

coffee | latte potion

Espresso | 4/7
Americano | 5
Macchiato | 5
Cappuccino | 6
Latte | 6
Mocha | 6
Dirty Chai | 7
Matcha Latte | 8
Coconut Cold Brew | 6
Add Coconut Oil \$2

tea | jojo selections

Yunnan Black Gold | 5
Masala Chai | 5
Earl Grey | 5
Jasmine Cloud | 5
Moroccan Mint | 5
Sensei | 5
Zak's | 5
Yunnan Mao Feng | 5

sun time cocktails glass/pitcher

Salutation to the Sunrise_ Prosecco. Blood Orange. Hibiscus-Dandelion Root. | 15/55
Light & Breezy_ Absolut Elyx Vodka. Lime. Non-Prophet Passion Fruit Kombucha. Ginger Beer. | 15/55
It's Always Sunny_ Beefeater Gin. Watermelon. Basil. Lemon. Sparkling Water. | 15/55
Jardín en la Playa_ Avion Silver Tequila. Green Chartreuse. Serrano. Lime. Cucumber. Agave. | 15/55
Sugarcane Kisses_ Don Q Cristal Rum. Sweet Green Juice. Honee Syrup. | 15/55

beer in a can

Due South, 1 Hotel Pale Ale | 8
Oskar Blues, Mama's Little Yella Pilsner | 8
Cigar City, Jai Alai IPA | 8

wine glass/bottle

BUBBLES

Andreola Dirupo | 13/49
Prosecco
Perrier-Jouët | 29/125
Champagne, Grand Brut, NV
Perrier-Jouët | 505
Champagne, Brut, Belle Époque, 2008
Perrier-Jouët | 49/195
Champagne, Brut Rosé, Blason, NV
Perrier-Jouët | 850
Champagne, Brut Rosé, Belle Époque, 2005

WHITE

August Kessler | 16/61
Riesling
King Estate | 14/53
Pinot Gris
Gerard Bertrand | 13/49
Sauvignon Blanc Perles
Landmark | 15/57
Chardonnay

ROSE

Font Freye | 13/49
Cotes du Provence

RED

Acrobat | 14/53
Pinot Noir
Castellere | 19/73
Chianti Classico
La Posta Paulucci | 15/57
Malbec

SWEET

Chateau Pajzos | 19/72
Tokaji
5 Puttonyos, 2006

plnthouse
the good kitchen

all day smoothies | bowls

One Açai_ Açai, Banana, Blueberry, Strawberry, & Camu | 12

Tropical Pitaya_ Mango, Banana, Strawberry & MCT Oil | 12

Tropical Thai_ Mango, Pineapple, Spinach, Coconut Meat, Jalapeño & Spirulina | 12

Green Smoothie_ Strawberry, Spinach, Avocado, Banana, Ginger & Spirulina | 12

Cacao Nut_ Banana, Avocado, Cashew Butter, Cacao Nibs & Maca | 13

Cacao Green_ Banana, Avocado, Dates, Cashew Butter, Spinach, Cacao Nibs, Maca, Tocos, Moringa, Vitamineral Greens, Hemp Powder, MCT OIL & Anandamide | 20

Golden One_ Mango, Pineapple, Coconut Meat, Turmeric, Aloe Vera, MCT OIL, Camu Camu, Tocos, Cinnamon & Pine Pollen | 20

Turn Your Smoothie Into A Bowl | 4

Choice of_ Spirulina Granola, Cacao Granola, Muesli (GF)

ONE UP YOUR SMOOTHIE | 3

Reishi Mushroom
Anandamide
Hemp Protein Concentrate
Moringa
MCT Oil
Maca
Vitamineral Greens

Spirulina
Mucuna Pruriens
Pine Pollen
Camu Concentrate
Tocotrienols

Please note that some items may contain traces of nuts, nut oils or may have been made alongside other products containing nuts.

STARTER

Toasted Muesli Bowl_ Coconut Yogurt, Berries_ GF | 15

Avocado Toast_ Shaved Vegetables, Herbs, Chili Oil | 14

Sprouted Garbanzo Hummus_ Harissa, Za'atar Lavash_ NF | 12

French Lentil Pate_ Cashew-Dill Sour Cream, Rice Crisps_ GF | 12

Heart of Palm Ceviche_ Radishes, Leche de Tigre, Cilantro, Red Chili Oil_ GF_NF | 16

SALADS

One Salad_ Shaved Vegetables, Hemp Seeds, Sunflower Sprouts, Spicy Macadamia Nuts, Avocado, Chili-Lime Vinaigrette_ GF | 15 Can be made NF.

Golden Tomato + Avocado_ Mixed Greens, Watermelon Radish, Daikon Sprouts, Candied Ginger, Yuzu Miso Dressing_ GF_NF | 14

Sunflower Caesar Salad_ Romaine, Arugula, Capers, Sunflower Seeds + Sprouts | 15

PLNT SPECIALTIES

Brazilian Quinoa Bowl_ Brazil Nut Milk, Strawberries, Bananas, Almond Butter, Granola_ GF | 16

One Bowl_ Brown Rice, Sprouted Lentils, Roasted Broccoli Crowns, Massaged Kale, Sprouts, Turmeric Dressing_ GF | 15

Zucchini Noodle Bowl_ Pistachio Pesto, Cashew, Ricotta, Slow Roasted Tomato_ GF | 15

Chickpea Curry_ Kaffir Lime Leave Cream, Warm Flatbread_ NF | 18

Green Herb Tacos_ Roasted Chayote Squash, King Oysters Barbacoa, Pepita Cream, Guacamole puree, Salsa_ NF | 23

Beet and Mushroom Burger_ Sesame Buns, Carrot + Beet Ketchup, Dill Pickles, Sunflower Cheddar | 13

WRAPS | SANDWICHES

Thai Paper Wraps_ Red Pepper, Mango, Red Cabbage, Chili Almond Butter, Carrots, Herbs, Tamarind Dipping Sauce_ GF | 12

Roasted Tomato_ Turmeric Sunflower Cheddar, Herb Aioli, Arugula, Sourdough, Avocado_ NF | 14

Reuben_ Smoked Mushroom, Mustard Seed Kraut, Sun-Dried Tomato Dressing, Arugula, Rye | 16

Bahn Mi Wrap_ Ginger Roasted Eggplant, Lentil Pate, Smoked Jalapeño Cream, Pickled Veggies, Herbs, Collard Greens | 13

sweet

Pineapple/Cardamom Parfait_ Coconut Cream, Ginger Almond Crunch_ GF | 12

Gianduja Cake_ Hazelnut Chocolate Cake, Ganache Frosting, Vanilla Sorbet | 14

Banana Cream Pie_ Macadamia Crush, Coconut Cream_ GF | 14

beverage

JUICE

Clean Green_ Kale, Celery, Cucumber, Mint, Lemon | 13

Sweet Green_ Green Apple, Pineapple, Fennel, Kale, Ginger, Cilantro, Lemon, Lime | 13

Mixed Up_ Carrot, Beet, Kale, Celery, Cucumber, Lime, Ginger | 13

Cold Killer_ Grapefruit, Orange, Apple, Lemon, Ginger | 13

Ginger + Turmeric Shot_ Lemon, Black Pepper, Cayenne Pepper | 6.50

LOCAL & UNIQUE

Non-Prophet Passionfruit Kombucha_ Draft | 6

Non-Prophet Ginger Beer_ Draft | 6

Green Lemonade | 8

Coconut Water | 6

NF: Nut Free | GF: Gluten Free