







NON-COFFEE

\$ 9.50

FRENCH PRESS

NUN-LUFFE	C	
MATCHA	\$	4.25
KOMBUCHA	\$	6.25
HOT CHOCOLATE	\$	4.25
APPLE CIDER	\$	4.00
LEMONADE	\$	2.75
LOOSE LEAF TEA	\$	4.00
CHAI	\$	4.25
ITALIAN SODA	\$	4.00
STEAMER	\$	3.75
LOTUS	\$	4.00
SMOOTHIE	\$	5.50
EXTRAS		









PASTRIES

BAGEL \$4 (W/ CREAM CHEESE \$4.75) **BISCOTTI \$3 BROWNIE \$4.50 BUTTER CROISSANT \$5 CHOCOLATE CROISSANT \$6 CINNAMON ROLL \$6 COFFEE CAKE \$6 COOKIE \$3.75 CROISSANT DONUT \$6** MUFFIN \$5 PECAN STICKY BUN \$6 PULL APART \$6 **SAVORY DANISH \$6 SWEET DANISH \$6** SWEET BREAD \$4

12CAN

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BROWNIE (GF Options) $4.50
CINNAMON ROLL $6
COOKIE (GF Options) $3.75
CUPCAKE (GF Options) $6
DONUT (GF Options) $6
MUFFIN (GF Options) $6
RICE KRISPIE (GF) $6
SWEET BREAD (GF Options) $4
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MON-THU: 8AM-8PM BREAKFAST UNTIL NOON FRI-SAT: 8AM-8PM BREAKFAST UNTIL 4PM

SUN: 8AM-4PM BREAKFAST UNTIL 4PM

BREAKFAST

breakfast bowl 10.75

local cage-free eggs, roasted cajun potatoes, corn, black beans, local applewood smoked bacon, avocado, local cheddar & house made chipotle aioli

breakfast burrito 11

all the deliciousness of a breakfast bowl served in a warm tortilla w/ salsa

sandwich on croissant 9.50

local cage-free eggs, local applewood smoked bacon, vine-ripened tomato, local cheddar & house made chipotle aioli

vegan bagel sandwich 10

house made tofu scramble, vineripened tomato, sprouts, sliced avocado, & hummus on a bagel

new orleans style beignets 8.75

fluffy beignets topped with powdered sugar & chocolate

vegan breakfast bowl 10.75

house made tofu, vegan cheese, cajun potatoes, corn, black beans, vegan chipotle topped w/ avocado & sprouts

vegan breakfast burrito 11

all the deliciousness of a vegan breakfast bowl served in a warm tortilla w/ salsa

ADD ONS

turkey/bacon 3.50 egg/potatoes 3.50 avocado 3.50

grilled cheese

local cheddar cheese, served w/ kettle chips

spicy grilled cheese

local cheddar cheese & pickled hot peppers. served w/ kettle chips

11 turkey bacon avocado

local sliced turkey breast, local applewood smoked bacon, avocado, organic mixed greens, vine ripened tomato, red onion, mustard & mayo. served w/ kettle chips & pickle

jackfruit wrap

buffalo jackfruit, red onions, vegan cheese, organic mixed greens, pickles, & balsamic vinaigrette served into a warm pita w/ kettle chips

pesto and mozzarella sandwich 10

pesto, fresh mozzarella, vine ripened tomato & local sliced turkey breast, served w/ kettle

veggie sandwich

vine ripened tomato, red onion, avocado, cucumber, pickles, sprouts & hummus. served w/ kettle chips

*BREAD OPTIONS: sourdough, cranberry walnut, or gluten-free







WEEKEND MENU(FRI-SUN)

supreme blt

local cage-free eggs, local applewood smoked bacon, organic mixed greens, tomatoes & house made chipotle aioli

grandma smith's french toast

two thick slices of toast topped w/ powdered sugar, maple syrup & fresh

avocado toast sampler

- 1. avocado, sprouts, everything seasoning & balsamic vinegar on cranberry walnut bread
- 2. avocado, thick local honey on toasted sourdough bread topped w/ pistachios
- 3. avocado with local fresh fruit, almond slices on toasted sourdough bread topped with feta cheese

all toast sampler 15

1. avocado, sprouts, everything seasoning & balsamic vinegar on cranberry walnut bread

- 2. adam's natural peanut butter, banana, local vanilla nut granola, & local honey
- 3. cinnamon & sugar topped w/ whipped butter

breakfast plate

local cage free eggs, cajun potatoes, local smoked applewood bacon, and choice of buttered toast

lil trolls

lil breakfast plate 7

local cage free egg, cajun potatoes, local applewood smoked bacon, and choice of buttered toast

nutella toast

nutella topped w/ fresh fruit

cheese quesadilla

local cheddar cheese quesadilla, served w/ kettle chips

pnut butter & jelly

adams peanut butter mixed with in house jelly on choice of toasted bread. Served w/ kettle chips

pat-a-cake

mini pancakes served on skewer w/ fresh berries, nutella, powdered sugar, and syrup

SNACKS

chips & salsa hummus plate 12

6.50

hummus with cherry tomatoes, black olives, cucumbers, & feta, served with warm pita bread

nachos 12

tortilla chips topped w/ queso, black beans, corn, olives, jalapeños, avocado, onions, feta, shredded cheese bacon & salsa

vegan nachos 12

tortilla chips topped w/ vegan cheese, black beans, corn, black olives, jalapenos, avocado, onions, vegan chipotle, & salsa

caprese salad 10.00

vine ripened tomato served with fresh basil & mozzarella. topped w/ balsamic vinegar, oil, and black pepper

TOAST / BAGELS

avocado toast 9

LUNCH

avocado, everything seasoning, sprouts, & balsamic vinegar on cranberry walnut bread

adam's peanut butter toast 8

adam's natural peanut butter, banana, local vanilla nut granola, & local honey

cinnamon toast 6

whipped butter topped with cinnamon sugar

hot & honey toast

in house whipped ricotta, avocado, chili flake & hot honey served on local sourdough bread

tracys toast

in house strawberry & peach jam mixed with adam's peanut butter served on local sourdough bread

lox bagel

smoked salmon, capers, red onion & cream cheese served on top of everything bagel

pesto bagel

local cage free egg, cream cheese & pesto served on your choice of bagel

Bagel w/ cream cheese 4.75

choice of plain, everything, cheese, or blueberry bagel

*BREAD OPTIONS: sourdough, cranberry walnut, or gluten-free





peaceonearth_coffee

alcohol

WE ARE A RESTAURANT, NOT A BAR. MUST ORDER FOOD.

SAP DAS WINE

RED

WILLIAM HILL CENTRAL COAST CABERNET SAUVIGNON
MACMURRAY CENTRAL COAST PINOT NOIR

WHITE

STORY POINT CHARDONNAY
EDNA VALLEY SAUVIGNON BLANC

BEER LIST

DOMESTIC

GUINNESS - 6.75

CORONITAS - 4

MILLERLITE - 5.75

<u>LOCAL</u>

UINTA BREWING

LIME PILSNER - 6.75

GOLDEN SPIKE HEFEWEIZEN - 6.75

CUTTHROAT PALE ALE - 6.75

801 PILSNER - 6.75

FLAVORED HARD SELTZER - 6.75

HAZY NOSH IPA - 6.75

FEELIN' HAZY IPA - 9

<u>Liguor</u>

HOUSE VODKA - 6

GREY GOOSE - 8

TANQUERAY GIN - 8

BACARDI RUM - 8

MALIBU COCONUT RUM - 6

JOSE CUERVO SILVER TEQUILA - 8

RYAN'S IRISH CREAM - 6

BAILEY'S IRISH CREAM - 8

KAHLUA - 6

FRANGELICO - 6

JAMESON - 8

CHAMPAGNE - 6

FIREBALL - 7

CROWN - 8

MUST BE 21 YEARS OR OLDER TO CONSUME

coffee cocktails

NITRO BEER - 8.25

GUINNESS & NITRO

BEER WITH ESPRESSO - 7.25 GUINNESS. ESPRESSO

IRISH CREAM COFFEE - 8.25 IRISH CREAM LIQUEUR, HOT COFFEE,

WHIPPED CREAM

ESPRESSO MARTINI - 8.25

ESPRESSO & VODKA

HOT TODDY FOR THE BODY - 7.25 CHOICE OF LIQUOR, HOT COFFEE, HONEY

BAILEY'S MOCHA FRAPPE - 9.25

BAILEY'S IRISH CREAM LIQUEUR, MOCHA, FUDGE SAUCE

Frozen Cockeans

MOOD SWING SORBET - 12.00

RED OR WHITE WINE, SORBET

TRUMBLIN' MALIBU - 12.00 MALIBU COCONUT RUM, SORBET

LEMON HEAD - 12.00

CHOICE OF LIQOUR, LEMONADE, SORBET

ORANGE YOU GLAD - 12.00

VODKA OR RUM, VANILLA BEAN ICE CREAM

offee cockrails

DIRTY ARNOLD PALMER 7.25 CHOICE OF LIQUOR, TEA, LEMONADE

RUM & COKE 6.25

GIN & TONIC | VODKA TONIC 6.25

REDBULL VODKA 8.25 VODKA AND REDBULL

CAJUN SPRITZER 8.25

WATERMELON, BLACKBERRY, CUCUMBER, OR PINEAPPLE. VODKA OR RUM WITH CLUB SODA & A LITTLE BIT OF SPARKLE

'BUCHA BABY 8.25
CHOICE OF LIQUOR AND KOMBUCHA

MORNIN' MUCHA 8.25 CHAMPAGNE AND KOMBUCHA

MOSCOW MULE 9.25 VODKA & GINGER BEER

BLOODY MARY 9.25 VEGETARIAN OR MEAT LOVERS

KEALLS

LAVENDER LEMON SORBET - 12

WHITE WINE. LEMON SORBET. & LAVENDER. BLENDED

WATERMELON MARGARITA - 12

BLENDED WATERMELON & TEQUILA

GREEN GOBLIN - 12

BLUEBERRY MATCHA, LEMONADE, & GIN

PURPLE HAZE - 12

LAVENDER LEMONADE & CHAMPAGNE

AFFOGATO MARTINI - 12

VANILLA BEAN ICE CREAM. KAHLUA, ESPRESSO. & HOMEMADE VANILLA SYRUP

MARY POPPINS - 12

EARL GREY TEA, HONEY, LEMON, & HENNESSY

BOURBON STREET - 12

BLACKBERRY JAMESON ON THE ROCKS

CHAI THIS - 12

KAHLUA & CHAI

DIRTY MONKEY - 12

BANANA, CHOCOLATE, BACARDI, & DRIP COFFFF

LOTUS GO CRAZY - 12

LOTUS CONCENTRATE. LEMONADE. CLUB SODA, & VODKA

TIGERS EYE - 12

ORANGE JUICE, SPRITE, VODKA, & BLOOD ORANGE

GRASSHOPPER - 12

TEQUILA LIME MOJITO ON THE ROCKS

IF YOU LIKE PINA COLADAS - 12

PINA COLADA

SPICY MAMA - 12

HONEY. CAYENNE. & WHISKEY

TWISTED ELVIS - 12

PEANUT BUTTER & BANANA CHAI WITH BAILEY'S