

EXHIBIT E:

Smoothies & Date Shakes - \$6-8

House made almond milk or juice blended with fruit or vegetables, no ice

- Almond butter, banana, maple syrup, vanilla, almond milk
- Cocoa, peanut butter, banana, maple syrup, almond milk
- Blueberry, almond butter, banana, dates, almond milk
- Kale, spinach, pineapple, banana, dates, almond milk
- Fresh mint, spinach, cocoa, banana, dates, almond milk
- Kale, spinach, avocado, pineapple, almond butter, almond milk
- Mango, ginger, cayenne, banana, almond milk

- Strawberry, blueberry, banana, apple juice
- Mango, pineapple, banana, orange juice
- Carrots, ginger, banana, cinnamon, orange juice
- Kale, spinach, avocado, banana, lime, orange juice
- Pineapple, ginger, lime, banana, orange juice

Can also be served in a bowl, topped with granola, fruit, & nuts

Super food add-ons available including: protein powder, Spirulina, chia seeds, cacao nibs, flax seeds

Acai & Smoothie Bowls \$8-10

Nutrient packed, meal worthy smoothies served in a bowl, topped with fruit, granola, & nuts

- Acai, banana, strawberry, blueberry, apple juice topped with banana chips, strawberries, coconut flakes, & granola
- Acai, banana, pineapple, orange juice topped with banana, banana chips, & coconut flakes
- Acai, strawberry, almond butter, apple juice topped with cacao nibs, strawberries, & granola
- Acai, peanut butter, bananas, cocoa, almond milk topped with cacao nibs, coconut & banana
- Acai, blueberry, peanut butter, banana, almond milk topped with banana, cacao nibs, granola & banana chips
- Acai, Spirulina, spinach, banana, almond milk topped with granola, banana chips, & coconut flakes

Super food add-ons available including: protein powder, Spirulina, chia seeds, cacao nibs, flax seeds.

Coconut Smoothies \$8-10

Served in a freshly cracked coconut

- coconut water, coconut meat, almond butter, banana, dates, cinnamon
- coconut water, coconut meat, Spirulina, spinach, banana, dates
- coconut water, coconut meat, strawberries, banana, dates
- coconut water, coconut meat, cocoa, banana, dates, cinnamon
- coconut water, coconut meat, pineapple, lime, dates

Artisan Plant Based Sandwiches \$6-8

Offered on a choice of bread, including gluten free option

MELTS:

- Roasted Red Pepper & Pesto Panini (Italian seitan slices, pesto mayo, roasted red peppers, spinach, vegan cheese)
- Vegan Reuben (corned beef style seitan slices, sauerkraut, vegan cheese, house made Russian dressing on rye)
- Gourmet Grilled Cheese (vegan cheese, basil, blueberry jam, balsamic vinaigrette)

FRESH PLANT BASED DELI:

- Rainbow Veggie (Almond ricotta basil cheese, tomato, carrots, beets, cucumber, sprouts)
- Future Classic (oven roasted tofurky, vegan cheese, tomato, onions, spinach, mayo)
- Green Goddess (avocado, cucumber, sprouts, lemon garlic hummus)
- Tofu "Eggless" Salad Sandwich (served with tomato & sprouts)
- Garbanzo TuNoFish Salad Sandwich (served with tomato & sprouts)

HOT:

- Jamaican Jerk Tofu (Jamaican Jerk Tofu, mayo, carrots, onions, spinach, mango)
- BBQ Portobello (BBQ Portobello mushroom, carrots, avocado, spinach, mayo)
- House made veggie burgers & brats

Breakfast Items \$4-8

- Granola & fresh almond milk
- Oatmeal & overnight oats topped with fruit & nuts
- Bagels
- Open faced toast (including avocado & nut butter based)

Kids Menu \$5

- Almond Butter & Banana Sandwich
- Kids Vegan Grilled Cheese
- Kids Smoothie Bowl

Sweet Treats

- House made raw vegan cashew cheesecake
- Frozen chocolate covered bananas

Pantry Items \$2-10

House made:

- Kale Chips
- Granola
- Trail Mixes
- Energy Bites

Grab & Go \$2-10

- Bottled Cold Pressed Juices
- Bottled Water
- Bottled Kombucha
- Bottled Coconut Water
- High protein grain salads
- Chia Seed Pudding