breakfast

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

Toast to Health* vT Multi-grain toast topped with mashed avocado, lime, fresh spinach, one egg your way	8 ⁵
Oh My Omelette VT Three-egg omelette with sautéed mushrooms, onions, spinach, coconut bacon, goat cheese, tomatoes, multi-grain toast	12 ⁵
Morning Wrap Up Organic scrambled eggs, smoked turkey, broccoli, white cheddar, red pepper + walnut spread, whole wheat tortilla, served with apple slice	9 ⁵
Ready, Set, Go GF·V Steel-cut oats with Vega® vanilla protein, almond milk, topped with walnuts, cranberries, apples, hemp seeds, cinnamon	9
Savory Breakfast Bowl gF Two poached eggs, quinoa, avocado, cilantro pesto, sun-dried tomato, topped with hemp seeds and toasted pine nuts	9 ⁵
Let's Go! v with almond butter, coconut bacon, hemp seeds, honey drizzle	5 ⁵
beverages & caffè	
Coffee	3 ⁵
Bulletproof ™ Coffee Organic coffee, MCT oil, grass-fed butter	6 ⁵
Latte Cappuccino Organic cow milk, almond milk, coconut milk, or oat milk	5
Pumpkin Patch SEASONAL Espresso, pumpkin pie spice, ginger, maple syrup, vanilla, coconut milk, oat milk	8
Hug In A Mug Steamed almond milk, coconut milk, maple syrup, vanilla, ginger, turmeric, spices add espresso +2	6 ⁵
Matcha Latte Matcha, choice of agave, honey, or maple syrup, choice of milk	6 ⁵
Ashwagandha Latte Ashwagandha, almond milk, coconut milk, maple syrup, cinnamon	6 ⁵
Charcoal Lavender Latte Espresso, almond milk, maple syrup, vanilla, lavender, charcoal	6 ⁵
Collagen Chai Chai, collagen, coconut butter, choice of milk	6 ⁵
Maca Mocha Espresso, almond and coconut milk, cacao, maca, maple syrup, cinnamon, vanilla	6 ⁵
Iced and Hot Tea see counter for full tea menu	2 ⁵
Homemade Lemonade see counter for flavors	3 ⁵
Kombucha see counter for flavors	5 7



(913) 544 • 1515 enjoypurefood.com 10573 Mission Road, Leawood, KS 66206 M-F: 8a-8:30p | Sat: 9a-8:30p | Sun: 9a-3p

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



cold-pressed juices

Cleanzing *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

Vitamazing SEASONAL *Immunity, Vitamins A, B, C*Cranberry, beet, zucchini, cucumber, orange, apple, lemon, ginger, cinnamon, clove, sea salt

8oz glass - 5⁵ | 16oz bottle - 10

smoothies

Tastes-Like-Ice-Cream Kale <i>Energy, Protein, Digestion</i> Kale, banana, cashews, dates, vanilla, ginger	9 ⁵
Blueberry Brain Booster <i>Energy, Brain Focus, Digestion, Detox</i> Blueberries, banana, almond milk, chia, flax, hemp, cinnamon, choice of maple syrup or dates	12
Mighty Mojo Energy, Protein, Workout Endurance & Recovery Raw coconut water, banana, almond butter, cacao, maca, chia, Vega® chocolate protein powder	95
Sunrise Warrior (SEASONAL) 500% Daily Vitamin C, Immunity, Protein Orange, strawberry, red bell pepper, camu powder, coconut milk, Vega® vanilla protein powder, cayenne	9 ⁵
Pumpkin Latte Smoothie (SEASONAL) Energy, Protein-Rich Espresso, pumpkin, cashews, banana, maple syrup, vanilla, ginger, pumpkin pie spice	10
One Size 16oz	

smoothie bowls

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

Clean Livin' GF·V·O Açaí, banana, blueberries, Vega® vanilla protein, almond milk, topped with granola and flax seeds	13
Gorgeous GF · V Dragonfruit, pineapple, banana, dates, coconut milk, topped with granola and hemp seeds	12
Green Beauty GF · V Avocado, spinach, banana, oats, almond butter, almond milk.	12

12

topped with granola and chia seeds

Strawberry Rose Ice Cream GF · VStrawberry, banana, rose water, dates, cashews, vanilla, almond milk, topped with granola

small plates

sman plates	
Guacamole Goodness GF · V Fresh guacamole served with organic tortilla chips	9
Chickpea Hummus GF · V House-made hummus served with GF crackers	8
Yin, n' Yang GF·V Roasted red pepper and walnut spread + original chickpea hummus, served with GF crackers	8
Roasted Brussels Sprouts GF · V SEASONAL with coconut bacon, walnuts, grilled onion, stone mustard dressing	9
 Homemade Soups GF Chicken and Vegetable, in a lemon ginger broth Daily Vegan Soup 	5 65
handhelds	
Gluten-Free Bread + 2.5 Vegan Cheese + 1.5	
Mexicali Cool Wrap Chicken, Mexican coleslaw, guacamole, white cheddar, cilantro pesto, whole-wheat tortilla	13 ⁵
Tuscan Wrap Chicken, goat cheese, bruschetta, spinach, balsamic glaze, cilantro pesto, whole-wheat tortilla	13 ⁵
Spicy Rooster Sandwich Chicken, avocado, lettuce, tomato, jalapeño aioli*, toasted multi-grain bread	13 ⁵
Gobble It Up Sandwich Turkey, white cheddar, coconut bacon, tomato, lettuce, Dijon-mayo*, multi-grain bread	13
Trail Hike Sandwich* Tuna, avocado, apples, cranberries, walnuts, onion, celery, Dijon-mayo, multi-grain bread	13
Vegelicious Wrap v Mixed greens, avocado, quinoa, tomato, red onion, almonds, red pepper + walnut spread, balsamic vinaigrette, whole-wheat tortilla	12
Handhelds Include Choice Of:	
Green Salad Tortilla Chips Soup Cup +3	
large plates	
Chicken Parmesan GF this item may take 15+ minutes to prepare Lightly breaded chicken breast with parmesan, house-made marinara and pesto, served with mashed cauliflower and broccoli	16 ⁵
Salmon + Goat Cheese GF Wild-caught salmon and goat cheese with balsamic reduction, served with mashed cauliflower and broccoli	17
Fiesta! GF	16

W	arm k	oowls	
Take On The World GF Red and white quinoa, avo almonds, hemp seeds, ging	cado, kale, b		12
Pals Forever GF Chicken, broccoli, mushroc	oms, carrots,	peas, grilled onions, Mojo	13 ⁵ sauce
Ahi Poke* GF Sesame crusted seared ahi avocado, cucumber, sweet			17
Great Catch GF·O Alaskan wild-caught salmo sweet potatoes, onion, cele			17
Countryside GF·O Cauliflower rice, chicken, cil diced tomatoes, shredded			14 ⁵
Boho Bowl GF · V Cauliflower rice, broccoli, p celery, citrus-ponzu sauce,			
Pura Vida GF · V Chipotle glazed tofu, brow avocado-lime crema, avoca			14 ⁵
Terra Bella GF·V SEASO Vegan lasagna with roasted house-made cashew chees	d zucchini, eg	gplant, marinara,	14
AD	DITIONAL	PROTEIN	
Wild Caught Salmor Alaskan Wild Caught Sock		Free-Range Chicken Antibiotic & Hormone Free	+ 5
Albacore Tuna Certified Sustainable	+ 4	Chipotle Tofu V Certified Organic	+ 4
Hard Boiled Egg Certified Sustainable	+ 1		
fr	esh s	alads	
Farmer's Market GF · V Mixed greens, avocado, tor cucumber, almonds, Manc	mato, brocco		13
Bountiful GF·VT Massaged curly kale, cocor granola, cranberries, pecar			13
Fit Caesar GF Romaine, chicken, avocado gluten-free croutons, black			14 ⁵ pers,
Emerald City GF · VT S Kale and cabbage ribbons, golden raisins, honey sesar	quinoa, toas		13

Lightly breaded chicken breast with parmesan, house-made marinara and pesto, served with mashed cauliflower and broccoli	10
Salmon + Goat Cheese GF Wild-caught salmon and goat cheese with balsamic reduction, served with mashed cauliflower and broccoli	17
Fiesta! GF Chicken, brown rice, black beans, Pico de Gallo, guacamole, Guaiillo red sauce, lime MAKE IT VEGAN: SUB CHIPOTLE TOFU	16

Classico GF

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

Butter lettuce, turkey, white cheddar, egg, avocado, tomato, red onion, Kalamata olives, hemp seeds, zesty Italian dressing

Chocolate Caramel Mousse Torte GF · V

Seasonal Dessert GF · V SEASONAL

14⁵