

## MORNING RITUALS

DATE SHAKE 15  
almond butter, almond milk, medjool date, banana | + 4 espresso

FRESH JUICE 7

LITTLE WEST FRESH PRESSED SUNRISE 16  
orange, carrot, coconut water, lemon, ginger, turmeric

LITTLE WEST FRESH PRESSED CLOVER 16  
kale, cucumber, celery, spinach, pear, cilantro, mint, lime

### BREAKFAST

from 7am to 11am

TBP BREAKFAST 21 <sup>DF+GF</sup>  
eggs, chicken apple sausage or bacon, potatoes, avocado  
kale, cherry tomato | + 2 grilled burrito

GREEN GODDESS BOWL 18 <sup>DF+GF</sup>  
poached egg, avocado, kale, daikon sprout, cucumber,  
roasted cherry tomato, pickled onion, hemp hearts, micro greens  
turmeric vinaigrette

TURKISH EGGS 19  
poached eggs, tzatziki, pickled red onion, spiced chickpea  
sumac, fried sage, grilled pita

BAKED CHORIZO SCRAMBLE 20 <sup>DF+GF</sup>  
pamplona chorizo, wild arugula salad, cannellini beans, radish  
pickled red onion, harissa vinaigrette | + 2 grilled burrito

SPIRULINA LABNEH BOWL 16 <sup>GF+NA</sup>  
berries, grain-free granola, hemp hearts

ACAI BOWL 18 <sup>DF+GF+NA+V</sup>  
berries, kiwi, banana, grain-free granola, hemp hearts, agave

CHEFS FRUIT PLATE 15 <sup>DF+GF+V</sup>  
chefs daily selection

CV DATE CAKE 16  
chantilly cream, rosemary honey, brûléed banana

### ARTISAN TOASTS

AVOCADO TOAST 20 <sup>DF+V</sup>  
smashed avocado, roasted cherry tomato, cucumber  
calabrian chili oil, balsamic vinaigrette  
*gluten free bread available upon request*

BRIOCHE FRENCH TOAST 20  
medjool date tahini, sautéed figs, sage maple syrup  
cardamom + brown butter labneh

MUSHROOM TOAST 22 <sup>NA</sup>  
soft poached egg, tamari crème fraîche, cascabel chili oil  
nigella seed, za'atar  
*gluten free bread available upon request*

STRAWBERRY + BURRATA TOAST 18  
mulberry jam, fresh mint  
*gluten free bread available upon request*

### LUNCH

from 11am to 4pm

JICAMA TACOS 19 <sup>DF+GF+V</sup>  
braised mushroom, pickled daikon + carrot  
avocado mousse, spiced chickpea, micro cilantro

MEZZE PLATTER 22  
harissa hummus, tzatziki, baba ganoush, garbanzo  
marinated olive, raw vegetables, grilled pita

PANZANELLA 20  
burrata, asparagus, peas, plums, peaches, basil  
heirloom tomato, roasted cherry tomato, rosemary focaccia  
fig + balsamic vinaigrette

ARUGULA + BASIL SALAD 18 <sup>DF+V</sup>  
couscous, cherry tomato, pickled watermelon radish, cucumber  
sumac red onion, pita crouton

WATERMELON CAPRESE SALAD 18 <sup>GF</sup>  
cilliegine mozzarella, peeled cherry tomato, fresh herbs  
tarragon vinaigrette

LENTIL TABBOULEH BOWL 17 <sup>DF+V</sup>  
parsley, mint, green onion, roma tomato, cucumber, crispy shallot  
breakfast radish, green goddess vinaigrette

CHICKEN PROTEIN BOWL 25 <sup>GF</sup>  
chermoula, avocado, garbanzo, pickled red cabbage + carrot  
cucumber, micro cilantro

VERMICELLI NOODLE BOWL 22 <sup>DF+GF+V</sup>  
braised mushroom, cucumber, soybeans, green onion  
pipelchuma, tamarind vinaigrette [served chilled]

JALAPENO PESTO CHICKEN SANDWICH 22  
mozzarella, sundried tomato, little gem, grilled rosemary focaccia

TBP CLASSIC BURGER 23  
angus patty, cheddar cheese, pickle, lettuce, tomato, onion  
special sauce, l'artisan brioche bun  
+ 3 avocado | + 3 bacon