breakfast

broarraot	
Breakfast items are available until 10:45am Mon-Fri, 12n Sat-Sun	
Toast to Health* ντ 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	9⁵ es
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	5⁵
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
Mocha Mint Latte (SEASONAL) Espresso, peppermint, cacao, agave, choice of milk	8
Hug In A Mug Steamed almond milk, coconut milk, maple syrup, vanilla, ginger, turmeric, spices add espresso	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



LEAWOOD

LENEXA NOW OPEN!

10573 Mission Road, Leawood, KS 66206 (913) 544-1515 8729 Scarborough St, Lenexa, KS 66219 (913) 248-8100

enjoypurefood.com

Visit our website for our business hours. 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

Seasonal Juice (SEASONAL) *enjoypurefood.com/cold-pressed-juices* Please visit our website or call us for our current seasonal juice

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	9 ⁵
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
Winter Wonder SEASONAL Almond milk, cacao, peppermint, banana, cashews, almond butter, oats, maple syrup	10
One Size 16oz	
smoothie bowls	
Substitute Grain-Free Topping +1	
	13
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,	13 12
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 Gorgeous GF·V Dragonfruit, pineapple, banana, dates, coconut milk,	

small 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	5 6⁵

Chicken and Vegetable, in a lemon ginger brothDaily Vegan Soup

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,	12

red pepper + walnut spread, balsamic vinaigrette, whole-wheat tortilla

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 Chicken, brown rice, black beans, Pico de Gallo, guacamole, Guajillo red sauce, lime MAKE IT VEGAN: SUB CHIPOTLE TOFU	16

warm bowls

Take On The World GF·V·O Red and white quinoa, avocado, kale, broccoli, beets, almonds, hemp seeds, ginger-miso dressing			
	als Forever GF hicken, broccoli, mushrooms, carrots, peas, grilled onions, Mojo sauce	13⁵	
Se	hi Poke* gf esame crusted seared ahi tuna, fresh mango, pickled ginger, vocado, cucumber, sweet potatoes, umami rice, soy glaze	17	
Al	ireat Catch GF·O laskan wild-caught salmon, sautéed kale, caramelized weet potatoes, onion, celery, citrus-ginger vinaigrette	17	
Cá	Countryside gF · o Cauliflower rice, chicken, cilantro pesto, peas, topped with diced tomatoes, shredded carrots, microgreens		
Ca	oho Bowl GF • V auliflower rice, broccoli, purple cabbage, shredded carrots, mushroon elery, citrus-ponzu sauce, topped with miso-mayo and hemp seeds	13 ns,	
C	ura Vida gF·v hipotle glazed tofu, brown rice, red cabbage, pickled onion, vocado-lime crema, avocado, cilantro, lime	14 ⁵	
Ve	erra Bella GF • V (SEASONAL) egan lasagna with roasted zucchini, eggplant, marinara, ouse-made cashew cheese	14	
ADDITIONAL PROTEIN			
	Wild Caught Salmon + 8 Free-Range Chicken + 5		

Wild Caught Salmon Alaskan Wild Caught Sockeye	+ 8 e	Free-Range Chicken Antibiotic & Hormone Free
Albacore Tuna Certified Sustainable	+ 4	Chipotle Tofu V Certified Organic
Hard Boiled Egg Certified Sustainable	+ 1	

fresh salads

+ 4

Farmer's Market GF·VT·O Mixed greens, avocado, tomato, broccoli, carrots, beets, peas, cucumber, almonds, Manchego cheese, balsamic vinaigrette	13
Bountiful GF • VT Massaged curly kale, coconut bacon, goat cheese, roasted squash, granola, cranberries, pecans, smokey balsamic dressing	13
Fit Caesar GF Romaine, chicken, avocado, cherry tomatoes, parmesan, crispy capers, gluten-free croutons, black pepper, vegan Caesar dressing	14 ⁵
Emerald City GF • VT (SEASONAL) Kale and cabbage ribbons, quinoa, toasted cashews, parmesan, golden raisins, honey sesame vinaigrette	13
Classico gf Butter lettuce, turkey, white cheddar, egg, avocado, tomato, red onion, Kalamata olives, hemp seeds, zesty Italian dressing	14 ⁵
desserts	
Changelate Coversel Massace Tarte of V	-75

Chocolate Caramel Mousse Torte GF·V	7 ⁵
Seasonal Dessert GF·V SEASONAL	7 ⁵

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