

# breakfast

All breakfast items are available until 10:45am Mon-Fri, 12n Sat-Sun

- Toast to Health\*** *VT available all day* 7.5  
Multi-grain toast topped with mashed avocado, lime, fresh spinach, one egg your way
- Oh My Omelette** *VT available all day* 9.5  
Three-egg omelette with sautéed mushrooms, onions, spinach, coconut bacon, goat cheese, tomatoes, multi-grain toast
- Morning Wrap Up** 8.5  
Organic scrambled eggs, smoked turkey, broccoli, white cheddar, red pepper + walnut spread, whole wheat tortilla, served with apple slices
- Ready, Set, Go** *GF · V* 8.5  
Steel-cut oats with Vega® vanilla protein, almond milk, topped with walnuts, cranberries, apples, hemp seeds, cinnamon
- Savory Breakfast Bowl** *GF* 9.5  
Two soft boiled eggs, quinoa, avocado, cilantro pesto, sun-dried tomato, topped with hemp seeds and toasted pine nuts
- Let's Go!** *V* 5.5  
with almond butter, coconut bacon, hemp seeds, honey drizzle
- Coastal Toast** 10  
with cashew cream cheese, smoked salmon, capers, red onion, Everything Spice, house-made lemon preserves

## beverages & caffè

- Coffee** 3.5
- Bulletproof™ Coffee** 6.5  
Organic coffee, MCT oil, grass-fed butter
- Latte | Cappuccino** 5  
Organic cow milk, almond milk, coconut milk, or oat milk
- Mocha Mint Latte** *SEASONAL* 7  
Espresso, peppermint, cacao, agave, choice of milk
- Hug In A Mug** 6.5  
Steamed almond milk, coconut milk, maple syrup, vanilla, ginger, turmeric, spices + add espresso
- Matcha Latte** +2  
Matcha, choice of agave, honey, or maple syrup, choice of milk
- Ashwagandha Latte** 6.5  
Ashwagandha, almond milk, coconut milk, maple syrup, cinnamon
- Charcoal Lavender Latte** 6.5  
Espresso, almond milk, maple syrup, vanilla, lavender, charcoal
- Collagen Chai** 6.5  
Chai, collagen, coconut butter, choice of milk
- Maca Mocha** 6.5  
Espresso, almond and coconut milk, cacao, maca, maple syrup, cinnamon, vanilla
- Iced and Hot Tea** *see counter for full tea menu* 2.5
- Homemade Lemonade** *see counter for flavors* 3
- Kombucha** *see counter for flavors* 4|6

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

(913) 544 • 1515 [enjoypurefood.com](http://enjoypurefood.com)  
10573 Mission Road, Leawood, KS 66206  
M-F: 8AM-8PM | Sat: 9AM-8PM | Sun: 9AM-3PM

Please visit our website as our hours may change.  
Prices and availability subject to change.



winter 2023

## cold-pressed juices

- Cleansing** *Detoxifying, Hydrating, Anti-Inflammatory, Fat-Burning*  
Green apple, lemon, zucchini, cucumber, kale, spinach, romaine, parsley, ginger, sea salt
- Metabolizing** *Fat-Burning, Detoxifying, Alkalizing*  
Ruby Red grapefruit, green apple, fennel, lemon, sea salt
- Oxygenizing** *Energizing, Post-Workout, Heart Health, Brain Focus*  
Orange, green apple, beet, cucumber, basil, sea salt
- Rejuvenizing** *Immune-Boosting, Anti-Inflammatory, Anti-Oxidant*  
Carrot, pineapple, cucumber, fennel, ginger, sea salt
- Greenzing** *No Sugar, Alkalizing, Anti-Inflammatory, Mineralizing*  
Cucumber, lemon, spinach, swiss chard, fennel, ginger, sea salt
- Celery Juice** 100% organic celery juice  
*Immune-Boosting, Anti-Inflammatory, Toxin Removal, Liver Health*
- Illuminizing** *SEASONAL*  
*Warming, Anti-inflammatory, Digestion, Vitamin C, Glowing Skin*  
Pear, green apple, cucumber, lemon, ginger, turmeric, cloves, nutmeg, cinnamon, vanilla, sea salt

8oz glass - 5 | 16oz bottle - 9.5

## smoothies

- Tastes-Like-Ice-Cream Kale** *Energy, Protein, Digestion* 9  
Kale, banana, cashews, dates, vanilla, ginger
- Blueberry Brain Booster** *Energy, Brain Focus, Digestion, Detox* 10  
Blueberries, banana, almond milk, chia, flax, hemp, cinnamon, choice of maple syrup or dates
- Mighty Mojo** *Energy, Protein, Workout Endurance & Recovery* 9  
Raw coconut water, banana, almond butter, cacao, maca, chia, Vega® chocolate protein powder
- Green Mojito** *Anti-Inflammatory, Immunity, Detox, Hydration* 9  
Pineapple, raw coconut water, spinach, mint, lime, stevia
- High Vibe** *Alkalizing, Immunity, Detox, Anti-Inflammatory* 11  
Spinach, fresh spirulina, avocado, lime, coconut butter, ginger, monk fruit, stevia
- Winter Wonder** *SEASONAL* 9  
Almond milk, cacao, peppermint, banana, cashews, almond butter, oats, maple syrup

One Size | 16oz

## smoothie bowls

Substitute Grain-Free Topping +1  
*Crushed almonds, walnuts, coconut flakes, hemp seeds, cinnamon*

- Clean Livin'** *GF · V · O* 13  
Açaí, banana, blueberries, Vega® vanilla protein, almond milk, topped with granola and flax seeds
- Gorgeous** *GF · V* 12  
Dragonfruit, pineapple, banana, dates, coconut milk, topped with granola and hemp seeds
- Green Beauty** *GF · V* 12  
Avocado, spinach, banana, oats, almond butter, almond milk, topped with granola and chia seeds
- Strawberry Rose Ice Cream** *GF · V* 12  
Strawberry, banana, rose water, dates, cashews, vanilla, almond milk, topped with granola

## small plates

<b>Guacamole Goodness</b> GF · V	8
Fresh guacamole served with organic tortilla chips	
<b>Homemade Hummus</b> GF · V	7.5
Your choice of one hummus served with GF crackers	
<ul style="list-style-type: none"> <li>• Beet</li> <li>• Original Chickpea</li> </ul>	
<b>Yin, n' Yang</b> GF · V	7.5
Roasted red pepper and walnut spread + original chickpea hummus, served with GF crackers	
<b>Roasted Brussels Sprouts</b> GF · V <span>SEASONAL</span>	7.5
with coconut bacon, walnuts, onion, stone mustard dressing	
<b>Homemade Soups</b> GF	4.5   6
<ul style="list-style-type: none"> <li>• Chicken and Vegetable, in a lemon ginger broth</li> <li>• Daily Vegan Soup</li> </ul>	

## handhelds

Gluten-Free Bread + 2.5 | Vegan Cheese + 1.5

<b>Mexicali Cool Wrap</b>	11.5
Chicken, Mexican coleslaw, guacamole, white cheddar, cilantro pesto, whole-wheat tortilla	
<b>Spicy Rooster Sandwich</b>	12.5
Chicken, avocado, lettuce, tomato, jalapeño aioli*, toasted multi-grain bread	
<b>Gobble It Up Sandwich</b>	11
Turkey, white cheddar, coconut bacon, tomato, lettuce, Dijon-mayo*, multi-grain bread	
<b>Trail Hike Sandwich*</b>	12
Tuna, avocado, apples, cranberries, walnuts, onion, celery, Dijon-mayo, multi-grain bread	
<b>Omega Burger</b> <span>IT'S BACK!</span>	12.5
Salmon patty on whole-wheat bun with tomato, lettuce, sliced cucumber, hemp seeds, Dijon mayo	
<b>Barefoot Burger</b> V <span>IT'S BACK!</span>	12
Veggie burger on whole-wheat bun with tomato, lettuce, house-made pickles, choice of vegan mayo or ketchup	
<b>Vegelicious Wrap</b> v	11
Mixed greens, avocado, quinoa, tomato, red onion, almonds, red pepper + walnut spread, balsamic vinaigrette, whole-wheat tortilla	

### Handhelds Include Choice Of:

Green Salad | Tortilla Chips | Soup Cup + 2.5

## all-day breakfast

<b>Toast to Health*</b> VT	7.5
Multi-grain toast topped with mashed avocado, lime, fresh spinach, one egg your way	
<b>Oh My Omelette</b> VT	9.5
Three-egg omelette with sautéed mushrooms, onions, spinach, coconut bacon, goat cheese, tomatoes, multi-grain toast	

## desserts

<b>Chocolate Caramel Mousse Torte</b> GF · V	7
<b>Applesauce Cake</b> GF · V <span>SEASONAL</span>	7

## warm bowls

<b>Take On The World</b> GF · V · O	11
Red and white quinoa, avocado, kale, broccoli, beets, almonds, hemp seeds, ginger-miso dressing	
<b>Pals Forever</b> GF	12.5
Chicken, broccoli, mushrooms, carrots, peas, grilled onions, Mojo sauce	
<b>Ahi Poke*</b> GF	16
Sesame crusted seared ahi tuna, fresh mango, pickled ginger, avocado, cucumber, sweet potatoes, umami rice, soy glaze	
<b>Great Catch</b> GF · O	15
Alaskan wild-caught salmon, sautéed kale, caramelized sweet potatoes, onion, celery, citrus-ginger vinaigrette	
<b>Countryside</b> GF · O	13
Cauliflower rice, chicken, cilantro pesto, peas, topped with diced tomatoes, shredded carrots, cilantro, microgreens	
<b>Terra Bella</b> GF · V	12
Vegan lasagna with roasted zucchini, eggplant, marinara, house-made cashew cheese	

## large plates

<b>Spicy Noodles + Veggies</b> GF · V	13
Brown rice noodles, eggplant, mushroom, broccoli, cashews, spicy Thai sauce	
<b>Kimchi Fried Rice</b> GF · VT	11
Umami rice, kimchi, carrots, peas, onions, cilantro, sunny-side-up egg, sesame salt, soy glaze, nori strips	
<b>Chicken Parmesan</b> GF	16
Lightly breaded chicken breast with parmesan, house-made marinara and pesto, served with mashed cauliflower and broccoli	
<b>Salmon + Goat Cheese</b> GF	16.5
Wild-caught salmon and goat cheese with balsamic reduction, served with mashed cauliflower and broccoli	

## fresh salads

<b>Farmer's Market</b> GF · VT · O	12
Mixed greens, avocado, tomato, broccoli, carrots, beets, peas, cucumber, almonds, Manchego cheese, balsamic vinaigrette	
<b>Bountiful</b> GF · VT	12
Massaged curly kale, coconut bacon, goat cheese, roasted squash, granola, cranberries, pecans, smokey balsamic dressing	
<b>Emerald City</b> GF · VT	11
Kale and cabbage ribbons, quinoa, toasted cashews, parmesan, golden raisins, cilantro, mint, honey sesame vinaigrette	
<b>Rooted In Love</b> GF · VT	11
Arugula, beets, shaved Brussels sprouts, roasted pecans, goat cheese, sesame herbs, turmeric-tahini dressing	
<b>Classico</b> GF	13
Butter lettuce, turkey, white cheddar, egg, avocado, tomato, red onion, Kalamata olives, hemp seeds, zesty Italian dressing	

### ADDITIONAL PROTEIN

<b>Wild Caught Salmon</b> + 8	<b>Free-Range Chicken</b> + 5
Alaskan Wild Caught Sockeye	Antibiotic & Hormone Free
<b>Albacore Tuna</b> + 4	<b>Hard Boiled Egg</b> + 1
Certified Sustainable	Certified Organic

GF gluten-free · V vegan · VT vegetarian · O organic (85% or more)