



MARKET - MEXICAN CAFE - FARM - BAKERY - SMOOTHIES

MENU

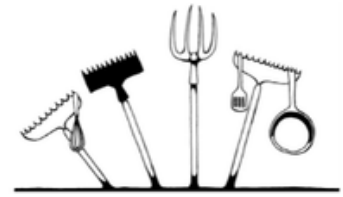
The core of our project is to support the agro-ecology movement around the world, so we only purchase organic ingredients (very rarely we make exceptions). We care about the health of both the agriculture workers and the eaters.

At the farm down the road, supervised by our farmer, Steve Sprinkel, we grow many vegetables that changes weekly.

In the kitchen, we use organic olive oil, except in the deep fat fryer where we use safflower oil.

At the bakery it's coconut oil, butter, olive oil, or safflower oil depending on the recipe.

Allergy Warning: Menu items may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information. They'll be happy to give you more details.



MARKET - MEXICAN CAFE - FARM - BAKERY - SMOOTHIES

ORGANIC BREAKFAST 8:00 - 11:00 EVERYDAY

BREAKFAST BURRITO

eggs or tofu scramble with potato, zucchini, onion,
peppers + jack cheese or cashew cheez + salsa.

14.50

AVOCADO TOAST

spelt bread, pickled onion, chipotle flakes

11.50

+ poached eggs OR garbanzo mash

14.00

EGGS OR TOFU

2 scrambled eggs or tofu served w/ salsa rosa + 1 toast

9.50

SUPER ACAI BOWL

topped with banana, berries, nutty granola, chia
seeds and coconut

16.50

OJAI ACAI BOWL ½ size

10.00

GRANOLA BOWL + Banana

10.00

+ Banans & Berries

12.00

with yogurt or milk of your choice

QUICHE AND MUFFINS - come early as they sell out quickly

WEEKENDS ONLY - BREAKFAST SPECIAL

HUEVOS RANCHEROS

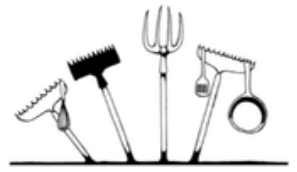
16.50

1/2 order

10.00

2 corn tortillas layered with guajillo sauce, beans, avocado
& pico de gallo, scrambled eggs and cheese OR tofu and
cashew cheez

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LUNCH AND DINNER

11:00 - close

ORGANIC APPETIZERS

CHIPS	3.00	CHIPS + GUACAMOLE	10.00
CHIPS + SALSA	6.00	CHIPS + SALSA + GUACAMOLE	12.00
JALAPENO POPPERS			
batter + goat & mozzarella cheese +sweet red pepper sauce			10.00
CAESAR SALAD			
parmesan OR almond "parmesan"			12.00

ORGANIC BURRITOS

choice of Jack or cashew cheez

CLASSIC BURRITO

pinto beans, grilled onion, pepper, pico de gallo and Mexi-kraut **12.00**

CAULIFLOWER BURRITO

Pinto whole beans, rice, grilled onion, cabbage slaw, pico de gallo and chipotle vegenisé **13.50**

THE FARMER'S FAVORITES

served with brown Spanish rice, pinto beans and Mexi-kraut
choice of Jack or cashew cheez

SWISS CHARD ENCHILADA

corn tortillas, chile-pumpkin seed sauce, chard, zucchini squash and red onion **16.50**

HUARACHE

thick corn tortilla topped with grilled potatoes, onions & peppers topped with aji cilantro sauce **16.50**

MUSHROOM "AL PASTOR" TACOS

2 corn soft tortillas with marinated mushrooms in a guajillo sauce, pico de gallo + chipotle. served with rice + beans

GOAT CHEESE AND VEGGIE TACOS

filled w/mushrooms, squash, tomato, grilled peppers & onions topped with aji cilantro and chipotle vegenaïse **16.50**

TAQUITOS

3 corn tortillas rolled around cashew cheese; topped with slaw & cilantro cashew crema served with our luscious mole sauce **16.50**

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THE COOK'S FAVORITES

served with green salad choice of Jack cheese or cashew cheez

VEGGIE BURGER 16.50

veggie-lentil patty veganaise & banana chutney on sourdough bread

SOPES 16.50

3 hand shaped corn sopitas topped with beans, jack or cashew cheese, pico de gallo & avocado

2 FISH "MUSHROOM" TACOS 16.50

to handmade tortillas toped with fried beer batter, slaw, pico de Gallo, chipotle and tartar sauce

LOCAL FAVORITES

FARMER'S PLATE 16.50

a bowl of beans, spanish brown rice, slaw, pico de gallo, 2 handmade corn tortillas, **choice of jack cheese or cashew cheez**

RAW TACOS 14.50

cabbage leaves filled with walnut croquettes topped with mixed greens, pico de gallo and cilantro cashew crema

KID'S MEALS

GRILLED CHEESE - spelt or sourdough bread w/ jack or cashew cheese with apple slices 6.50

BURRITO - beans, rice w/ jack or cashew cheese with salsa roja or apple slices 6.50

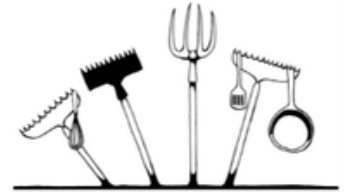
QUESADILLA - corn or flour tortilla w/ jack or cashew cheese with salsa roja 6.50

KID'S SMOOTHIES

MINT CHOCOLATE- banana, cacao nibs, spinach, mint 7.00

SUNBURST- strawberry, banana, dates and apple juice 7.00

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ORGANIC SMOOTHIES AND BOWLS 8:00 - 4:00

ANY CAN BE MADE INTO A BOWL + 5.00

STRAWBERRY ROSE - strawberry, banana, cashew milk, coconut sugar and rose	9.00
MANGO - mango, banana, lemon, water and coconut sugar	11.00
CHOCOLATE PEANUT BUTTER - banana, peanut butter, cocoa, coconut sugar	9.00
DESERT ROSE - banana, coconut oil, goji berry, cashews and coconut sugar	12.00
BETTERFINGER - banana, carrot juice, peanut butter, goji berry, cacao nibs, and coconut sugar	12.00
CACAO ALMOND - banana, almond butter, cacao nibs and dates	9.00
BANANA GREEN - pineapple, banana, kale, apple juice and spirulina	9.00
TROPICAL GREEN - mango, pineapple, kale, apple juice and spirulina	11.00
STRAWBERRY GREEN - strawberry, banana, spinach, apple juice and spirulina	9.00
MATCHA MOCHI - banana, cashew milk, lucuma, matcha, vanilla and dates	11.00
SMOOTH ZOOM - banana, cold brew, almond butter, chia seed, oat creamer, dates and nutmeg	10.00
SWELL CREAM - banana, pineapple, coconut sugar, coconut oil, coconut milk, lemon	10.00
BLACK SESAME TAHINI - sesame tahini, banana, soy milk and dates	11.00
ORANGE DREAM - orange, yogurt & honey OR coconut sugar & coconut milk	10.00

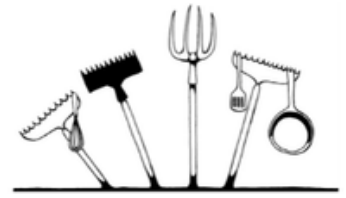
add hemp hearts - brown rice or hemp protein +1.00 or Whey protein +2.00

SEE THE CHALKBOARD FOR SEASONAL SMOOTHIES

BENEFICIAL DRINKS

TURMERIC HOT TODDY - turmeric juice, lemon juice, honey	6.00
GINGER HOT TODDY - ginger juice, lemon juice, honey	5.00
FLOWER POWER HOT COFFEE - fresh pressed coffee, almond butter, cacao butter, MTC oil, Maca powder, cinnamon & mesquite powder.	7.00
ADAPTOGENIC HOT CACAO - raw cacao powder, almond butter, maple syrup, reishi powder, chaga powder & cordyceps blended together	7.00

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ORGANIC JUICES, TONICS AND SHOTS

8:00 - 4:00

JUICES

Small / 8 oz 6.00

Large / 16 oz 9.00

APPLE JUICE - organic
fresh pressed apples

APPLEMON JUICE - organic fresh
pressed apples, celery and lemon

CARROT JUICE - organic fresh
pressed carrots

CELERY JUICE - organic fresh
pressed carrots

FARM JUICE - organic fresh pressed
ginger, turmeric, spinach and lime

GREEN GAIA JUICE - organic fresh pressed
celery, cucumber, parsley and kale

LINA'S FENNEL - organic fresh
pressed apple, fennel and lime

ORANGE JUICE - organic fresh
squeezed orange

ROOTY FRUITY -
organic beet, carrot, apple
and ginger

BUILD YOUR OWN JUICE

Choose between 1 to 4 items

apple
carrot
spinach
ginger
celery
orange

beet
kale
parsley
cilantro
cucumber
lemon

SHOTS

1 oz

fresh pressed organic juice

GINGER 5.00

TURMERIC 6.00

CILANTRO 6.00

TONICS

5 oz

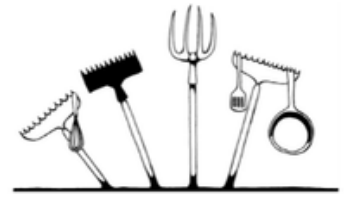
DIGESTIVE TONIC - organic fresh pressed ginger,
apple, apple cider vinegar and cayenne

6.00

ANTI-INFLAMMATORY TONIC - organic fresh
pressed ginger, turmeric, lime, celery and broccoli

6.00

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TEA BAR

Hot or Iced tea 16 oz 3.50

BLACK TEAS

-  Earl grey
-  Mango
-  Peach
-  English breakfast
-  Assam
-  Darjeeling

HERBAL TEAS

-  Human balancing
-  Hibiscus
-  Chamomile
-  blueberry rooibos
-  mint

GREEN TEAS

-  Oolong
-  Jasmin
-  Pu'erh
-  Sencha

ESPRESSO 8:00 - 4:00

caf and decaf

Hot or Iced

Americano	4.00
Cafe macchiato	3.75
Capuccino	5.00
Cortado	4.00
Dirty chai	8.50
Espresso	3.50
Flat white	5.00
Golden poppy latte	6.00

milk and syrup

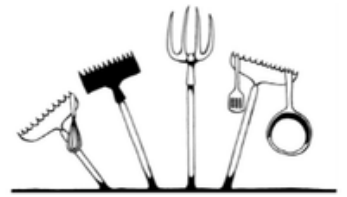
whole milk
oat milk
soy milk
almond milk
coconut milk
half and Half
heavy cream



vanilla
lavander
hazelnut
caramel
honey
maple syrup
pumkin spice

Horchata latte	4.00
Hot chocolate	4.00
Kid's milk steamer	3.00
Latte	5.00
Matcha latte	6.00
Mocha	6.00
Red eye	3.50 - 4.50
Vietnameese Iced coffee	6.50

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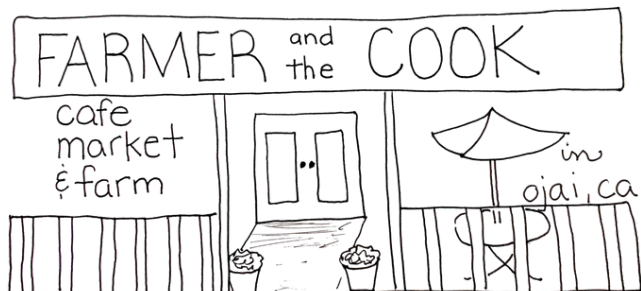
wines

side street moment <i>rose</i>	\$32.00
martin pohl <i>rose</i>	\$21.50
hobo cabernet <i>red</i>	\$25.00
brooks pinor noir <i>red</i>	\$35.00
pacific red wood <i>red</i>	\$25.00
famille vaillian <i>red</i>	\$36.00
martinb Pohl <i>white blend</i>	\$27.00
brea Chardonnay <i>white</i>	\$20.00
emmauelle mellot <i>white</i>	\$22.00

beer

pinkus Hefeweizen	\$9.00
pinkus pilsner	\$9.00
apiary jasmin hops	\$7.00
apiary hibiscus rose	\$7.00
<u>leashless</u> cheater 5	\$8.00
faomball hazy IPA MOSA Fruited seller	
<u>leashless</u> v-town	\$9.00
<u>sam smith</u> cider Pale Ale Larger	\$7.00

**a \$10.00 corkage fee per bottle of
wine will be added to your bill.**



ORGANIC PIZZA

MENU

SLOW FERMENTED THIN CRUST, USING 20% ANCIENT GRAINS
FOR 1 OR 2 TO SHARE

MARGHERITA

tomato sauce - fresh mozzarella - parmesan - basil oil

\$19.50

VEGAN MARGHERITA with creamy cashew cheese

SPICY TOMATO + ARUGULA + WHIPPED FETA

\$20.50

spicy san marzano sauce - whipped feta cheese -

parmesan - basil oil - lightly dressed arugula salad

VEGAN SAN MARZANO with creamy cashew cheese

MUSHROOM + CHIMICHURRI

\$20.50

roasted garlic- mozzarella - mushroom - lemon - parmesan

- chimichurri sauce

VEGAN MUSHROOM with creamy cashew cheese

BEE STING + SQUASH BLOSSOM

\$21.50

creme fraiche - onion - goat cheese - jalapeño - zucchini -

spicy honey - fresh marjoram

VEGAN BEE STING with creamy cashew cheese - date syrup

SUN OVEN GLUTEN FREE CRUST. + \$2.00
JALAPEÑO. +\$1.00

ORGANIC FARMHAND DIPPING
OLIVE OIL + \$2.50

**Our 5th pizza changes every
single week based on what's
harvesting.**

SUBSTITUTIONS ARE DISCOURAGED

All organic cross-border favorites, without the meat- Mexican-Smoothies-Juices-Espresso-
House-made Sourdough Bread-Pastries-Produce-Market and Pizza Pop-up (Thursday to
Saturday)-We Grow The Vegetables down the road.