CALIFORNIA KITCHEN

chicken chipotle quesadilla

grilled chicken breast, guacamole, pico de gallo, mozzarella, spinach, chipotle paste, flour tortilla * \$19.00

grilled fish soft tacos

grilled mahi mahi, pico de gallo, mozzarella, jalapeño yogurt cabbage slaw, corn tortillas with spanish brown rice and black beans \$19.50

grilled chicken burrito

grilled chicken breast, spanish brown rice, black beans, mozzarella, pico e gallo, guacamole, flour tortilla, enchilada sauce * \$19.00

spicy chicken soft tacos

braised chicken in spicy tomato chipotle sauce, mozzarella, guacamole, lettuce, corn tortillas with spanish brown rice and black beans \$19.00

brown rice and bean burrito

spanish brown rice, black beans, mozzarella, feta, guacamole, lettuce, pico de gallo, flour tortilla * \$18.50

organic veggie bowl

sautéed seasonal vegetables, spinach, sundried tomatoes, garlic oil, pico de gallo, roasted corn, avocado, hot sauce, spanish brown rice or quinoa {choice of grilled chicken breast, roasted tofu or rosemary turkey burger} \$22.00 with filet mignon tips \$24.00

burrito style bowl

grilled chicken breast or roasted tofu, brown rice, black beans, roasted corn, zucchini, rajas, chopped ranch salad with pepitas, tortilla strips, ranchero cheese, guacamole, hot sauce \$20.00

salmon teriyaki bowl

sautéed thinly sliced vegetables, quinoa or brown rice, teriyaki sauce, pan-seared Scottish salmon \$26.00

*served with choice french fries, sweet potato fries, organic greens salad or caesar salad



FEEDING KIDS 12 AND UNDER

served with choice of: fresh lemonade, orange juice, lemonade or low fat milk \$12.00

buttermilk pancakes

3 small buttermilk pancakes, butter, maple syrup (choice of plain, chocolate chip or blueberry pancakes)

brown rice pancakes

3 small gluten free brown rice pancakes, butter, maple syrup (contains almond meal)

egg combo

eggs scrambled, Tillamook cheddar, choice of pancake, uncured applewood bacon, butter, maple syrup

cheeseburger*

Snake River Farms Wagyu beef, Tillamook cheddar, sesame brioche bun

grilled cheese quesadilla*

Tillamook cheddar, mozzarella, flour tortilla

chicken tenders*

buttermilk ranch dressing

kids' cheese pasta*

butter, mozzarella, grilled chicken breast on request

*choice of french fries, sweet potato fries or steamed broccoli

A CALIFORNIA JUICE BAR

FRESH SQUEEZED JUICES \$12.00

greens plus

fresh kale, spinach, celery, green apple, lemon

super detox

beets, ginger, carrots, green apple, lemon, chia seeds,

cayenne pepper

immunity

fresh turmeric, ginger, green apple, carrots, lemon

orange juice \$9.00

S H A K E S & S M O O T H I E S \$11.00

green power shake

fresh kale, spinach, medjool dates, avocado, hemp protein, almond milk

perfect date

medjool dates, all-natural almond butter, banana, hemp protein, almond milk

banana berry \$10.00

blueberries, strawberries, banana and fresh squeezed orange juice

HOUSE-MADE BEVERAGES

lemonade \$5.00

ginger lemonade \$6.00 ginger root

mint, organic cane sugar

green lemonade \$6.00 spinach and kale

rosemary watermelon lemonade \$6.00

black iced tea \$5.00

arnold palmer \$5.00 iced tea, lemonade

LA COLOMBE COFFEE BAR

choice of almond, oat or regular milk

cappuccino \$6.00 café latte \$6.00 mexican chocolate \$7.00 spiced green matcha chai latte \$7.00 corsica dark drip \$5.00 La Colombe cold brew \$6.00 espresso dbl \$4.00

golden turmeric latte \$7.00 turmeric, ginger, honey, cinnamon, almond milk

ARTISAN TEA

artisan hot tea \$4.75

- black: breakfast blend, earl grey
- · herbal: chamomile, mint
- green: spring jasmine

ginger turmeric tea \$7.00 ginger, turmeric, honey

BOTTLED SODA

mexican coca-cola \$4.50

diet coke \$3.50 topo chico sparkling water \$4.50

cafevida.net
PACIFIC PALISADES | CULVER CITY | EL SEGUNDO