ROOT TO RISE WELLNESS CAFE

MENU

coffee & teas

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	\$7
Americano	\$4 / \$5
Cappuccino/Latte	\$5 / \$6
Chai Latte	\$6 / \$7
Lavender London Fog	\$6 / \$7
Wellness Bomb	\$6
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)
Hazelnut Buzz CBD Latte	\$8 (16oz)

espresso - honey - chocolate collagen cinnamon - oat milk

Golden Milk Turmeric Latte

\$8 (16oz)

turmeric - coconut milk - cracked black pepper cinnamon - maple syrup/honey - Ghee - cinnamon stick

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

overnight oats & chia pudding · \$7

Happy Baby PB & J Overnight Oats:

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

Pumpkin Overnight Oats:

oatmeal - almond milk - pumpkin - vanilla protein powder maple syrup - flax seed - pumpkin pie spice - pecans chia seeds - graham crackers - maple drizzle

Johnny Appleseed Parfait

chia seeds - oat milk - cinnamon apples maple syrup - granola - greek yogurt

energy bars & protein balls

Energy Bars • \$6 each or 4 for \$20

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

Protein Balls • 3 for \$9

smoothies • \$14 bowls • \$14

Cookie Monster

banana – oatmeal – sea salt – peanut butter spirulina – oat milk – cacao nibs - maple syrup cinnamon

Pineapple Upside Down

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

Green Day Detox

spinach – avocado – pineapple – mango MCT oil – agave – coconut water – coconut milk – ginger

Peanut Butter Power

banana - peanut butter - raw cocoa powder date puree - chocolate protein powder - ground flax oat milk

Glamazon Acai Berry

acai – blueberries – cherries – vanilla – agave coconut water

Maple Leaf

pumpkin - maple syrup - almond milk almond butter - banana - vanilla protein powder cinnamon ginger

Caramel Apple

banana - apple - date puree - almond butter - caramel extract cinnamon - almond milk

Catawba Sunrise

vanilla protein powder – mango – banana turmeric – cinnamon – coconut milk

**bowls topped with granola plus 3 toppings of your choice and 1 drizzle. Each additional topping - \$1 each

Pick 3 topping choices:

strawberry - blueberry - banana - chia seeds - cocoa nibs peanuts - pecans - almonds - pistachio - coconut - graham cracker - marshmallow - hemp seed - pepita - pumpkin butter apple butter

Pick 1 drizzle choice:

honey - peanut butter - carmel - chocolate - maple syrup

Root To Rise Wellness Cafe



40 N. CHRISTY CHAPEL RD.
PORT CLINTON
ROOTTORISEWELLNESSCAFE.COM
CALL AHEAD ORDERING: 419.732.1392

All products in this facility may have come into contact with nuts, gluten and dairy.

cold pressed juices, protein milks & immunity shots

Mix and Match juices, shots & brews in a Bundle and SAVE: 1 for \$13 | 6 for \$65 | 8 for \$82 | 10 for \$95 | 12 for \$110

Chill Pill · \$13

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

Lake Erie Green Machine • \$13

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

Spin to the Beet • \$13

apple - beet - lemon - orange

24 Carrot Gold · \$13

carrot - apple - lemon - ginger

Charcoal Lemonade • \$13

lemon juice - agave - activated charcoal - distilled water

Turmeric Goldenroot • \$13

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

Spiced Apple Cider Chia Brew • \$13

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

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

aloe vera - spirulina - coconut water - lime - agave

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

lemon - apple - agave - elderberry - cinnamon - cloves

Chocolate Nirvana Protein Milk • \$13

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

Golden Mind Protein Milk • \$13

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

Coffee Power Plant Protein Milk • \$13

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

salads, bowls & MORE!

Thai Peanut Buddha Bowl • \$15

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

Yogi's Tour of Tuscany Bowl • \$15

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

Rooted Soul Grain Bowl • \$15

cous cous - spinach - roasted sweet potatoes - roasted brussel sprouts - red onion - cranberries - pecans - feta *honey ginger vinaigrette

toasts, waffles, & handhelds

The Avocado • \$9

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 • \$9

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 • \$9

house made gluten free waffle - peanut butter banana - pumpkin seeds - honey drizzle Himalayan sea salt - grass-fed butter

Berry Nice Brunch Waffle • \$9

house made gluten free waffle - fresh berries maple syrup - whipped cream - sliced almonds grass-fed butter

Pumpkin Waffle • \$9

house made gluten free waffle - pumpkin - cinnamon maple syrup - pecans - whipped cream grass-fed butter

Egg Salata • \$10

smashed avocado - cage free eggs - red pepper flakes goat cheese - EVOO drizzle served in romaine lettuce cups or house-made Italian garlic parsley flatbread

Chickpea Piadina • \$10

chickpea mash - fresh snow peas - sundried tomatoes parmesan - served on house-made Italian garlic parsley flatbread

Mimi's Panini • \$10

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

Forager Panini • \$12

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

Farmer Fellini's Panini • \$12

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

Grateful Harvest Panini • \$12

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

Grilled Avocado • \$8

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