



MENU

DRINK

ESPRESSO-BASED

Pistacchio

\$6.00

Latte/Cappuccino



Blueberry

\$6.00

Latte/Cappuccino

Espresso

\$3.50

Americano

\$4.00

Espresso Macchiato

\$4.00

Cafe Viennois

\$4.00

Espresso w/ whipped cream + cacao powder

Cafe Liegeois

\$6.00

Espresso w/ icecream + whipped cream

Golden Latte

\$6.00

Turmeric spice blend, oat milk, maple syrup, topped w/ cinnamon

+ \$1 w/ shot of espresso

STANDARD-BREW

Cold Brew

\$5.00

French Press

\$5.00

MATCHA

Matcha Latte

\$6.00

Ceremonial grade matcha from Kagoshima Prefecture, Japan

Banana Matcha Latte

\$6.50

Fresh banana, matcha, milk of choice



BAKED GOODS

Muffin of the day

\$4.00

Macaroons

\$5.00





MENU

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SMOOTHIES

\$10.00

*Freshly prepared, made with fresh fruits
& vegetables - Just for you!*



La Petite Verdure

Kiwi, banana, lemon, spinach, mint

A revitalizing blend of kiwi and banana for energy, spinach for iron, detoxifying lemon, soothing mint & sea moss for refreshed mind!



A La Plage

Pineapple, coconut milk, lime

A tropical blend with vitamin C, coconut milk for hydration, pineapple for digestion & sea moss - perfect for mental and physical rejuvenation.

La Vie En Rose

Strawberry, watermelon, apple, blueberry, vanilla

A vibrant blend with antioxidants, sea moss, berries for brain health, apple for digestion and vanilla for a calming, feel-good boost for body and mind!



Chaud Chocolat

Hazelnut spread, banana, almond milk

A delicious creamy blend with potassium-rich bananas for heart health, sea moss, almond milk for calcium and cacao for energy boost - great for your body and taste buds!



JUICES

weekly cold press juice!

\$9.00

MENU

DRINK

TEAS

\$5.00

Blends made by our local herbalist Cristina
from **Livin' Boho**

7 Chakras

A soothing, intentional tea blend of lavender, chamomile, rose, lemon peel, dandelion, peppermint, and blue lotus to balance chakras, align energy, and enhance meditation or yoga practice for inner peace and well-being.



Morning Blend

A powerful blend of moringa (Miracle tree), ginger root, and lemon peel to boost energy, support overall health, and promote a balanced body and mind with essential vitamins, minerals, and antioxidants.



Coco Bliss

A revitalizing blend of yerba mate, cacao, cocoa powder, and mint that boosts energy, supports heart health, aids digestion, and promotes overall well-being.



Mindful Bloom (Magnolia Signature Blend)

A calming blend of lemon balm, lavender, chamomile, tulsi, rose, and orange peel that soothes stress, promotes relaxation, enhances clarity, and fosters emotional balance with natural sweetness.

Add milk of choice: Almond, soy, oat



FOOD

MENU

Available from 8:00am - 3:00pm

SAVOURY SELECTIONS

Tofu "Oeuf Et Fromage" Sandwich ("egg and cheese")

Tofu, vegan cheddar, tomato, arugula served on an English muffin.



\$9.00

Pissaladiere

Sweet caramelized onions and olives on a crispy golden crust — a taste of Southern France.



\$9.00

Tartine

Toast on ciabatta bread with hummus and a mix of cucumber, tomato, onions and kalamata olives w/ a side salad



\$9.00

La Soupe Du Jour

A homemade, fresh seasonal vegetable soup, crafted daily by the Chef with the finest ingredients and inspired by the season's best flavors with croutons

\$6.00



Niçoise Socca

Chickpea flour crêpe with garlic and fresh herbs, topped with oven-roasted tomatoes. Served w/ a side of arugula & cherry tomatoes

\$12.00



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SWEET DELIGHTS

Muffin Of The Day

Soft almond-based muffin with a seasonal twist — flavors change regularly

\$4.00

Chocolate Croissant

\$4.50



Waffle

Homemade waffles (2) with seasonal berries and maple syrup and a cup of peanut butter

\$12.00



Sorbets

\$4.00

Mango or raspberry

Refreshing fruit sorbets, a perfect burst of sweetness and freshness