

Signature Bowls

- PASTA BOLOGNESE



fusilli with hearty vegetable bolognese, herb oil & superseed mix

\$ 15.95
- CHILI SIN CARNE



brown rice, slow-simmered chili, beans & quinoa, sour cream & turmeric onions

\$ 15.95
- COCONUT CURRY “Tibetan Mama”



brown rice, coconut peanut butter curry, steamed greens & house-fermented kimchi

\$ 15.95
- MEDITERRANEAN PASTA

SEASONAL

fusilli, ratatouille, turmeric lemon hummus, micro greens & lemon harissa

\$ 15.95
- BURRITO BOWL

SEASONAL

brown rice, spiced black beans, avocado mash, bbq jackfruit, tomato corn salsa & blue corn cracker

\$ 15.95



ADD-ON

FALAFELS	\$ 3.50	SUPERSEED AVOCADO	\$ 2.50
ROASTED VEGGIES	\$ 2.50	ANY ADD-ON	\$ 2.50
CRACKER	\$ 0.95		

Starters

- MEZZE



assortment of seasonal spreads, served with CCL falafels & crackers

\$ 15.50
- CCL FALAFELS



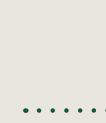
served with CCL zaatar tahini dressing

\$ 8.95
- VEGGIE SUSHI



nori-wrapped quinoa & rice with pickled ginger, wasabi, red sauerkraut, turmeric onions, tofu, fresh veggies & ginger saffron aioli dressing

\$ 8.95
- SUPERSEED AVOCADO



with jalapeño oil

\$ 8.95
- SUMMER ROLL



root veggies, avocado, red sauerkraut served with ginger velvet

\$ 8.95

- AVOCADO MASH



avocado, jalapeno, lime, cilantro, salt

\$ 8.95
- TURMERIC LEMON HUMMUS



chickpea, tahini, turmeric, lemon

\$ 8.25
- COCONUT CEVICHE



jalapeño, garlic, cilantro

\$ 8.95
- SIDE SALAD



greens, root veggies, choice of dressing & spread

\$ 8.25
- SOUP OF THE DAY



\$ 8.25
- RED GAZPACHO



pepper, onion, tomato served with herb oil

\$ 8.25

Salads

- MEDITERRANEAN

SEASONAL

salad mix, quinoa, ratatouille, tzatziki, turmeric lemon hummus, falafels & herb oil

\$ 15.95
- ASIAN



SEASONAL

greens, quinoa noodles, zucchini, carrot, daikon, snow peas, tofu, spicy peanuts & sesame dressing

\$ 15.95
- BOTANICAL



greens, quinoa, avocado, root veggies, turmeric onions, red sauerkraut, micro greens & saffron aioli dressing

\$ 15.95
- CHLOË CRANE-LEROUX'S LONGEVITY BOWL



salad mix, falafels, roasted asparagus and zucchini, orzo salad, feta, pickled onions, savory granola & zaatar tahini dressing

\$ 16.95

Combo

- BOTANICAL MENU



half portion bowl and a soup of the day

\$ 16.50
- DINNER THERHAPPY



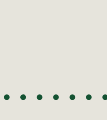
a glass of house wine and your choice of a bowl

\$ 24.95
- FULL THERHAPPY



three half portion bowls of your choice

\$ 36.00
- KIDS MENU



half portion pasta bolognese, small lemonade & a brownie

\$ 15.95

Please inform us about your allergies

 CONTAINS NUTS  CONTAINS PEANUTS  HIGH IN PROTEIN  CONTAINS GLUTEN

Be advised that our food may contain soy, seeds, sesame, and nuts and there may be risk of cross-contamination.

Drinks

LEMONADE	\$ 4.00
LEMONADE ICED TEA	\$ 4.00
ICED TEA hojicha	\$ 4.00
COCONUT WATER	\$ 6.50
KOMBUCHA seasonal flavors	\$ 5.00
SPRING WATER	
STILL	\$ 2.95
SPARKLING	\$ 3.95
JUICES	\$ 9.75



Red Beet

red beet, apple,
ginger



Carrot

carrot, grapefruit
turmeric



Tutti Frutti

red beet, carrot, apple,
grapefruit, turmeric, ginger



Smoothie Berry

coconut yogurt, agave, berries



Matcha Lemonade

ceremonial matcha, turmeric, agave

Coffee & Tea

served hot or iced

TEA green / black / herbal	\$ 3.95
ESPRESSO	\$ 3.75
AMERICANO	\$ 4.00
LATTE	\$ 5.50
COLD BREW	\$ 6.95
SPECIALITY LATTE	\$ 6.95



Shroom Latte

lion's mane, chicory



Turmeric Latte

turmeric, ginger, lemon



Matcha Latte

ceremonial matcha



Hojicha Latte

roasted green tea

ADD-ON

VANILLA CREAM \$ 1.50 SHOT OF ESPRESSO \$ 2.00

Wines & Beers

WINE by the glass	from \$ 12.00
BOTANICAL COCKTAIL	\$ 16.00
IPA/PILSNER	\$ 8.75