



MENU

www.kalemeccrazy.net

@kalemeccrazy

TOASTS

Avocado Toast 7

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

Salmon Toast 9.5

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

Hummus Toast 6.5

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

Almond Butter Toast 6

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

POKE

Poke Bowl 15.5

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

**RAW. Consuming raw or undercooked Meats, poultry, seafood, shellfish, Or eggs may increase your risk Of foodborne illness*

ACAI & OATS

GF

Açaí Bowl 11

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

Overnight Oats 10.5

oats, oat milk, chia seeds, cinnamon, vanilla, and maple topped with sliced bananas, granola, blueberries, walnuts, cinnamon, coconut flakes, and almond butter

Deluxe Açaí Bowl 12

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

SALADS

Quinoa Bowl GF 13

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

Kale Salad V 12

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

Mediterranean Hummus 11

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

Greek Salad GF 11.5

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

Smoked Salmon Salad 16.5

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

Farro Salad 11.5

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

ADD-ONS	Smoked Salmon..... 6	Tuna Salad..... 4.5	Grilled Chicken..... 4
	Raw Ahi Tuna..... 4.5	Avocado..... 2	Hard-Boiled Egg..... 1.75

WRAPS & SANDWICHES

Add \$1 for gluten free wrap

Chicken Pesto Wrap 13

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

Turkey Wrap 11

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

Vegan Wrap V 10.5

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

Egg Sandwich 8.5

organic hard-boiled egg, vegan mayo, tomato, cucumbers, mozzarella, and arugula served on a bagel

Tuna Wrap 11.5

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

Add mozzarella and grill it for .75!

JUICES [Ⓟ]

Kale Yeah! 10

kale, spinach, cucumber, apple, lemon

Go Green 10

kale, spinach, cucumber, celery

Energizer 10

spinach, carrot, cucumber, celery, ginger

Paradise 10

apple, pineapple, spinach, ginger

Beet-L-Juice 10

beet, apple, celery, carrot, lemon, ginger

The Glow 10

pineapple, grapefruit, turmeric

So Celery 10

organic celery

Almond Milk 8.5

h2o, almonds, date, vanilla, sea salt

Charcoal Lemonade 8.5

h2o, activated charcoal, lavender, lemon, agave

Orange Juice 6.5

Watermelon Juice 7

SMOOTHIES

Recovery [Ⓟ] 9.5

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

Go Getter [Ⓟ] 9.5

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

Power House [Ⓟ] 10.5

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

Grounded 8.5

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

Tropical Trippin' [Ⓟ] 9

orange, mango, pineapple, coconut yogurt, coconut milk

Green Dream [Ⓟ] 9

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

The Warrior [Ⓟ] 9.5

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

Super Matcha [Ⓟ] 8.5

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

Burning Kale [Ⓟ] 8

celery, cucumber, kale, lemon, apple, cayenne

Our almond milk is made fresh in-house daily!

ADD-ONS

Spirulina.....	1.3	Flax Seeds.....	1
Add Greens.....	1	Chia Seeds.....	1
Add Fruit.....	1	Hemp Seeds.....	1
Coconut Oil.....	1	Goji Berries.....	1
Cayenne.....	0.5	VegaSport.....	2
Turmeric.....	0.5	Hemp Protein.....	1.5
Avocado.....	2	Matcha Tea.....	1.5
Maca Power.....	1.5	Almond Butter.....	1
Coffee.....	1	Peanut Butter.....	1

SHOTS

Wellness [Ⓟ] 5.5

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

Digest [Ⓟ] 4.5

aloe vera, ginger, orange

Painkiller 4.5

ginger, lemon, turmeric, raw honey

Brain-On [Ⓟ] 6

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

SPECIALTY DRINKS [Ⓟ]

Cafe au Lait 5.5

coffee, maple syrup, oat milk

Hot Cocoa 5

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

Beetroot Latte 5

organic beetroot, vanilla, maple syrup, almond milk

Matcha Rose Latte 5.5

organic matcha, rose water, maple syrup, oat milk

Golden Latte 5.5

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

Chai Latte 5

organic chai, oat milk

Hot Tea 4

organic tea

KMC Iced Latte 5

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

Mushroom Coffee Iced Latte 6.5

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

Matcha Iced Latte 5.5

organic matcha, maple syrup, almondmilk, goji berries

Power Iced Latte 7.5

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