coffee & teas

ı		
	Espresso	\$2.50
	Drip Coffee	\$2.75 / \$3.75
	Custom Cold Brew	\$7
	Iced Ginger Tea	\$5
	Salted Caramel Cold Brew	\$7
	Vanilla Oat Cookie Cold Brew	<i>i</i> \$7
	Americano	\$4 / \$5
	Cappuccino/Latte	\$5 / \$6
	Chai Latte	\$6 / \$7
	Lavender London Fog	\$6 / \$7
	Carmel Macchiato	\$6 / \$7
	Organic Mushroom	\$6 / \$7
	Coffee Latte	
	S'mores Latte	\$6 / \$7
	Hazelnut Buzz CBD Latte	\$8 (16oz)
	Tina Bean Latte	\$8 (16oz)
espresso - honey - chocolate collage		e collagen
	cinnamon - oat milk	
	Golden Milk Turmeric Latte	\$8 (16oz)
turmeric - coconut milk - cracked		acked black pepper
cinnamon - maple syrup/honey - Ghee		ney - Ghee
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		

summer refreshers • \$5

cinnamon stick

Pink Lotus

oat milk - coconut milk - almond milk · add \$.50

white cranberry strawberry juice - coconut milk muddled strawberries

Lavender Haze

lavender syrup - blue butterfly pea powder lemon - agave - soda water

Strawberry Basil

muddled strawberries - fresh basil - soda water agave

Blueberry Mint

muddled blueberries - fresh mint - soda water agave

overnight oats & chia pudding . \$6

Happy Baby PB & J Overnight Oats:

oatmeal - oat milk - vanilla protein powder sea salt - organic peanut butter strawberry preserves - crushed peanuts

Honey Nut Overnight Oats:

oatmeal - banana - vanilla protein powder ground flax - maple syrup - crushed pecans honey drizzle

Mocha Latte Overnight Oats:

oatmeal - chocolate protein powder - espresso cinnamon - oat milk - granola - cocoa nibs honey drizzle

Greek Mati Chia Pudding:

greek yogurt - chia seeds - almond milk blueberries - agave - vanilla

smoothies • \$12 bowls • \$14

Cookie Monster

banana – oatmeal – sea salt – peanut butter blue spirulina – oat milk – cacao nibs maple syrup - cinnamon *bowl topped with: granola - cacao nibs – banana chia seeds – peanuts – peanut butter drizzle

Pineapple Upside Down

pineapple - cherries - vanilla protein powder maca powder - vanilla - agave - MCT oil coconut water

*bowl topped with: granola - banana - coconut bee pollen - honey drizzle

Green Day Detox

spinach – avocado – pineapple – mango MCT oil - agave – coconut water coconut milk - ginger *bowl topped with: granola - goji berries - kiwi coconut - chia seeds - honey drizzle

Peanut Butter Power

banana - peanut butter - raw cocoa powder date puree - chocolate protein powder ground flax - oat milk *bowl topped with: granola - cacao nibs - banana chia seeds - peanuts - peanut butter drizzle

Glamazon Acai Berry

acai – blueberries – cherries – vanilla – agave coconut water *bowl topped with: granola coconut – honey drizzle – fresh berries

Summer Solstice - NEW!

vanilla protein powder - mango - banana turmeric - cinnamon - coconut milk *bowl topped with: orange slice - banana granola - coconut - honey drizzle

The Mermaid

spinach - mango - pineapple - mct oil spirulina - coconut milk *bowl topped with: granola - banana - blueberries goji berries - hemp seeds - honey drizzle

*ask about additional add-ins!

bars & balls

Energy Bars • \$5 each or 4 for \$18

almonds – walnuts – oats – ground flax raisins – dried cranberries – maple syrup agave – organic peanut butter – coconut oil dark chocolate chips

Protein Balls • \$3 each or 3 for \$8

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cold pressed juices, protein milks & immunity shots

Mix and Match your juices, shots and brews in a Bundle and SAVE:

1 for \$12 6 for \$60 8 for \$78 10 for \$90 12 for \$100

Chill Pill · \$12

pineapple – lemon – chamomile extract ashwagandha – vanilla – blue butterfly pea powder - coconut water

Lake Erie Green Machine • \$12

cucumber - pineapple - pear - spinach lemon - ginger - celery

Spin to the Beet • \$12

apple - beet - lemon - orange

24 Carrot Gold · \$12

carrot - apple - lemon - ginger

Charcoal Lemonade • \$12

lemon juice - agave - activated charcoal distilled water

Turmeric Goldenroot • \$12

turmeric root – ginger root – orange lemon – pepper – alkaline water

watermelon - lime - mint - coconut water

Spiced Apple Cider Chia Brew • \$12

chia seeds - apple - orange - cinnamon nutmeg - clove - ginger

Aloe Antioxidant Shot • \$5 each or 6 for \$25

aloe vera juice - blue spirulina - coconut water lime - agave

Elderberry Shot • \$5 each or 6 for \$25

lemon – apple – agave – elderberry vinegar cinnamon – cloves

Chocolate Nirvana Protein Milk • \$12

almond milk - chocolate protein powder agave -ashwaganda - maca powder

Golden Mind Protein Milk • \$12

almond milk - vanilla protein powder MCT oil - turmeric - ginger - maca powder

Coffee Power Plant Protein Milk • \$12

oat milk - chocolate protein powder cocoa powder - espresso organic mushroom coffee - cinnamon

toasts, waffles, & handhelds

The Hot Honey Toast • \$8.5 - NEW!

butter - smashed avocado - tomato - red onion goat cheese - hot honey drizzle

The Avocado • \$8.5

smashed avocado – grass-fed butter himalayan sea salt – arugula – red pepper flakes

The Bravo-cado • \$9

smashed avocado – grass-fed butter pesto – cage free hardboiled egg – chives

Cowboy Caviar Avo Toast • \$8.5

smashed avocado - black eyed peas - jalapeno onion - vinegar - olive oil - chili powder salt & pepper

The Probiotic - Pickled Toast • \$9

smashed avocado - chive jam - pickled eggs pickled beets - pickled shallots crushed pistachios

Keep Calm and Go Bananas Waffle • \$8.5

house made gluten free waffle – peanut butter banana – pumpkin seeds – honey drizzle Himalayan sea salt

Berry Nice Brunch Waffle • \$8.5

house made gluten free waffle - fresh berries organic maple syrup all natural whipped cream - sliced almonds

Mimi's Panini • \$10 - NEW!

hazelnut spread - banana - almond slivers grass fed butter - honey drizzle

Forager Panini • \$10

portobello mushroom - roasted red peppers arugala - provolone - chipotle aioli grass fed butter

Farmer Fellini's Panini • \$10

oven roasted seasonal vegetables all natural provolone cheese - grass fed butter arugula - pesto

Grateful Harvest Panini • \$10

arugula - pear - brie - cranberry preserves grass-fed butter

Grilled Avocado • \$7

halved avocado topped with your choice of feta or pistachios - olive oil - balsamic vinegar

salads, bowls, eggs & MORE!

Mucho Macho Gazpacho • \$9

tomatoes - cucumber - jalapeno - bell peppers red onion - garlic - EVOO - apple cider vinegar tomato juice

Truffle & Herb Deviled Eggs • \$10 for 6

cage free organic eggs with garden herbs mayo - sour cream - truffle oil - truffle salt

Mama T's Deviled Eggs ⋅ \$10 for 6

cage free organic eggs – Dijon mustard mayo - sour cream

Thai Peanut Buddha Bowl • \$14

brown rice - red cabbage - carrot - red pepper green onions - crushed peanuts - snow peas sesame seeds - *peanut sesame dressing

Yogi's Tour of Tuscany Bowl • \$14

farro – kale – garbanzo beans – sundried tomatoes – artichokes – pistachios – parmesan *Tuscan vinaigrette

Honey Berry Bowl • \$14

mixed greens – quinoa – red onion – berries avocado – pecans – goat cheese *honey ginger vinaigrette