

# breakfast



- Toast to Health\*** *VT available all day* 6.5  
Multi-grain toast topped with mashed avocado, lime, microgreens, one egg your way
- Oh My Omelette** *VT available all day* 8.5  
Three-egg omelette with sautéed mushrooms, onions, spinach, coconut bacon, goat cheese, tomatoes, served with multi-grain toast
- Morning Wrap Up** 8.5  
Organic scrambled eggs, smoked turkey, broccoli, white cheddar, red pepper spread, whole wheat tortilla, served with seasonal fruit
- Ready, Set, Go** *GF · V* 7.5  
Steel-cut oats with Vega® vanilla protein, almond milk, topped with walnuts, cranberries, apples, hemp seeds, cinnamon
- Protein Pancakes** *GF · V* 8.5  
with Vega® vanilla protein powder, served with maple syrup on the side  
**toppings** (\$1.5 each) dairy-free chocolate chips, strawberries, or blueberries

\* Consuming raw or undercooked eggs may increase risk of foodborne illness especially if you have certain medical conditions

All breakfast items are available until 10:45am Mon-Fri, 12n Sat-Sun

# beverages & caffè

- Iced and Hot Tea** *see counter for full tea menu* 2.5
- Homemade Lemonade** *see counter for flavors* 3
- Kombucha** *see counter for flavors* 4|6
- Coffee** 3.5
- Bulletproof™ Coffee** 5  
Organic coffee, MCT oil, grass-fed butter
- Latte | Cappuccino** 5  
Organic cow milk, almond milk, or coconut milk
- Hug In A Mug** 6  
Steamed almond milk, coconut milk, maple syrup, vanilla, ginger, turmeric, spices **+ add espresso** +2
- Ashwagandha Latte** 6  
Ashwagandha, almond milk, coconut milk, maple syrup, cinnamon
- Charcoal Lavender Latte** 6  
Espresso, almond milk, maple syrup, vanilla, lavender, charcoal
- Collagen Chai** 6  
Chai, collagen, coconut butter
- Curious Matcha** 6  
Almond milk, matcha, turmeric, ashwagandha, chaga mushroom
- Maca Mocha** 6  
Espresso, almond and coconut milk, cacao, maca, maple syrup, cinnamon, vanilla
- Mush-vroom! Latte** 6  
Espresso, coconut milk, lion's mane and chaga mushroom powder

(913) 544 • 1515 [enjoypurefood.com](http://enjoypurefood.com)  
10573 Mission Road, Leawood, KS 66206  
M-F: 7AM-9PM | Sat: 9AM-9PM | Sun: 9AM-2PM

# cold-pressed juices

- Cleansing** *Detoxifying, Hydrating, Anti-Inflammatory, Fat-Burning*  
Green apple, lemon, zucchini, cucumber, kale, spinach, romaine, parsley, ginger, sea salt
- Metabolizing** *Fat-Burning, Detoxifying, Alkalizing*  
Ruby Red grapefruit, green apple, fennel, lemon, sea salt
- Oxygenizing** *Energizing, Post-Workout, Heart Health, Brain Focus*  
Orange, green apple, beet, cucumber, basil, sea salt
- Rejuvenizing** *Immune-Boosting, Anti-Inflammatory, Anti-Oxidant*  
Carrot, pineapple, cucumber, fennel, ginger, sea salt
- Greenzing** *No Sugar, Alkalizing, Anti-Inflammatory, Mineralizing*  
Cucumber, lemon, spinach, swiss chard, fennel, ginger, sea salt
- Celery Juice** 100% organic celery juice  
*Immune-Boosting, Anti-Inflammatory, Toxin Removal, Liver Health*
- Illuminizing** *SEASONAL*  
*Warming, Anti-inflammatory, Digestion, Vitamin C, Glowing Skin*  
Pear, green apple, cucumber, lemon, ginger, turmeric, cloves, nutmeg, vanilla, cinnamon, sea salt

8oz glass - 4.5 | 17oz bottle - 9

# smoothies

- Tastes-Like-Ice-Cream Kale** *Energy, Protein, Digestion*  
Kale, banana, cashews, dates, vanilla, ginger
- Blueberry Brain Booster** *Energy, Brain Focus, Digestion, Detox*  
Blueberries, banana, almond milk, chia, flax, hemp, maple syrup, cinnamon
- Mighty Mojo** *Energy, Protein, Workout Endurance & Recovery*  
Raw coconut water, banana, almond butter, cacao, maca, chia, Vega® chocolate protein powder
- Green Mojito** *Anti-Inflammatory, Immunity, Detox, Hydration*  
Pineapple, raw coconut water, spinach, mint, lime, stevia
- Hug In A Mug Smoothie** *SEASONAL · NEW*  
*Calming, Anti-Inflammatory, Brain Support*  
Almond milk, coconut milk, maple syrup, vanilla, ginger, turmeric, spices, cashews, banana

One Size | 16oz - 9

# smoothie bowls

- Clean Livin'** *GF · V · O* 11  
Açaí, banana, blueberries, Vega® vanilla protein, almond milk, topped with granola, coconut flakes, flax seeds
- Gorgeous** *GF · V* 11  
Dragonfruit, pineapple, banana, dates, coconut milk, topped with granola, coconut flakes, hemp seeds
- Green Beauty** *GF · V* 11  
Avocado, spinach, banana, oats, almond butter, almond milk, topped with granola, coconut flakes, chia seeds

## small plates

<b>Guacamole Goodness</b> GF · V	8
Fresh guacamole served with organic tortilla chips	
<b>Chickpea Hummus</b> GF · V	7.5
House-made hummus served with GF crackers, cucumbers, grape tomatoes + add <b>Albacore tuna</b> +2	
<b>Yin, n' Yang</b> GF · V	7.5
Roasted red pepper and walnut spread + chickpea hummus, served with GF crackers, cucumbers	
<b>Roasted Brussels Sprouts</b> GF · V SEASONAL	8
with walnuts, caramelized onion, coconut bacon, garlic, stone mustard dressing	
<b>Homemade Soups</b> GF	4.5   6
<ul style="list-style-type: none"> <li>• Chicken and Vegetable, in a lemon ginger broth</li> <li>• Daily Vegan Soup</li> </ul>	

## handhelds

Gluten-Free Bread +2 | Vegan Cheese +1.5

<b>Mexicali Cool Wrap</b>	11
Chicken, Mexican coleslaw, guacamole, white cheddar, cilantro pesto, whole-wheat tortilla	
<b>Spicy Rooster Sandwich</b>	11
Chicken, avocado, lettuce, tomato, jalapeño aioli, toasted multi-grain bread	
<b>Gobble It Up Sandwich</b>	10
Turkey, white cheddar, coconut bacon, tomato, lettuce, Dijon-mayo, multi-grain bread	
<b>Trail Hike Sandwich</b>	10.5
Tuna, avocado, apples, cranberries, walnuts, onion, celery, Dijon-mayo, multi-grain bread	

vegetarian

<b>Barefoot Burger</b> VT	10
Veggie burger on whole-wheat bun with tomato, microgreens, house-made pickles, choice of vegan mayo or ketchup	

vegan

<b>Vegelicious Wrap</b> v	9
Mixed greens, avocado, quinoa, tomato, red onion, almonds, red pepper spread, balsamic vinaigrette, whole-wheat tortilla	
<b>Paradiso Tostada</b> GF · V	11
Three crispy corn tortillas with ground mushrooms and walnuts, roasted red pepper spread, avocado, fresh vegetables, house-made salsa	

CHOOSE A SIDE

Green Salad | Tortilla Chips | Soup Cup +2.5

## desserts

<b>Chocolate Brownie Bliss</b> GF · VT	5
<b>Carrot Cake</b> GF · V SEASONAL · NEW	7

## fresh salads

<b>Farmer's Market</b> GF · VT · O	12
Mixed greens, avocado, tomato, broccoli, carrots, beets, peas, cucumber, almonds, Manchego cheese, balsamic vinaigrette	
<b>Nourished</b> VT	11
Baby kale, roasted squash, mushrooms, dates, goat cheese, walnuts, coconut bacon, croutons, maple-cider vinaigrette	
<b>Fit Caesar</b> GF	11
Chicken, chopped romaine, avocado, tomatoes, capers, vegan Caesar dressing	
<b>Classico</b> GF	13
Butter lettuce, turkey, white cheddar, egg, avocado, tomato, red onion, Kalamata olives, hemp seeds, zesty Italian dressing	
<b>Kickin' Kale</b> GF · V · O SEASONAL	9
Massaged curly kale, green apple, spiced granola, dried cranberries, hickory-smoked balsamic dressing	

ADD PROTEIN

Free-Range Chicken	+ 3.5	Albacore Tuna	+ 3
Wild-Caught Salmon	+ 6	Hard Boiled Egg	+ 1

## warm bowls

<b>Take On The World</b> GF · V · O	10
Red and white quinoa, avocado, kale, broccoli, beets, almonds, hemp seeds, ginger-miso dressing	
<b>Poke Joy</b> GF	14
Seared salmon with ponzu, house wakame, sweet potatoes, carrots, pickled cucumbers, toasted coconut flakes, over cauliflower rice, topped with a creamy avocado sauce	
<b>Pals For Life</b> GF · P · O	10
Chicken, broccoli, roasted carrots, mushrooms, oregano olive oil	
<b>Great Catch</b> GF · P · O	13
Alaskan wild-caught salmon, sautéed kale, caramelized sweet potatoes, onion, celery, citrus-ginger vinaigrette	
<b>Countryside</b> GF · O	11
Cauliflower rice, chicken, cilantro pesto, peas, topped with diced tomatoes, shredded carrots, cilantro, microgreens	
<b>Empower</b> GF · V · O	11
Stir-fried carrots, spinach, mushrooms, broccoli, cabbage, onion, brown rice, fresh cucumber, drizzled with a spicy Asian sauce	
<b>Terra Bella</b> GF · V · P	12
Vegan lasagna with roasted zucchini, eggplant, marinara, house-made cashew cheese	
<b>The Hearth</b> GF · V SEASONAL	11
Herb-roasted sweet potato, mushroom, Brussels sprouts, beets, onion, carrots, garlic, quinoa, hemp seeds, drizzled with a savory tahini sauce	

GF gluten-free · V vegan · P paleo

VT vegetarian · O organic (85% or more)