

COFFEE + TEA

Drip / \$4
Nitro Cold Brew / \$4.75
Espresso / \$4
Americano / \$4
Cortado / \$4.25
Cappuccino / \$4.5
Latte / \$5
Mocha / \$6
Organic Tea / \$4
Black / Green / Herbal

ADDS!

Espresso Shot \$2 / CBD (15ml) \$3
Adaptogens \$3 / MCT Oil \$1
Vanilla-Coconut Vegan Collagen \$3
Animal Collagen \$3

MILK CHOICES

Organic Cow / Cream
Oat / Almond / Pistachio / Coconut
Alt Milks +.75

SYRUPS

Honey +.25 / Maple +.25 / Vanilla +.50
Vegan Coconut Caramel +.75 / Lavender +.75

BONE BROTH

SMALL \$5.5 / LARGE \$9

Do Good Foods Chicken Bones. Organic
Celery, Onions & Carrots. ACV. Garlic.
Ginger. Sea Salt & Pepper.

**Join the Club! Save \$1 a broth
when you buy and re-use
your LB Mug ☺**

LATTES

MATCHA / \$5.25

Matcha Green Tea. Ceremonial Grade.

MAPLE SPICED / \$6.75

Espresso. Maple Syrup. Cinnamon.
Ginger. Cardamom. Black Pepper. Nutmeg.
Cloves. Cayenne.

VEGAN COCONUT CARAMEL / \$6.75

Espresso. Oat Milk. Coconut Cream.
Vanilla. Maple Syrup. Sea Salt.

GOLDEN MILK / \$5.25

Lakadong Turmeric. Makhir Ginger.
Iniya Cardamom. Peni Miris Cinnamon.
Aranya Black Pepper.

BLUE CHAI / \$5.25

Butterfly Pea Flower. Spirulina. Ginger.
Cinnamon. Nutmeg. Clove. Ashwaganda. Maca.
Astragalus Root.

HOUSE CHAI / \$5.25

Black Tea. Cinnamon. Ginger. Cardamom. Black
Pepper. Rose. Anise. Clove. Maple Syrup.

PORTLAND FOG / \$7.50

Black Tea. Rose Water. CBD.
Vanilla Simple Syrup. Oat Milk.

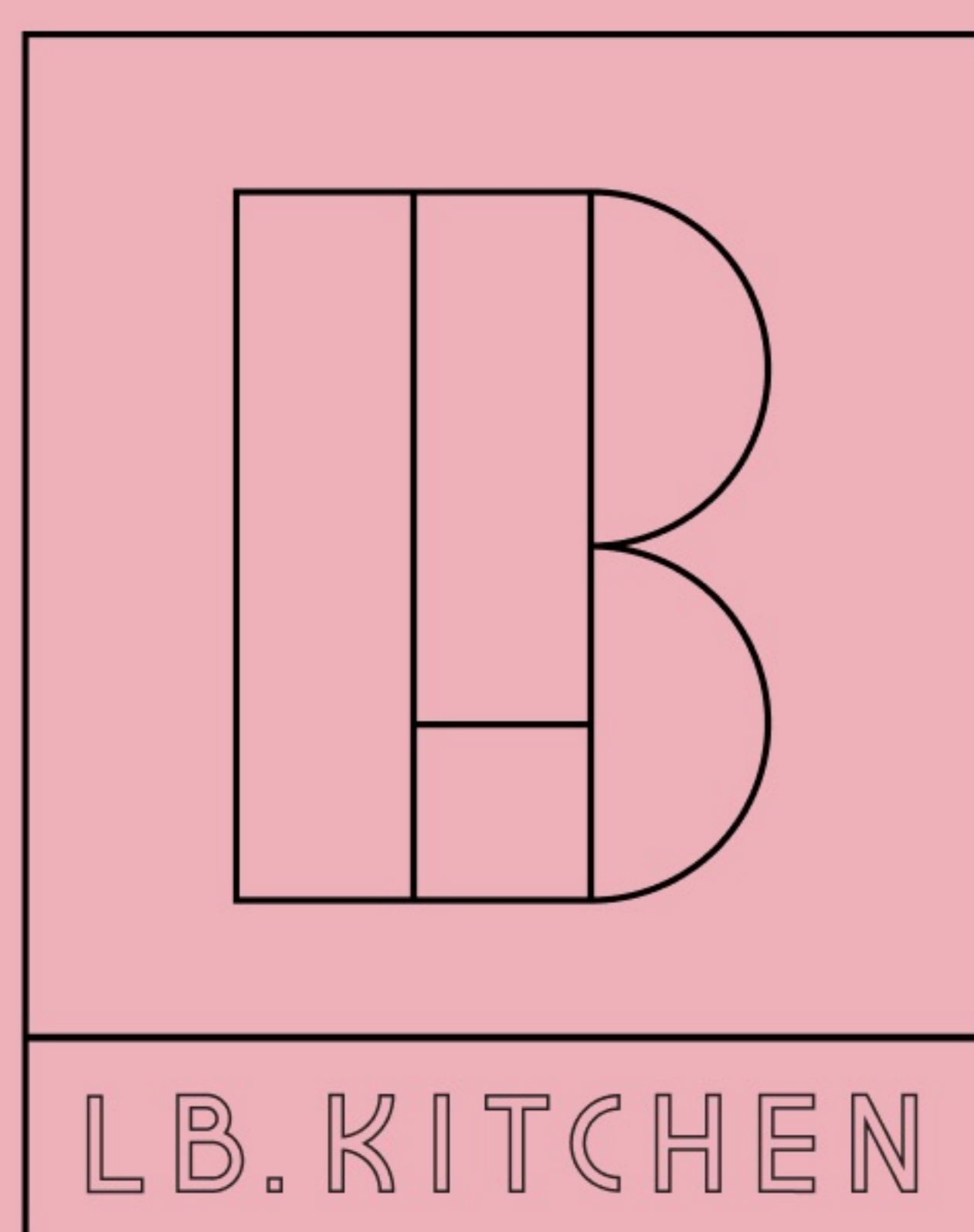
SHROOM SHIELD / \$5.75

Turkey Tail & Reishi Mushroom Extracts.
Espresso. Coconut Milk Powder. Cacao.
Cinnamon.

HOT CACAO / \$6

Cacao. Maple Syrup.

FUNCTIONAL BEV



GREEN MACHINE / \$10

Kale. Spinach. Banana. Ginger.
Avocado. Date. Almond Milk.
Hemp Seeds.

PURPLE RAIN / \$10

Blueberries. Banana. Açai. Almond
Butter. Almond Milk. Bee Pollen.

BOYFRIEND SHAKE / \$10

Cacao. Local Chaga. Date.
Cinnamon. Sea Salt. Maple.
Avocado. Coconut Yogurt. Banana.
Almond Milk. Cacao Nibs.

COCO MANGO / \$10

Mango. Coconut Yogurt. Cardamom.
Turmeric. Shredded Coconut.
Almond Milk.

PEA B & J / \$10.5

Strawberries. Banana.
Peanut Butter. Pitaya. Organic
Vanilla Pea Protein. Almond Milk.

MATCHA MILKSHAKE / \$10

Matcha. Date. Banana.
Vegan Vanilla-Coconut Collagen.
Green Spirulina. Oat Milk. Ice.

POSH SPICE / \$10

Pumpkin. Date. Banana.
Almond Butter. Pumpkin Pie Spices.
Coconut Milk.

ADDS!

Adaptogens \$3 / CBD (15ml) \$3
Vanilla Pea Protein \$3 / MCT Oil \$1
Animal Collagen \$3 / Chaga \$2
Vanilla-Coconut Vegan Collagen \$3
Maca \$1 / Spirulina \$1.5 / Spinach \$2
Espresso Shot \$2

SMOOTHIES

SLUSHIES

ANTIOXIDANT SLURP / \$5.75

Elderberries. Cinnamon. Ginger.
Lemon. Honey. Crushed Ice.

IMMUNITY CRUSH / \$5.75

Turmeric. Ginger. Lemon. Honey.
Water. Crushed Ice.

GINGER SLUSH / \$5.75

Ginger. Lemon. Maple Syrup.
Water. Crushed Ice.

VITAMIN SEA WATER / \$5.75

Spirulina. Chlorophyll. Lemon.
Honey. Water. Crushed Ice.

KOMBUCHA CHILLER / \$8

VYBES CBD. Kombucha. Ginger.
Crushed Ice.

LEMON-AID / \$5.75

Lemon. Maple Syrup. Blue Spirulina.
Sea Salt. Water. Crushed Ice.



THE CLASSICS

GOLDENMILK PANCAKES / \$13

Gluten Free Flour. Organic Eggs. Golden Milk Blend. Grass Fed Butter. Maple Syrup.
Vegan Option Available!

EGGS & TOAST / \$13

Organic Fried Eggs. Avocado. Little Side Salad. Grilled Sourdough. Grass Fed Butter.

BREAKFAST SALAD / \$12

Crispy Greens. Jammy Egg. Avocado. Kimchi. Watermelon Radish. Citrus Vinaigrette.

YOGURT MESS / \$10

LB Granola. Yogurt. Honey. Cranberry Compote. Mint.
▪ Choose: Coconut or Whole Milk Yogurt

SWEET & SALTY OATS / \$9

Organic GF Oats. Cacao Nibs. Coconut Almond Butter. Currants. Maple Syrup. Sea Salt.

SASSY & SAVORY OATS / \$10

Organic GF Oats. Organic Jammy Egg. Bone Broth. Sautéed Greens. Hemp Seeds. Sea Salt.

BIRCHER / \$9

Overnight GF Organic Oats w/ Chia Seeds, Almond Milk, Maple Syrup & Sea Salt. Topped w/ Berry Compote, Banana, & Bee Pollen.
▪ Choose: Almond Butter (+\$1.5) or Peanut Butter

AÇAÍ BOWL / \$12.5

Açaí. Blueberries. Banana. Topped w/ Strawberries, Banana, LB Granola & Hemp Seeds.
▪ Choose: Almond Butter (+\$1.5) or Peanut Butter

TOASTS + SANDWICHES

ALL DAY SANDWICH / \$13

Local Bacon. Tomato. Lettuce. Avocado. Pickled Jalapeños. Vegan Sriracha Mayo. English Muffin Toasting Bread.

+ Organic Fried Egg \$2
- Sub Carrot Bacon
- Sub GF Bread (contains egg) +\$2

WILD MUSHROOM TOAST / \$14

Whipped Ricotta. Wild Mushrooms. Herbs. Grilled Sourdough.

- Sub GF Bread (contains egg) +\$2
- Sub Cashew Cheese +\$1

AVOCADO TOAST / \$12

Avocado. Truffle Oil. Smoky Spices. Organic Greens. Hemp Seeds. Grilled Sourdough.

+ Organic Fried Egg +\$2
- Sub GF Bread (contains egg) +\$2

CRANBERRY RICOTTA TOAST / \$13

Whipped Ricotta. Cranberry Compote. Lemon Olive Oil. Toasted Pumpkin Seeds. Grilled Sourdough.

- Sub GF Bread (contains egg) +\$2

SUPER BASIC SANDWICH / \$10

Organic Fried Egg. Local Bacon. Provolone. Vegan Sriracha Mayo. English Muffin Toasting Bread.

+ Avocado (Sliced or Truffle Mash) \$3
- Sub Carrot Bacon
- Sub Cashew Cheese \$1
- Sub GF Bread (contains egg) +\$2

VEGAN BREAKFAST SANDWICH / \$12

Local & Organic Fried Tofu. Carrot Bacon. Arugula. Cashew Cheese. Spicy Vegan Mayo. Sprouted Wheat Bread.

- Sub GF Bread (contains egg) +\$2

BOWLS

LB BOWL / \$15

Brown Rice. House Pickled Veg. Kimchi. Avocado. Miso Slaw. Organic Greens. Sweet Chili Sauce. Vegan Sriracha Mayo. Hemp Seeds.

+ Grilled Chicken \$5.5
+ Faroe Island Salmon \$6.5
+ Sweet Chili Tofu \$5
+ Egg (Fried+2/Jammy+2/Beet Pickled+3/Tofu Fried+4)

KALE CAESAR / \$14

Local Kale. Romaine. Chickpeas. Cashew Cheese. Vegan Caesar. Sunflower Seeds.

+ Grilled Chicken \$5.5
+ Faroe Island Salmon \$6.5
+ Sweet Chili Tofu \$5
+ Egg (Fried+2/Jammy+2/Beet Pickled+3/Tofu Fried+4)

THE KETO / \$18

Grilled Faroe Island Salmon. Sautéed Sesame Tamari Kale & Spinach. Beet Pickled Egg. Avocado. Parsley-Olive Pesto. Sesame Seeds.

+ Pickled Things \$3
+ Bacon \$6
+ Double Salmon \$6.50

CHICKPEA CURRY / \$14.50

Ginger. Garlic. Onion. Tomatoes. Garam Masala Curry. Sweet Potatoes. Chickpeas. Coconut Milk. Brown Rice. Cilantro Cashew Crema.

+ Grilled Chicken \$5.5
+ Sweet Chili Tofu \$5

HARISSA HASH / \$14.50

Sweet Potato + Caramelized Onion Hash. Harissa Spice. Organic Fried Egg. Organic Greens. Black Beans. Crème Fraîche. Hemp Seeds.

+ Bacon \$6 // + Extra Egg \$3
- Sub Cilantro Cashew Cream

GREEN ON GRAIN / \$15

Sautéed Broccoli, Kale & Spinach. Brown Rice. Avocado. Almonds. Lemon-Tamari Nutritional Yeast Sauce.

+ Grilled Chicken \$5.5
+ Faroe Island Salmon \$6.5
+ Sweet Chili Tofu \$5
+ Egg (Fried+2/Jammy+2/Beet Pickled+3/Tofu Fried+4)

COMMUNITY BOWL / \$11

Brown Rice. Black Beans. Tomato. Avocado. Organic Greens. Crème Fraîche.

- Sub Cashew Cheese \$1
+ Grilled Chicken \$5.5
+ Faroe Island Salmon \$6.5
+ Sweet Chili Tofu \$5
+ Pickled Jalapeños \$1
+ Egg (Fried+2/Jammy+2/Beet Pickled+3/Tofu Fried+4)

*\$1 From every Community Bowl will be donated to a rotating local organization doing impactful work for our community.



BREAKFAST + LUNCH

WINE

MIMOSA \$9

OJ + Turmeric + Cava

BUBBS \$10

RED \$11

WHITE \$12

PINK OR ORANGE \$10

BEER

Check our cold case for
rotating selections!

NO & LOW

WEEKDAY VIBES <.5% ABV \$8

Grapefruit Sparking Rosé

PHONY NEGRONI \$8

Juniper Citrus. Ice. Orange.

G&T \$7

London Botanical Spirit & Tonic. Ice. Lime.

GOLDEN HOUR \$7

Sparkling Apéritif. Maca. Lemon Balm. Ice.
Mint. Lime Wedge.

*unless marked, drinks use non-alcoholic ingredients
and are zero-proof.

LOW & NO + BEER, WINE,