

THE MORINGA TREE

Whole. Traditional. Beyond Organic



To Share

Chips + Guacamole	\$9
Veggies + Hummus	\$7
Sassy Salsa	\$5
Medium spice ~ served with chips	
Seasonal Farm Board	\$10
Dips, seasonal veggies, fruit with flatbread or GF crackers	
Add local cheese and grass-fed sausage*	\$6

Breakfast

Fried Egg Sandwich	\$14
2 farm eggs, spinach, cheese, tomatoes, salsa & pesto on sprouted bun	
Farm-Fresh Egg Hash	\$14
Scrambled eggs, seasonal sautéed veggies, potatoes, cheese, salsa & southwest sauce	
Southwest Egg Burrito	\$14
Scrambled eggs, cheese, green onion, tomatoes, southwest sauce & salsa in wrap	

Sides

Fermented Veggies	\$2
Crispy Potatoes	\$3
Sautéed Seasonal Veggies	\$3
Fruit Cup	\$5

Toasts

*Choice of Sourdough or GF Bread

Single

Cinnamon Honey	\$4
Avocado Hemp Seed	\$6
Open Pb & Banana	\$6
Fried Egg & Avocado	\$7

Elevated

Creamy Cucumber	\$14
2 sourdough toasts with creamy cashew spread, cucumber, avocado, red onion and arugula	
Mediterranean	\$14
2 sourdough toasts with hummus, avocado, tomato, feta, spinach and balsamic vinegar	

Bowls

Fiesta Bowl	\$15
Beans, Rice, Tomatoes, Carrots, Green Onions, Cheese, Salsa, Greens, Chips, Southwest Sauce	
Ancient Grain Bowl	\$15
Quinoa salad, sautéed seasonal veggies, nigella seeds, salsa, creamy turmeric cashew sauce	
Southern Cobb	\$17
Greens, tomato, carrot, cabbage, cucumber, egg, cheese, creamy ranch dressing, homemade croutons, avocado & quinoa	

Salads

Super Salad	\$12
Greens, Seasonal Vegetables, Hummus, Quinoa, Fermented Vegetable, Guacamole	
Taco Salad	\$12
Greens, Cheese, Green Onion, Tomato, Salsa, Guacamole, Corn Chips	



Soup of the Day

Add Chicken/Beef (+\$2)

Bowl	\$6
Cup	\$4.50

Sandwiches

*served with side salad

Pesto Grilled Cheese	\$12
Local Cheese, Pesto, Ancient Grains Sourdough	
Veggie Sandwich	\$14
Hummus, Quinoa, Pesto, Seasonal Vegetables, Salsa, Greens, Honey Mustard, Sprouted Bun	
Bean Burger	\$14
Vegan Bean Patty, Greens, Tomato, Honey Mustard, Pesto, Salsa, Sprouted Bun	
Smashburger	\$15
Grassfed burger with lettuce, tomato, red onion, spicy mayo, ketchup, honey dijon on sprouted bun	
California Turkey Ruben	\$17
Grilled sourdough with turkey, cheese, caramelized onion, honey dijon and fermented kraut	

Plates

Quesadilla	\$12
GF Tortilla, Cheese, Tomato, Green Onion.	
Nacho Mama's Nachos	\$13
Corn Chips, Cheese, Tomato, Green Onions, Lettuce, Salsa, Beans, Southwest Sauce	
Street Tacos	\$15/16
3 soft corn tortillas topped with cheese, lettuce, tomato, southwest sauce	
Bean (\$15) Chicken/Beef \$16	

Personal Gourmet Pizza

Veggie Supreme	\$15
Beef Jalapeño	\$17
Chicken Pesto	\$17

Add-Ons

Cheese	+\$1.50
Beans	+\$2
Guacamole	+\$2
Beef	+\$3
Chicken	+\$3

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Whole

We are passionate about creating meals and drinks that build, restore and energize naturally. Utilizing superfoods, nutrient dense product, organic meats, healthy oils and natural sweeteners, we help people enjoy food the way it was designed to nurture every system.

Traditional

We use time-tested methods of cooking to unlock optimal nutritional benefits of every dish.

This includes using healthy cookware, juicing, sprouted foods, fermentation, bone broth soups, and creating all sauces, dips and dressings from scratch.

Beyond Organic

We are motivated by the mission to use our food as medicine, reclaiming true healing from the inside out by incorporating carefully sourced ingredients to help every body heal as it was designed. With that goal in mind, we are thankful for our partners who ensure sustainable agricultural practices and regenerative methods are supported and local people are well cared for.



Teas

RG \$3/LG \$4

Moringa, House Chai, Digestive, Mint
Medley, Mama Boost, Dandy Detox,
Energy, Immune Build

Coffee

Drip Coffee RG \$3/LG \$4
Organic Dark Roast

Bulletproof Coffee RG \$5/LG \$6
Drip Coffee, Grassfed Butter

Choffee RG \$5/LG \$6
Roasted Carob, Chicory,
Chocolate Nut Milk

Super Moringa RG \$6/LG \$7
Bulletproof
Coffee, grassfed butter, coconut oil & moringa

Raw Juices

S(\$6) M(\$8) L(\$11)

Classy Carrot
Carrot, apple, ginger

Zinger
Carrot, orange, ginger, lemon

Green Machine
Celery, greens, apple, lemon, ginger

Delicious Detox
Celery, carrot, greens, apple, beet, lemon, ginger

Sweetness
Apple, orange, carrot, lemon

O Refreshing One
Carrot, pineapple, orange, lemon

Smoothie Bowls

Moringa Green Bowl \$13
Greens, avocado, pineapple, banana,
nut milk & moringa; topped with
banana, coconut, chia, & granola

Golden Immunity Bowl \$13
Mango, banana, pineapple, avocado,
turmeric, cinnamon, nut milk, &
moringa; topped w/ banana, coconut,
granola, & chia

Cocoa Nutty Protein Bowl \$13
Peanut butter, avocado, banana, cocoa &
nut milk, moringa; topped with nibs,
banana, coconut, hemp seeds, & granola

Berry Packed Acai Bowl \$14
Mixed berries, acai, avocado, nut
milk, & moringa; topped with
banana, coconut, chia, & granola

Smoothies

S(\$6) M(\$8) L(\$11)

Ultimate Moringa
Blueberries, banana, avocado, raw
honey, coconut milk, moringa

Funky Monkey
Banana, avocado, peanut butter, cocoa,
nut milk, moringa

Strawberry Banana
Strawberries, banana, avocado, nut milk
& moringa

Wake Me Up
Coffee, cocoa, nibs, nut milk, banana,
avocado, cinnamon & moringa

Mint Chip
Banana, avocado, mint oil, nut milk,
cocoa nibs, greens & moringa

Add Superfood

Energy	Immunity	Build
Maca, spirulina	Milk thistle, goji, mental mushrooms, ashwagandha	Hemp, flax, coconut oil, protein, collagen, chia

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