



CONRAD MARKETPLACE

DRINK MENU



Wellness Tonics

Citrus & Spice \$9
 Orange, lemon, turmeric, ginger, raw organic honey and a pinch of Himalayan sea salt

Warm Cinnamon Oat Milk \$9
 Cardamom, nutmeg, ginger, maple syrup and MCT oil

Smoothies

Awaken Me \$13
 Cold brew coffee, banana, cacao, rice milk, almond butter, raw organic honey

Blues No More \$13
 Blueberry, blue algae, kale, apple, yogurt, buckwheat honey

Conscious Colada \$12
 Pineapple, banana, spinach, coconut water, almond milk

Coffee & Tea

Double Espresso \$4.50
Americano \$4.50
Cappuccino \$5.25
Cafe Latte \$5.50
Flat White \$6.00
Premium Loose Tea \$4.00

Chilled Coffee Concoctions

Cold Brew Fizz \$5.25
Cold Brew \$6.50
Coconut Water & Lime
La Colombe - Cold Brew \$4.50
La Colombe - Latte \$4.50



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FOOD MENU



Gourmet Toast

Almond Butter & Banana **\$14**
Dark berry jam, oat streusel, honey

Bacon & Egg Grilled Cheese* **\$15**
Aged white cheddar, slow cooked olive oil-up eggs

Smoked Salmon Nicoise **\$15**
Marble potatoes, olive, haricot vert, tomato, pickled red onion, radish, whipped herb cream cheese

Charred Avocado & Heirloom Tomato **\$14**
Petite cilantro, shaved radishes, sunflower sprouts

Egg Salad **\$14**
Togarashi, radish, watercress

Market Salads

Supergreens **\$14**
Edamame, grape tomatoes, quinoa, sunflower sprouts, broccoli sprouts

Fall Harvest **\$14**
Butternut, wheat berry, pistachio, Point Reyes blue cheese

Add Chicken \$7 | Salmon \$8

Dressings
Greek Yogurt - Green Goddess
Carrot ginger sesame
Roasted pepper & smoked paprika
Honey rosemary vinaigrette

Superfoods Cups & Bowls

Fresh Fruit **\$7**
Dark berries, cubed seasonal fruit

Yogurt Parfait **\$8**
\$14 Berries, coulis and oat streusel

Overnight Oats **\$8**
Oatmilk, golden raisin, cardamom, cinnamon, yogurt

Add an EVOO UP Egg* **\$3**

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