

# GRATITUDE

## DESSERT

### LUXURIOUS POT DE CRÈME 7

salted coconut caramel, white miso, black sesame seeds

### ▲ CHERISHED SORBETTO & BISCOTTI 11

seasonal sorbetto, almond biscotti, forest berries, prosecco

### BLISS MOCHA CHEESECAKE 9

Groundwork® espresso, pecan crust *a la mode* +3

### ▲ LOVELY BAKED FRUIT GALETTE 11

seasonal fruit, cream cheese crust, rose geranium ice cream

### DIVINE STRAWBERRY SHORTCAKE 8

almond biscuit, strawberry chia preserves, whipped cream

### PRAISING COCONUT ICE CREAM 5

chocolate, vanilla bean or strawberry

## MILKSHAKES

### GRACE COCONUT CREAM SMOOTHIE 11

coconut, almond butter, dates, vanilla, cinnamon *add matcha green tea* +2

### DECADENT ALMOND BUTTER CUP MILKSHAKE 11

coconut cashew ice cream, cacao nibs, almond butter, vanilla, coconut bacon

### COOL MINT CHOCOLATE CHIP SHAKE 11

cashew coconut ice cream, cacao nibs, almond milk, chlorophyll

## COFFEE, ESPRESSO & TEA

COFFEE.....	4	ADRENAL LATTÉ.....	6.5
CAPPUCCINO.....	4	MATCHA LATTÉ.....	6.5
LATTÉ.....	5	COLDBREW.....	5
TURMERIC LATTÉ.....	6.5	ICED TEA green or hibiscus.....	3.5
HOT TEA jasmine green, earl grey, rooibos, lemon chamomile.....	4		

GRATITUDE OFFERS ORGANIC, PLANT-BASED CUISINE AND YET WE CANNOT GUARANTEE THAT GUESTS WITH FOOD OR BEVERAGE ALLERGIES MAY NOT BE EXPOSED THROUGH CROSS CONTAMINATION. IF YOU HAVE A FOOD OR BEVERAGE ALLERGY WE THEREFORE RECOMMEND THAT YOU NOT DINE WITH US. AS SUCH, PLEASE UNDERSTAND THAT CAFÉ GRATITUDE CANNOT BE RESPONSIBLE FOR ANY INJURY, LOSS OR DAMAGE CLAIMED BY ANY GUEST WITH A FOOD OR BEVERAGE ALLERGY WHO CONSUMES OUR FOOD OR BEVERAGES, REGARDLESS OF THE CIRCUMSTANCES.

# HAPPY HOUR

## BITES

▲ **GIVING** SEASONAL ANCIENT GRAIN FLATBREAD 8

**INTUITIVE** FRENCH FRIES 6

smoked salt, gremolata, with beet tahini & horseradish cream

**INVIGORATED** GRILLED SHISHITO PEPPERS 6

toasted sesame oil, miso ginger sauce, gomasio, maldon salt

**ECLECTIC** BUFFALO CAULIFLOWER 7

flash-fried cauliflower, adobo buffalo sauce, celery, nacho cheese

## COCKTAILS

**TURMERIC MULE** quinoa vodka, turmeric, ginger beer, black pepper, mint.....9

**HOUSE MARGARITA** tequila reposado, lime, agave, orange bitters, pink salt.....9

## WINE & BEER

**MAS FI** BRUT ROSE CAVA · PENEDÈS strawberry, creamy toaster pastry.....7

**SUMMER WATER** ROSÉ · SANTA BARBARA strawberry gelato, the good life.....7

**MOMO** SAUVIGNON BLANC · NEW ZEALAND flower, honey, lime.....7

**FARMLANDS** PINOT NOIR · OREGON red currant, white pepper.....8

**HUB** ORGANIC PILSNER · DRAFT.....5

**GOLDEN COAST** MEAD SPARKLING HONEY WINE.....7

**AUTHENTIC ANTIPASTO PLATE** 18

pistachio-crusted truffle cheese, yellow peppers, green olives,  
smoky cheddar, eggplant caponata, pickled carrots, olive tapenade,  
toasted sourdough baguette *substitute gluten-free baguette*

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