



CACAO 
AGUACATE
WILDLY ORGANIC

To You





Enamored with a Taco

We use heirloom corn masa for our homemade tortillas.

Tacos

3 for \$18

ADD: FARM FRIED EGG +2

MAGIC MUSHROOM TACO V

Oyster, Shitake & Lions Mane mushroom cooked with Golden Potato, tomatoes. Served with Jalapeño sauce and Guacamole

WILD TACO V

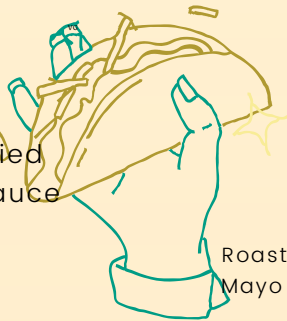
Grilled Vegetables, Spicy Pickle, avocado green salsa

DE MI CASA TACO VG

Fried Plantain, Farm Goat Fresh Cheese, avocado, huevo frito, Chopped Greens
*REPLACE WITH ALMOND RICOTTA CHEESE

FARM QUESADILLA* 12

Heirloom Tortilla, Goat cheese, Farm Fried Egg, Avocado, Honey, Homemade Hot Sauce



Bowls

TAQUITO BOWL 14

Mushroom Carnitas, Wild Guacamole, Rice, Black Beans, Pico de Gallo, Pickled Onions.

WILD HARVEST BOWL 15

Wild Rice, Farm Cottage Cheese, Micro Greens, Aguacate, Fried Plantain, Cooked greens, Mushrooms, House Siracha

GEMINI BOWL (FULL DINNER) 25

Lentils, Brussel Sprouts, Sweet Summer Salad, Cooked Shrimp, Cooked Avocado topped with lemon zest and salt, tomato, baked Squash, Homemade Hot Sauce

FARMED HUEVO TACO VG

Chunky Guacamole, Farmed soft boiled egg, Summer Squash, Season Berries Hot Sauce, Cilantro

FUEGO TACO V

Jackfruit Carnitas in mole, Rice, homemade hummus, Pickled onions, Red pepper

SALMON TACO

Baked Atlantic Salmon, Baked beets, Cilantro-Avocado Cashew Cream, Agave Siracha, lemon

Sides

SUPER FRIES 12

Roasted Golden Potato Fries, Avocado, Chipotle Mayo Cream, Tomato Pesto, Shitake Mushrooms

AVOCADO PLATTER 10

Grilled Tomatillo Salsa on Avocado slices

DELICIOUS BLACK BEANS 7

Purely loved Cooked Black beans.

GREEN SALSA-GUACAMOLE 7

Avocado, green tomatillo-jalapeño salsa

GUACAMOLE 7

WILD GUAC: Pickled Onions, Hananero, tomatoe, lime
HAPPY GUAC: Lime, Salt, love

HOMEADE TORTILLA CHIPS 6

RICE 5

DOPE FRIES 5

w/ side of Homemade Ketchup



Burritos

Gf Cassava wrap +2

EPIC BURRITO 18

Organic Sourdough Tortilla, Cremini Mushrooms, Caramelized Onions, Wild Guac, Homemade Hummus, Black Beans, Fried Plantain, Rice, Market Greens, Chili Sauce,

BREAKFAST BURRITO 17

Organic Sourdough Tortilla, Scrambled Farm eggs, Golden Potatoes, Guacamole, pico de gallo, Shitake Mushrooms, Seasonal Berries Salsa, Mixed greens

Special Dishes

MISO HAPPY PASTA 21

Organic Italian Pasta hats filled with Miso Mushrooms, Organic tomato Sauce, Beet Hummus, topped with Secret Zucchini-Mushroom salsa, and Organic parmigiano.

*REPLACE WITH ALMOND RICOTTA CHEESE

AGUACATE TOAST 1 15

Sourdough, Aguacate, Hummus, Farm Fried Huevo, Sliced onions, Heirloom Tomato, Garlic Spread,, Sprouted Greens, Balsamic Vinegar, Homeade Siracha, Lime
Replace: GF Bread || Add Smoked Salmon +4

SOPA DEL HOGAR 10

Yellow split pea soup, green plantain, avocado, lime and pürrr love.

TIERRA Y AGUA SANDWICH 18

Focaccia bread, Melted farm cheese, Mushroom, Homeade Maple BBQ, Zucchini, Capers, Heirloom Tomato, Lettuce, Radish, Smoked Salmon. Hot Sauce.

Optional: GF Bread

Make it a toast [15]

EL BUEN SANDWICH 15

Sourdough bread, Tomato, Avocado, Lettuce, Vegan Ricotta Cheese, Jackfruit Carnitas, chickpea mayo, Chipotle Sauce, Cilantro

Add Farm goat Cheese +2

Add roasted potato +3

Add Sauteed Mushrooms +3

Salads

GREEN GODDESS 14

Brocoli, Celery, Walnuts, Lettuce, Sprouts, Avocado, Salt, Lemon, Sage, Maple syrup, Mustard, Apple cider vinegar, Parsley

SORREL IS A GENERATIONAL CURSE, LETS BREAK IT 14

Arugula, Romaine Lettuce, Chard, Sprouts Sorrel, Tomatoes, Fresh orange, White wine Vinegar, Olive Oil, Himalayan Salt,

GOD'S SALAD 14

Fresh Apples, Market Greens, Celery, Homemade Hummus, Onions, Garbanzo Beans, Garlic, Lime, Avocado

SWEET SUMMER SALAD 12

Cantaloupe, Papaya, Goji Berries, Walnuts, Kale, Lettuce, Orange-Honey Dressing

Drinks

GOLDEN OR PINK CLOUD 8

Coconut Water, Melon/Watermelon

CEREMONIAL CACAO 9

Pure Ceremonial Cacao from Ecuador, spices, dates

SPRING WATER FUSION 7

Lemon, strawberry, cucumber, Maple Syrup
Mint, spring water

GOLDEN MILK 7

Coconut milk, water, tumeric, cayenne, Ginger, maple syrup, himalayan salt,

CHAMOMILE TEA 6

Smoothies

WONDER SMOOTHIE 12

Banana, orange, acai, papaya, mango

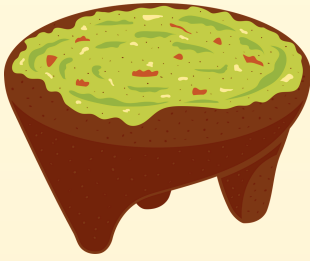


PIÑA COLADA 12

Coconut milk, Pineapple Juice, Apple, Banana

EXTRA

Hemp seeds
Reishi Blend
Superfood Blend
Raw Vegan Protein
Spirulina
Maca Powder
Dates
+1.9



Guacamole

DINO GUAC

Dino Kale, Avocado, Garlic, Green Apples, Onions, Garlic

PAPRIKA GUAC

Heirloom Tomatoes, Avocado, Lemon, Paprika, Onions

RUBY GUAC

Goji Berries, Avocado, Lemon, Garlic

JALAPEÑO GUAC

Garlic, Jalapeños, Avocado, Paprika

WILD GUAC

Pickled onion, Habanero, Tomato, Lime

HAPPY GUAC

Lime, Salt, Love





Taco Bar (full)

For 20-24

SIDE

- Guacamole

TACOS

of your
choice

DRINK

- *Cacao
- *spring Water fusion
- *Yellow, Red, Green cloud
(Seasonal Melon, Coconut water)
- *Orange & beet Juice

2 Drinks of your
choice

QUESADILLA

Farm Goat Cheese, Avocado,
Heirloom Tortilla, Farm Fried
Egg, Raw Honey, Hot Sauce.

•FRESH SALAD

Lettuce, Kale, seasonal greens,
Walnuts, Vinagrette

\$ 590

+Delivery Fee

Only \$28 per person!



Catering
Packages

Gemini Dinner

For 20



**SHRIMP, COOKED AVOCADO WITH LEMON ZEST, BAKED SQUASH,
SWEET SUMMER SALAD*, LENTILS, BRUSSEL SPROUTS, BLUEBERRY
HOT SAUCE**

SWEET SUMMER SALAD*

Watermelon, Kale, Goji
Berries, Papaya, Orange-
Honey Dressing,
Caramelized Apples

DRINK

1 Drink
of your
choice

\$500

Only \$25 per person



Catering
Packages

Sunset Feast

For 20

SALAD

Lettuce, Kale,
goji, cacao nibs,
hemp seeds, goat
cheese.

BAKED SQUASH

In olive oil, garlic, apples

MIKE'S AND JENNA'S FAMOUS PAPAS

Golden potatoes
Baked on Skillet

DRINK

1 Drinks of your
choice

SIDE OF:

•**PAPRIKA GUACAMOLE**

\$ 580

Only \$29 per person

sweets

SUPERFOOD FARM PANCAKES

Buckwheat Pancakes Topped with
superfoods: Sunflower Seed Spread, Cacao
Nibs, Hemp seeds, Raw Honey, Goji Berries,
Light Coconut Sugar

PEACH CAKE (BIRTHDAY CAKE)

Vanilla cake with nectarine filling and cashew-
ginger cream frosting



Drinks

GOLDEN OR PINK CLOUD 8

Coconut Water, Melon/Watermelon

CEREMONIAL CACAO 8

Pure Ceremonial Cacao from Ecuador,
spices, dates

SPRING WATER FUSION 7

Lemon, strawberry, cucumber,
Mint, spring water

GOLDEN MILK 7

Coconut milk, water, tumeric, cayanne,
Ginger, maple syrup, himalayan salt,

CHAMOMILE TEA 6

ORANGE BEET JUICE 6

Orange, beet juice.

Smoothies

WONDER SMOOTHIE 12

Banana, orange, acai, papaya, mango



PIÑA COLADA 12

Coconut milk, Pineapple Juice, Apple, Banana