

date & thyme

ORGANIC CAFE • KEY WEST

breakfast & lunch

SERVED
8A-2P

AVOCADO TOAST

local artisan bread, sliced avocado, cayenne hemp hearts, olive oil, sea salt & pepper, served with pickled veggies & lime / 12

ADD AN EGG + 2

BREAKFAST WRAP

organic eggs, sliced avocado, house salsa, mojo sauce, mixed greens / 12

MAKE IT VEGAN WITH TEMPEH

BREAKFAST BAGEL

organic eggs, sliced tomato, red onion, avocado, spinach and herb mayo on a toasted whole grain bagel / 12

MAKE IT VEGAN WITH TEMPEH

BREAKFAST PLATE

organic scrambled eggs, roasted sweet potatoes, sliced tomato, lemon kale, pesto, toasted local bread, vegan butter, house jam / 13

WRAPS SERVED WITH CHOICE OF MULTI-GRAIN CORN CHIPS OR SUPERFOOD SLAW

JUICE BAR BURGER

house veggie burger, lettuce, tomato, red onion, garlic pickles, awesome sauce, served with chips & superfood slaw / 16

PESTO GARDEN WRAP

cucumber, tomato, avocado, red onion, cabbage, carrots, spicy pepitas, cayenne hemp hearts, mixed greens, herb mayo, house pesto / 16

THE JERK WRAP

house veggie burger, avocado, cabbage, carrots, lemon kale, quinoa & brown rice, jerk aioli / 16

SUB CHICKEN + 2

PB & JAM

creamy organic peanut butter and house made jam on toasted whole grain bread / 8

VEGGIE SPRING ROLL

cabbage, carrots, cucumbers, red onion, avocado, curried cashews, house sweet chili sauce, mixed greens, on a grain-free[†] wrap / 17

THE CHICKEN CLUB

grilled chicken, tomato, onion, herb mayo, awesome sauce, house pickles, carrot bacon, mixed greens, on your choice of a bun or wrap / 17

MAKE IT VEGAN WITH TEMPEH

THE SUBLIME BOWL

simmered black beans, roasted sweet potatoes, quinoa & brown rice, lemon kale, avocado, cabbage, carrots, pickled hot peppers, mojo sauce, cashew lime crema / 17



organic smoothie bowls

ACAI BOWL

acai, raspberry, strawberry, blueberry & banana blended with house made coconut milk, topped with house made granola, coconut flakes, goji berries & cacao nibs / 14

GREEN BOWL

mango, pineapple, banana & spinach blended with house made coconut milk and green spirulina, topped with house granola, coconut, chia seeds, and golden berries / 14

BLUE HYDRATION BOWL

mango, pineapple & banana blended with coconut water and a blue spirulina blend, topped with house granola, coconut, chia seeds, and fresh fruit / 16

ADD FRESH FRUIT + 3

ADD PEANUT BUTTER + 2

ADD ALMOND BUTTER + 2



THIS WAY FOR
MORE ORGANIC
smoothies
juices &
coffee

MAKE IT GLUTEN-FREE[†] + 2

TOAST, BAGEL, GRAIN-FREE WRAP, OR ON GREENS

ADD TEMPEH + 3

MARINATED & ROASTED IN-HOUSE

ADD VEGGIE BURGER + 3

MADE FRESH IN-HOUSE

ADD CHICKEN + 4

CERTIFIED HUMANE, HORMONE & ANTIBIOTIC-FREE

ALL SAUCES ARE MADE FRESH IN-HOUSE

[†] **ALLERGY WARNING:** Our kitchen contains **GLUTEN** and **NUTS**, and other common allergens. While we do our best to avoid cross-contamination where possible, we cannot guarantee that any menu item will be 100% allergen-free. Our menu is **NOT ADVISED** for those with severe nut allergies.

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

 = VEGAN

smoothies

16 OZ

COCONUT MILK
MADE FRESH DAILY!

PURPLE JUNGLE

acai, blueberry, raspberry, strawberry, banana, goji berries, coconut milk / 13

CITRUS C

banana, mango, pineapple, fresh ginger, lemon, orange juice / 12

HAPPY MONKEY

peanut butter, banana, coconut milk / 11

TROPICAL GREEN

mango, pineapple, banana, spinach, fresh cilantro, lemon, filtered water / 12

BERRY BLISS

banana, strawberry, blueberry, raspberry, apple juice / 12

PIÑA COLADA

pineapple, mango, banana, coconut milk / 12

MANGO MOJITO

mango, lime, fresh mint, coconut water / 15

STRAWBERRIES & CREAM

strawberry, dates, vanilla, coconut milk / 15

GREEN WARRIOR

kale, pineapple, mango, banana, coconut oil, chia seeds, vegan green protein, coconut milk / 14

CHOCO MACA SHAKE

banana, cacao powder, cacao nibs, maca, vegan chocolate protein, coconut milk / 14

BRAIN FOOD

banana, espresso, brain octane oil, lions mane, dates, vanilla, coconut milk / 14

STRAWBERRY BANANA

banana, strawberry, coconut milk / 11

POWER UPS:

- COCONUT WATER BASE + 3
- PLANT-BASED PROTEIN + 3
- GRASS-FED WHEY PROTEIN + 3
- COLLAGEN PROTEIN + 3
- BRAIN OCTANE OIL + 2
- SPIRULINA + 2
- BLUE SPIRULINA + 3
- LION'S MANE + 2
- TURMERIC + 2
- BEE POLLEN + 2
- CHIA SEEDS + 2
- MACA + 2



BERRY BLISS

WE PROUDLY USE ALL
ORGANIC
NON-GMO 
INGREDIENTS

juices

16 OZ 12.50

LIVING GARDEN

cucumber, celery, kale, parsley, lemon

GREEN IMMUNITY

celery, kale, green apple, cucumber, garlic

SWEET GREEN

green apple, cucumber, kale

HOT PINK

beet, apple, cucumber, lime, cayenne

DAILY DETOX

beet, carrot, celery, lemon

CARROT ZING

carrot, green apple, ginger

CUCUMBER COOLER

cucumber, mint, lime, frozen pineapple

16 OZ 14

PURE CELERY

PURE CARROT

coffee

HOT 12 OZ • ICED 16 OZ

ORGANIC MILK CHOICES:

HOUSE-MADE COCONUT • ALMOND • OAT • BANANA
WHOLE • HALF & HALF

HOT TEA / 4

DAILY ICED TEA / 4

COFFEE / 5

COLD-BREW / 7

ESPRESSO / 4

DOUBLE ESPRESSO / 6

AMERICANO / 5

CAPPUCCINO / 7

LATTE / 7

MOCHA LATTE / 7

MATCHA LATTE / 7

CHAI LATTE / 7

HOT CHOCOLATE / 5

GOLDEN MILK

turmeric, cinnamon, cardamom, ginger, black pepper, vanilla & honey with coconut milk, hot or iced / 7

MAGIC MUSHROOM LATTE

single shot of espresso with milk of choice & superfood mushroom powder, hot or iced / 8

ISLAND MOCHA

single shot of espresso with milk of choice, housemade chocolate syrup, almond & coconut, hot or iced / 8


EXTRA ESPRESSO SHOT + 2

BRAIN OCTANE MCT OIL + 2

COLLAGEN PROTEIN + 3

SUPERFOOD MUSHROOM
POWDER + 3

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