Mila & Mocha

LUNCH BAR & CAFÉ

Coffee



· all iced drinks are 16 oz ·

Specialty Blend Drip (16 oz) *free refills*	$3.50
Cold Brew (16 oz)	$5.00
Espresso (1 oz)	$3.00
Double Espresso (2 oz)	$3.50
Americano (8 oz)	$3.75 | iced $4.25
Cappuccino (8 oz)	$4.25
Latte (12 oz)	$5.25 | iced $5.75
Mila&**Mocha** (12 oz) *premium dark or white chocolate*	$6.25 | iced $6.75
Babycinno (8 oz) *steamed milk*	$3.00

Oat, almond, coconut milk	$1.00
Syrup / flavored cold foam	$0.75

Tea & Other



Organic Hot Tea	$4.25
Matcha Latte (12 oz) *organic ceremonial grade*	$6.25 | iced $6.75
Fruit Purée Matcha	$7.50
Chai Latte (12 oz)	$6.25 | iced $6.75
Kombucha 221	$5.75
Tractor Organic Soda	$4.75
Natalie's Orange Juice	$4.50
Gold Peak Iced Tea	$3.50
Coca-Cola Products	$3.50
Something & Nothing	$3.75
Dasani Water	$2.50
S. Pellegrino Water	$4.25

Smoothies



16 oz fresh, made-to-order smoothies

Sunrise Glow $7.95
fresh oranges blended with banana & mixed berries

Mila's Kickstart $8.50
fresh oranges blended with pineapple, spinach, mint & organic *moringa* powder

Vanilla Whey Protein +$2.50
(add to any smoothie)

Blush Blend $7.95
strawberries, banana & chia seeds blended with *oat* milk

Berry Balance $8.50
blueberries, banana & dates blended with *almond* milk

Mocha Shake $7.95
banana, cocoa, dates, & organic peanut butter blended with *almond* milk

Salads



Caesar Salad $11.95
romaine lettuce, house-made Caesar dressing, served with garlic bread and topped with grated Parmesan

Beet & Burrata Salad $15.95
spring mix, organic beets, burrata, pecans, balsamic glaze, house-made vinaigrette, fresh berries, served with garlic bread

Prosciutto & Goat Cheese Salad $16.95
spring mix, prosciutto, goat cheese, fresh berries, cranberries, candied walnuts, balsamic glaze, house-made vinaigrette, served with garlic bread

Salmon & Avocado Salad $19.95
spring mix, avocado, smoked salmon, red onion, cucumber, capers, house-made garlic & dill aioli, served with garlic bread

Add grilled chicken (4 oz) to any salad + $5.00

Kids



Kids Breakfast Plate $7.95
two scrambled eggs, crispy bacon, toasted sourdough, organic jelly, butter, side of fresh fruit

Kids Waffles $7.95
two house-made waffles, whipped cream, crispy bacon, side of fresh fruit

Kids Panini $8.95
choice of ham, turkey, salami, **or** bacon, melted mozzarella, toasted on ciabatta bread, side of fresh fruit

for our little guests • 12 & under

Each meal is served with a side salad. Substitute for avocado oil potato chips or fresh fruit.

Every dish is prepared to order, ensuring the freshest flavors. Thank you for your patience.

Breakfast
all day



Avocado Toast $10.95
avocado, cherry tomatoes, spring mix, balsamic drizzle, sesame seeds, served on sourdough

***add a sunny-side-up egg + $2.00**

Egg Salad Toast $9.95
house-made egg salad, fresh herbs, spring mix, cracked pepper, mayo, served on sourdough

Salmon Toast $13.95
smoked salmon, cream cheese, spring mix, capers, cucumbers, fresh dill, served on sourdough

Morning Melt $14.95
fried eggs, mayo, crispy bacon, avocado & melted mozzarella on sourdough, served with *house-made roasted red pepper aioli*

Breakfast Wrap $13.95
scrambled eggs, ham, crispy bacon, melted mozzarella, arugula, mayo, your choice of tortilla

Breakfast Panini $14.95
fried eggs, ham, crispy bacon, melted mozzarella, mayo, arugula, served on crispy ciabatta

European Breakfast Plate $13.95
scrambled eggs, ham, crispy bacon, pepper jack & mozzarella cheese, toasted sourdough, cucumbers, tomatoes, organic jelly, and butter

Classic Breakfast Plate $14.95
sunny-side-up eggs, crispy bacon, chicken sausage patty, served with our house-made waffle, fresh fruit, and organic maple syrup

Wraps



Chicken Bacon $15.95
grilled chicken, crispy bacon, celery, red onion, tomatoes, romaine lettuce tossed in our house-made Caesar dressing

Mediterranean Wrap $12.95
organic hummus, roasted bell pepper, cucumbers, feta cheese, arugula, house-made vinaigrette

CHOOSE YOUR STYLE:

sliced turkey & black olives	**organic beets & candied walnuts**

Spicy Meat Lover $14.95
salami, ham, crispy bacon, pepper jack cheese, jalapeño peppers, red onion, romaine lettuce, arugula, mayo

available flour, spinach, or gluten-free tortilla (+$1.50 for GF)

Sandwiches
on French baguette



Caprese $10.95
house-made pesto, white mozzarella, tomatoes, fresh basil, arugula, balsamic glaze, Italian seasoning

Turkey/Ham $12.95
choice of sliced turkey **or** ham, pepper jack cheese, tomatoes, cucumbers, romaine lettuce, mustard, mayo

Prosciutto $14.95
aged prosciutto, house-made pesto, goat cheese, tomatoes, arugula, balsamic glaze, honey drizzle

Chicken Caesar $15.95
grilled chicken, crispy bacon, tomatoes, Parmesan cheese, romaine lettuce tossed in our house-made Caesar dressing

Tuna Salad $13.95
spring mix, wild-caught albacore tuna salad made with crisp celery, red onion & fresh dill

Panini



Caprese $13.95
white mozzarella, house-made pesto, tomatoes, fresh basil, arugula, Italian seasoning

Meat Lover $15.95
salami, ham, crispy bacon, pepper jack cheese, red onion, melted mozzarella, mayo, arugula

Bacon Feta $14.95
crispy bacon, feta cheese, roasted red pepper, melted mozzarella, mayo, arugula

Chicken Pesto $16.95
house-made pesto, grilled chicken, goat cheese, roasted red pepper, melted mozzarella, arugula

house-made Garlic & Dill Aioli +$1.50 (perfect for dipping)





Consuming raw or undercooked eggs may increase your risk of foodborne illness. Please note, while we take steps to minimize cross-contact, our menu items are prepared in a shared kitchen and may come into contact with common allergens including milk, eggs, peanuts, tree nuts, wheat, soy, and sesame.