

PASTRIES

Local Pastries from
Bakers Kneaded by Carlos Enriquez

BUTTER CROISSANT \$8

NUTELLA CROISSANT \$11

GUAVA & CREAM CHEESE CROISSANT \$11

EVERYTHING CROISSANT \$11

scallion cream cheese

SCONES \$8

BERRIES & CREAM BUN \$11

PLAIN BAGEL \$9

HAM & CHEESE CROISSANT \$9

MUFFINS \$8

BREAKFAST

BREAKFAST SANDO \$16 N

english muffin, chino ranch egg
prosciutto, pesto

AVOCADO TOAST \$15 VEG

seeded country bread
meyer lemon, everything spice

COFFEE & TEA

DRIP COFFEE \$7 | \$9

ESPRESSO \$5.75 | \$9.50

CAPPUCCINO \$8 | \$10

LATTE \$8 | \$10

ICED TEA \$7 | \$9

HOT TEA \$8

FLAVORS

MADAGASCAR VANILLA

GINGER-ISLAND LOVE

COCONUT-SWEET THANG

MAPLE-PUMPKIN

SMOOTHIES

MANGO & COCONUT MILK \$13 VEGIGF

HARRY'S BERRIES STRAWBERRY \$14 VEGIGF

PEANUT BUTTER, BANANA & DATE \$13 VEGIGF

SWEET JULY

SANTA MONICA

V-VEGAN | VEG-VEGETARIAN | GF-GLUTEN FREE

N-CONTAINS NUTS

HAND HELD

PROSCIUTTO & CRESCENZA FLAT BREAD \$21

tenerelli orchards roasted peach
peppery greens
sweet july balsamic vinegar

JAMAICAN BEEF PATTIES \$16

behnenen farms avocado puree
scotch bonnet hot sauce

SOURDOUGH GRILLED CHEESE \$16 VEG

boursin, wagon wheel, tomato jam

GRILLED JERK CHICKEN SANDWICH \$16

slow roasted tomato, red onion
mango-cabbage slaw

SWEETS

SWEET JULY OAT MILK SUNDAE \$15 V

VANILLA | CHOCOLATE | SWIRL

sauces

guava | island rum coffee caramel
spiced jamaican chocolate | passion fruit
sweet july olive oil

toppings

toasted coconut macaroon
cocoa cardamom | vanilla bean
white chocolate mango | crunchy almond
chocolate chip cookie | sea salt

COOKIES

oatmeal golden raisin \$4 VEG
chocolate chip walnut \$4 VEG
peanut butter chip \$4 VEG
chocolate dipped coconut macaroon \$5
vegan double chocolate \$4

GRAB & GO

SWEET JULY COFFEE CHIA PUDDING \$15 VIGF

cocoa nibs, black berries

OVERNIGHT OATS \$13 VIGFIN

orchard peach, toasted pecans, cinnamon

SEASONAL FRUIT CUP \$15 VIGF

featuring the best of the market

HOUSE MADE GRANOLA & YOGURT \$15 VIGF

pluot compote

CRUDITE & DIP \$15 VIGF

selection of orla spread:

hummus
whipped fresh fava bean
smokey eggplant

MARINATED ADAM'S RANCH OLIVES \$9 VIGF

citrus zest, california laurel
fresno peppers

BABY HEIRLOOM BEETS \$11 VIGFIN

toasted hazelnuts, pink peppercorn
sour cherry vinaigrette

ORZO SALAD \$11 V

zucchini, mint, chillies

SMITH FARMS BROCCOLINI \$12 VIN

toasted almonds, parmesan vinaigrette

WEISER FAMILY FARMS POTATO SALAD \$9 gf

kohlrabi, marcona almonds, anchovy
creamy caper dressing

CABBAGE-MANGO SLAW \$15 VIN

toasted cashews
jicama, orange-cardamom dressing

SANTA MONICA CHOP CHOP \$19 GF

iceberg lettuce, radicchio, salumi
mozzarella, pepperoncini
italian dressing

BLACK TRUFFLE CAESAR \$15

little gems, sweet onion crema
garlic streusel

SANTA MONICA FARMERS MARKET

SHAVED VEGETABLE \$14 VIGF

crunchy roots, quinoa
ginger vinaigrette

SWEET JULY BREAD PUDDINGS VEG

Ayesha's peach cobbler \$9
sweet potato plantain \$9
toasted coconut chocolate chip \$9