



MENU

www.kalemeccrazy.net

@kalemeccrazy



TOASTS

Avocado Toast

avocado, organic hard-boiled egg, dijon mustard, scallion mix, sprouted bread

Salmon Toast

sustainable smoked salmon**, avocado, pickled red onions, dill, sprouted bread

Hummus Toast

house-made hummus, cucumbers, tomatoes, feta, sprouted bread

Almond Butter Toast

almond butter, banana, flax seeds, honey, sprouted bread

POKE

Poke Bowl

wild caught tuna* dressed in our house marinade, avocado, cucumber, carrots, edamame, radish, toasted sesame seeds, spicy vegan mayonnaise, and furikake served on a bed of jasmine rice

**TUNA IS SERVED RAW.*

***SALMON IS SERVED UNDERCOOKED CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*

ACAÍ ^{GF}

Açaí Bowl

organic açai blended with coconut milk, date, blueberries, cashews, bananas and strawberries. Topped with banana, coconut, granola, mint and raw honey

Deluxe Açaí Bowl

our traditional açai bowl topped with banana, granola, chia seeds, hemp seeds, goji berries, sliced almonds, blueberries, and raw honey

SALADS

Quinoa Bowl ^{GF}

quinoa, kale, carrots, cucumber, feta, avocado, green peppers, tomatoes, scallion mix, garbanzo beans with lemon vinaigrette

Kale Salad ^V

kale, cabbage, quinoa, scallion mix, raisins, carrots, crushed peanuts, hemp seeds, peanut dressing

Mediterranean Hummus

house-made hummus, cucumbers, olives, garbanzo beans, pickled red onions, feta, scallion mix, spinach, tortilla chips

Greek Salad ^{GF}

lettuce, cucumber, tomatoes, bell pepper, kalamata olives, pepperoncini, garbanzo beans, feta cheese, za'atar, lemon vinaigrette

Smoked Salmon Salad

lettuce, sustainable smoked salmon**, organic hard-boiled egg, radish, cucumber, pickled red onions, croutons, mustard dill vinaigrette

Farro Salad

farro, arugula, apples, pecans, golden raisins, shaved parmesan, honey dijon dressing

ADD-ONS	Smoked Salmon**	Grilled Chicken
	Raw Ahi Tuna*	Hard-Boiled Egg
	Tuna Salad	Avocado

WRAPS

Chicken Pesto Wrap

grilled chicken, basil pesto, sun-dried tomatoes, mozzarella cheese, lettuce, and cucumber wrapped in a spinach tortilla and served grilled

Turkey Wrap

roasted turkey, roasted red peppers, avocado, hummus, pickled red onions, and lettuce wrapped in a spinach tortilla

Vegan Wrap ^V

kale, quinoa, cabbage, carrots, pickled red onions, avocado, and hummus wrapped in a spinach tortilla and served with tahini

Breakfast Wrap

organic hard-boiled eggs, avocado, tomato, feta, and arugula wrapped in a spinach tortilla and served grilled

Tuna Wrap

house-made tuna salad, vegan mayonnaise, olives, carrots, lettuce, and sriracha wrapped in a spinach tortilla

Add mozzarella and grill it!

JUICES [Ⓟ]

Kale Yeah!

kale, spinach, cucumber, apple, lemon

Go Green

kale, spinach, cucumber, celery

Energizer

spinach, carrot, cucumber, celery, ginger

Paradise

apple, pineapple, spinach, ginger

Beet-L-Juice

beet, apple, celery, carrot, lemon, ginger

The Glow

pineapple, grapefruit, turmeric

So Celery

organic celery

Almond Milk

h2o, almonds, date, vanilla, sea salt

Charcoal Lemonade

h2o, activated charcoal, lavender, lemon, agave

Orange Juice

SMOOTHIES

Recovery [Ⓟ]

banana, cherries, cashews, coconut yogurt, almond milk, vegan protein

Go Getter [Ⓟ]

banana, peanut butter, raw cacao, cinnamon, hemp seeds, walnuts, almond milk, vegan protein

Power House [Ⓟ]

avocado, blueberries, strawberries, cherries, cashews, flax seeds, almond milk, vegan protein

Grounded

hemp protein, raw cacao, banana, hemp seeds, brazil nuts, dates, cinnamon, almond milk, raw honey

Tropical Trippin' [Ⓟ]

orange, mango, pineapple, coconut yogurt, coconut milk

Green Dream [Ⓟ]

kale, spinach, pineapple, apple, mint leaves, coconut water

The Warrior [Ⓟ]

maca power, spirulina, goji berries, flax seeds, banana, spinach, oat milk, vanilla extract, agave

Super Matcha [Ⓟ]

matcha green tea, banana, blueberries, spinach, chia seeds, agave, almond milk

Burning Kale [Ⓟ]

celery, cucumber, kale, lemon, apple, cayenne

Our almond milk is made fresh in-house daily!

ADD-ONS

Spirulina	Flax Seeds
Greens	Chia Seeds
Fruit	Hemp Seeds
Coconut Oil	Goji Berries
Cayenne	VegaSport
Turmeric	Hemp Protein
Avocado	Matcha Tea
Maca Power	Almond Butter
Coffee	Peanut Butter

SHOTS

Wellness [Ⓟ]

ginger, oil of oregano, garlic extract, turmeric, cayenne, lemon

Digest [Ⓟ]

aloe vera, ginger, orange

Painkiller

ginger, lemon, turmeric, raw honey

Brain-On [Ⓟ]

orange, lemon, blue-green algae
+ "brain-on"

SPECIALTY DRINKS [Ⓟ]

Cafe au Lait

coffee, maple syrup, oat milk

Hot Cocoa

cacao, maple syrup, vanilla, sea salt, oat milk

Beetroot Latte

organic beetroot, vanilla, maple syrup, almond milk

Matcha Rose Latte

organic matcha, rose water, maple syrup, oat milk

Golden Latte

turmeric, cardamom, ginger, cinnamon, nutmeg, black pepper, maple, oat milk

Chai Latte

organic chai, oat milk

Hot Tea

organic tea

KMC Iced Latte

coffee, raw cacao, almond milk, maple syrup, cinnamon

Mushroom Coffee Iced Latte

lion's mane mushroom, reishi mushroom, coffee, raw cacao, maple syrup, almond milk

Matcha Iced Latte

organic matcha, maple syrup, almondmilk, goji berries

Power Iced Latte

coffee, raw cacao, almond milk, maple syrup, vegan protein

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts and fish