

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 ^{DF+GF}
eggs, chicken apple sausage or bacon, potatoes, avocado
kale, cherry tomato | + 2 grilled burrito

GREEN GODDESS BOWL 18 ^{DF+GF}
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 ^{DF+GF}
pamplona chorizo, wild arugula salad, cannellini beans, radish
pickled red onion, harissa vinaigrette | + 2 grilled burrito

SPIRULINA LABNEH BOWL 16 ^{GF+NA}
berries, grain-free granola, hemp hearts

ACAI BOWL 18 ^{DF+GF+NA+V}
berries, kiwi, banana, grain-free granola, hemp hearts, agave

CHEFS FRUIT PLATE 15 ^{DF+GF+V}
chefs daily selection

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

ARTISAN TOASTS

AVOCADO TOAST 20 ^{DF+V}
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 ^{NA}
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 ^{DF+GF+V}
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 ^{DF+V}
couscous, cherry tomato, pickled watermelon radish, cucumber
sumac red onion, pita crouton

WATERMELON CAPRESE SALAD 18 ^{GF}
cilliegine mozzarella, peeled cherry tomato, fresh herbs
tarragon vinaigrette

LENTIL TABBOULEH BOWL 17 ^{DF+V}
parsley, mint, green onion, roma tomato, cucumber, crispy shallot
breakfast radish, green goddess vinaigrette

CHICKEN PROTEIN BOWL 25 ^{GF}
chermoula, avocado, garbanzo, pickled red cabbage + carrot
cucumber, micro cilantro

VERMICELLI NOODLE BOWL 22 ^{DF+GF+V}
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