'S NEW

Our ingredients are always sourced organic. We value Regenerative and sustainable ingredients, from Farms and Markets. To our Health, Happiness and Prosperity!



FIND MORE

Salads

PURE LIFE SALAD

Arugula, Kale, Heirloom Tomato, Sweet Cherry Tomatoes, Lime, Organic Apple, Carrots, Olive Oil, Organic Hummus

GREEN GODDESS SALAD

Broccoli, Celery, Walnuts, Lettuce, Sprouts, Avocado, Salt, Lemon, Sage, Maple syrup, Mustard, Apple cider vinegar, Parsley

GOD'S SALAD

Fresh Apples, Market Greens, Celery, Homemade Hummus, Onions, Garbanzo Beans, Garlic, Lime, Avocado

SWEET SUMMER SALAD

Watermelon, Papaya, Goji Berries, Walnuts, Kale, Lettuce, Orange-Honey Hibiscus Dressing

COOKED SWEET POTATO & GREENS

Cooked and Smashed Sweet potato topped with Organic Local Honey, Cooked Kale, cooked Carrots, Fresh Cucumber, Avocado, Heirloom Tomato, Pico de Gallo.

Sides

SUPER FRIES

Roasted Golden Potato Fries, Avocado, Chipotle Mayo Cream, Tomato Pesto, Mushroom Bits

AVOCADO PLATTER

Grilled Tomatillo Salsa on Avocado slices

DELICIOUS BLACK BEANS

Purely loved Cooked Black Beans.

GREEN SALSA-GUACAMOLE

Avocado, green tomatillo-jalapeño salsa

GUACAMOLE

WILD GUAC: Pickled Onions, Habanero, Tomato, lime
HAPPY GUAC: Lime, Salt, love

HOMEMADE TORTILLA CHIPS

RICE

DOPE FRIES

w/side of Homemade Ketchup

Sweets

SUPERFOOD FARM PANCAKES

Buckwheat Pancakes topped with superfoods: Sunflower Seed Spread, Cacao Nibs, Hemp seeds, Raw Honey, Goji Berries, Light Coconut Sugar, Farm Goatmilk

SOUDOUGH CHOCOLATE CAKE V. GF

Brown Rice Flour and almond flour, olive oil, flax egg and pure cacao. Topped with chocolate drizzle made with lactarian Meringue, Cacao, Olive Oil and Maple Syrup.

OAT CHOCOLATE CHIP COOKIES

Organic Oats, GF Flour, Avocado Oil, Cacao Chunks, Brown Cane Sugar, Coconut Milk, Pastured Eggs.

YOU MADE IT TO THE END OF THE PAGE! WE HAVE MUCH MORE MENU ITEMS AVAILABLE. LIKE DRINKS, SMOOTHIES, MORE SWEETS AND INSPIRING CREATIONS.

Bowls

FOREST BOWL

Mushroom Carnitas, Wild Guacamole, Rice, Black Beans, Pico de Gallo, Pickled Onions, Parsley. Optional: Add Chicken

GEMINI BOWL (FULL DINNER)

Lentils, Brussel Sprouts, Sweet Summer Salad (Watermelon, papaya, goji berries, Caramelized Apples, Walnuts, Kale), Cooked Shrimp, Cooked Avocado topped with lemon zest, tomato, baked Squash, Homemade Hot Sauce

WILD HARVEST BOWL

Wild Rice, Farm Cottage Cheese, Micro Greens, Aguacate, Fried Plantain, Cooked greens, Mushrooms, House Siracha

OCEAN BOWL

Fresh Seared Tuna, Rice, Black Beans, Jalapeño-Cilantro Sauce, Zucchini, Pico De Gallo, Avocado.



Burritos

EPIC BURRITO

Organic Sourdough Tortilla, Cremini Mushrooms, Caramelized Onions, Wild Guac, Homemade Hummus, Black Beans, Fried Plantain, Rice, Market Greens, Chili Sauce,

BREAKFAST BURRITO

Organic Sourdough Tortilla, Scrambled Farm eggs, Golden Potatoes, Guacamole, pico de gallo, Shitake Mushrooms, Seasonal Berries Salsa, Mixed greens

WILD OCEAN BURRITO

Seared Tuna, Rice, Black Beans, zucchini, Cilantro-Jalapeño Sauce, pico de Gallo, Guacamole,

FOREST BURRITO

Zucchini, Rice, Beans, Mushrooms, Caramelized Onions, Pico De Gallo Guacamole. Optional: Add Chicken

SEASONAL BURRITO

Featuring the Seasonal harvest, all into a magical delicious Burrito

HARVEST OF EDEN BURRITO

Chard Wrap, Marinara Mushrooms, Halibut, Dill Cashew Cream, Squash, Peppers, Lettuce, Cucumber, Passion Fruit Pico

Enamored with a Taco

We use heirloom corn masa for our homemade tortillas.

Tacos

Can be made vegan or follow any dietary preferences, and requests.

MAGIC MUSHROOM TACO

Oyster, Shitake & Lions Mane mushroom cooked with Golden Potato, tomatoes. Served with Jalapeño sauce and Guacamole



WILD TACO

Grilled Vegetables (Seasonal), Guacamole, pico de Gallo, Pickle

DE MI CASA TACO

Fried Plantain, Farm Goat Cheese, avocado, huevo frito, Chopped Greens
*REPLACE WITH ALMOND RICOTTA CHEESE

CHICKEN FARM QUESADILLA*

Heirloom Tortilla, Fresh cheese, Guacamole, Honey, Chicken, Mushrooms, Pico De Gallo
Homemade Hot Sauce

FARMED HUEVO TACO

Chunky Guacamole, Farmed soft boiled egg, Summer Squash, Season Berries Hot Sauce, Cilantro

FUEGO TACO

Jackfruit Carnitas, homemade hummus, Pickled onions, Avocado, Pico De Gallo
Optional: Makit it Real Carnitas (Organic Steak)

CHICKEN FUEGO TACO

Organic Chicken, Tomatoes, Guacamole, Pico De Gallo, Fuego Sauce.

SALMON TACO

Baked Atlantic Salmon, Baked beets, Cilantro-Avocado Cashew Cream, Agave Siracha, lemon

SEARED TUNA TACO

Locally caught Seared Tuna, Cilantro-Jalapeño Sauce, Pico De Gallo, Guacamole



Drinks

GOLDEN OR PINK CLOUD 8

Coconut Water, Melon/Watermelon

CEREMONIAL CACAO 8

Pure Ceremonial Cacao,
spices, Light Maple Syrup

SPRING WATER FUSION 5

Spring Water, Lemon, cucumber,
Mint

GOLDEN MILK 7

Coconut milk, water, tumeric, cayanne,
Ginger, maple syrup, himalayan salt,

PEPPERMINT TEA 5

ORANGE BEET JUICE 6

Orange, beet juice.



Smoothies

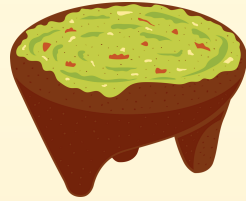
WONDER SMOOTHIE 12

Banana, orange, acai, papaya, mango



PIÑA COLADA 12

Coconut milk, Pineapple Juice, Fresh Apple,
Banana



Guacamole

DINO GUAC

Dino Kale, Avocado, Garlic, Green Apples, Onions, Garlic

PAPRIKA GUAC

Heirloom Tomatoes, Avocado, Lemon, Paprika, Onions

RUBY GUAC

Goji Berries, Avocado, Lemon, Garlic

JALAPEÑO GUAC

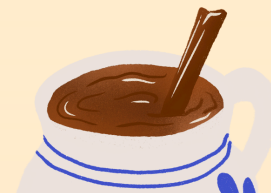
Garlic, Jalapeños, Avocado, Paprika

WILD GUAC

Pickled onion, Habanero, Tomato, Lime

HAPPY GUAC

Lime, Salt, Love





Catering
Packages

Gemini Dinner

For 20



**SHRIMP, COOKED AVOCADO WITH LEMON ZEST, BAKED SQUASH,
SWEET SUMMER SALAD*, LENTILS, BRUSSEL SPROUTS, BLUEBERRY
HOT SAUCE**

SWEET SUMMER SALAD*

Watermelon, Kale, Goji
Berries, Papaya, Orange-
Honey Dressing,
Caramelized Apples

DRINK

1 Drink
of your
choice

\$500

Only \$25 per person



Catering
Packages

Sunset Feast

For 20

SALAD

Lettuce, Kale,
goji, cacao nibs,
hemp seeds, goat
cheese.

BAKED SQUASH

In olive oil, garlic, apples

MIKE'S AND JENNA'S FAMOUS PAPAS

Golden potatoes
Baked on Skillet

DRINK

1 Drinks of your
choice

SIDE OF:

•PAPRIKA GUACAMOLE

\$ 580

Only \$29 per person

Sweets and Cakes

SUPERFOOD FARM PANCAKES

15

Buckwheat Pancakes Topped with superfoods: Sunflower Seed Spread, Cacao Nibs, Hemp seeds, Raw Honey, Goji Berries, Light Coconut Sugar, Farm Goatmilk

PEACH CAKE (BIRTHDAY CAKE)

Full 120
(10 in)

Vanilla cake with nectarine filling and cashew-ginger cream frosting

SOURDOUGH CHOCOLATE CAKE V, GF

Full 98 Double Layer
(8 in) 160

Brown Rice Flour and almond flour, olive oil, flax egg and pure cacao. Topped with Chocolate Glaze made with Nectsrine Mermelade, Cacao, Olive Oil and Maple Syrup.

OAT CHOCOLATE CHIP COOKIES

Organic Oats, GF Flour, Avocado Oil, Cacao Chunks, Brown Cane Sugar, Coconut Milk, Pastured Eggs.

