



MENU

DRINK

ESPRESSO-BASED



Pistacchio

pistachio extract, espresso, milk, topped with whipped cream and crushed pistachios.

\$6.00

Blueberry

Blueberry extract, espresso, milk, topped with whipped cream & fresh blueberries.

\$6.00

Biscoff

Biscoff spread, espresso, milk, topped with whipped cream and crushed biscoff cookie.

\$6.00

Espresso

\$3.50

Americano

\$4.00

Espresso Macchiato

\$4.00

Cafe Viennois

Espresso, whipped cream , cacao powder

\$4.00

Cafe Liegeois

Espresso w/ icecream + whipped cream

\$6.00

Golden Latte

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

+ \$1 w/ shot of espresso

\$6.00

STANDARD-BREW

Cold Brew

\$5.00

French Press

\$5.00

MATCHA

Strawberry Matcha Latte

\$6.50

Fresh strawberries, matcha, agave syrup and milk of choice

\$6.00

Matcha Latte

Ceremonial grade matcha from Kagoshima Prefecture, Japan

\$6.50

Banana Matcha Latte

Fresh banana, matcha, milk of choice



BAKED GOODS

Muffin of the day

\$4.00

Homemade Almond-based muffin. Flavors change daily.



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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!



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

\$9.00

Homemade cold press juice. Changes Daily.
Ask server what the juice of the day is!

Au Soleil

Mango, pineapple, orange, coconut milk, sea moss & ginger.

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

Delice Des Bois

Strawberries, banana, blueberries, drop of lavender and sea moss.

A lush trio of strawberries, banana, and blueberries, finished with a gentle hint of lavender. This antioxidant-packed blend supports energy, focus, and relaxation — a beautifully balanced sip for mind and body.



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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, mayonnaise arugula served on an English muffin.



\$10.00

Pissaladiere

\$10.00

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



Tartine

Toast on ciabatta bread with hummus and cherry tomatoes, basil, and drizzled with balsamic glaze. served with side salad.



\$10.00

La Soupe Du Jour

\$7.00

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



Avocado Toast

\$10.00

Toast of ciabatta bread, mashed avocado with lime and cilantro, diced tomatoes, sunflower seeds, drizzled with balsamic glaze.



Sandwhich Baguette

\$12.00

Roasted eggplant, grilled onion, topped with arugula and red pesto served with chips.



FOOD

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Available from 8:00am - 3:00pm



SWEET DELIGHTS

Muffin Of The Day

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

\$4.00



Waffle

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

\$12.00



Sorbets with coconut whipped cream Mango or raspberry

Refreshing fruit sorbets, a perfect burst of sweetness and freshness

\$4.00



Macaroons x 3

Flavors rotate regularly based on our chef's seasonal creations! Nut Free- Gluten Free- soy free

\$9.00



LA MANUFACTURE DU
MACARON
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