

## COFFEE

BATCH	\$3.50/4.00
COLD BREW	\$5.00
NITRO COLD BREW	\$5.50
NITRO CON LECHE	\$6.00
ESPRESSO	\$3.50
AMERICANO	\$4.00/4.50/5.00
CORTADO	\$4.50
CAPPUCCINO	\$4.50
LATTE	\$5.00/5.75
CAFE CON LECHE	\$5.00/5.75
MOCHA	\$5.00/5.75

+1 FOR OAT/ ALMOND

## TEA & MORE

MATCHA LATTE	\$4.50/5.25/6.00
CHAI LATTE	\$5.25/6.00
TURMERIC LATTE	\$5.25/6.00
LOOSE LEAF TEA	\$4.50/5.25
HOT CHOCOLATE	\$4.00/4.50/5.00

# CREDO

## FOOD

Entirely plant-based (V)

## SANDWICHES

### POWER SAMMIE \$15.00

Just Egg with vegan cheddar cheese, plant-based chorizo, arugula, sun dried tomatoes, pepitas, house-made pickled onions and cilantro lime crema on brioche.

### EGG & CHEESE \$9.50

Scrambled Just Egg with vegan cheddar cheese, on a buttery, toasty croissant or bagel. Comes with Arugula and the a side of cilantro lime cream.

## BOWLS

### ACAI BOWL \$12.50

Granola, fresh fruit, flax, hemp, chia, and pepita seeds. Your choice of agave or honey. Add coconut oil or sunflower butter. (+1)

### POWER SALAD \$13.50

Quinoa, chickpeas, and avocado arugula. Topped with candied pecans, pepitas, sunflower seeds, sun dried tomatoes, carrots and pickled onions. Choice of agave mustard or cilantro lime crema. Add chorizo or mushroom bacon. (+\$2)

## SIDES

I'm just a lil' side.

### HOME FRIES \$3.50

Good ol' taters baby. Side of Ketchup.

### SALAD \$4.50

Arugula, fresh tomatoes, croutons. Cilantro or agave mustard.

### TOAST \$2.50

Sourdough or multigrain

### BAGEL \$2.50

Add cream cheese, butter, brown sugar cinnamon cream cheese. (+1)

### MUSHROOM BACON \$4.00

### EGGS & CHEESE \$4.00

### FRESH FRUIT \$2.50

### CHIPS \$1.50

## BAKED GOODS

### BANANA BREAD \$3.50

### MUFFINS \$3.50

### DANISH \$4.25

### CROISSANT \$4.25

THE WORLD IS NOT  
YET AS IT OUGHT  
TO BE

## ALL DAY BREAKFAST

All breakfast, all day,  
all vegan.

### **FRENCH TOAST** \$14.00

Pan brioche stuffed with mascarpone, dusted with powdered sugar, and topped with fresh fruit. Includes a side of berry syrup.

### **BREAKFAST BOWL** \$15.00

Home fries, black beans, avocado, Just Egg, and mushroom bacon on a bed of arugula. Topped with pepitas, house-made pickled onions and cilantro lime crema. Make it a wrap (+1)

### **FRENCH TOAST SAMMIE** \$13.50

Just Egg, vegan cheddar cheese, mushroom bacon, dipped in our French toast mix. Served with house made jam and fresh fruit.

## TOASTS

Your choice of sourdough, multigrain or gluten free bread (+\$1)

### **AVOCADO TOAST** \$10.00

Avocado mash topped with arugula, pepitas, sun dried tomatoes, vegan feta, house-made pickled onions, finished with a balsamic glaze.

### **SUNSHINE TOAST** \$10.00

Sunflower butter topped with arugula, seasonal fruit tossed in house-made jam and granola. Finished with a drizzle of balsamic glaze and pepitas.

# CREDO

## FOOD CONT.

The back! You found It!  
Entirely plant-based (V)

### **VLT** \$12.00

Our take on a classic BLT plant-based bacon, arugula, and tomatoes. Choice of mayo or cilantro lime crema.

### **LOADED HOME FRIES:** \$13.50

Potatoes, vegan cheddar, chorizo, topped with arugula, pickled onions, black beans, fresh tomatoes, sour cream. Choice of house-made agave mustard or cilantro lime crema.

### **CHICKPEA SALAD WRAP** \$13.50

Quinoa, chickpea salad, sunflower seeds, pepitas, blueberries, pickled onions, and arugula in a spinach wrap. Choice of house-made agave mustard, or cilantro lime crema. Add feta (+\$1)

### LEGEND



-Soy



-Nuts

When crafting a food program for CREDO, embracing a plant-based approach felt necessary to align with the intentionality of our commitment to examining how daily choices impact our communities. Just as we aim to encourage each other to pursue lives of meaning, we strive to make ingredient choices that have positive impacts.

The growing popularity of plant-based fare comes from a rising social consciousness that seeks to understand the impact our food choices have on the environment. Offering vegan fare allows us to extend our commitment to social responsibility and sustainability from seed to cup- and now, plate.

Whether it's ethically sourced, direct-trade coffee, or house-made, plant-forward dishes, we at CREDO aim to nurture people through intentional decisions.

-Chef Di