



 *brunch*

AVO TOAST • \$10

sourdough wheat toast with mashed avocado,
poached egg and side of arugula salad

EGGS BENI • \$13 *

poached egg over gluten-free cheddar biscuit, grilled tomato, avocado,
hollandaise sauce served with sweet potato hash and bacon

HUEVOS RANCHEROS • \$11 *Ⓞ

2 organic corn tortillas, black beans and
eggs over easy with salsa and queso fresco

ZU-MIGAS • \$10

scrambled eggs with tortilla chips and chopped zucchini
served with black beans and house made salsa (cheddar cheese upon request)

VEGGIE FRITTATA • \$14 *

egg white with spinach, mushroom, tomato and goat cheese
served with sweet potato hash and black beans

POTATO, EGG & CHEESE OMELET • \$12 *

+ chopped natural sirloin \$4 • + natural chicken \$2
sweet potato and cheddar omelet served with black beans and house-made salsa

STEAK N'EGGS • \$16 *

sirloin steak with 2 eggs any style served with
sweet potato hash and grilled asparagus

ANISE PANCAKES • \$10 *

gluten free pancakes served with butter, maple syrup and
fresh strawberry compote and a side of bacon

CINNAMON FRENCH TOAST • \$10

sourdough wheat french toast served with bananas,
pecans, and date caramel sauce, butter and whipped cream

KALE CAESAR • \$10 *Ⓞ

+ natural chicken \$2 • + wild shrimp \$4 • + wild salmon \$6
kale & romaine, crispy chickpeas, avocado, vegan caesar

BUFFALO CHICKEN COBB SALAD • \$14 *

romaine, gluten free chicken strips tossed in buffalo sauce, cheddar,
tomato, egg, bacon, red onion, blue cheese and blue cheese dressing

ANISE BURGER • \$15

grass fed bison • or • wild salmon • + two bacon slices \$3 • + fried egg \$2
arugula, grilled red onion, tomato, muenster cheese (only on bison),
cashew chipotle crema, whole wheat bun, sweet potato fries





 *smoothies
and bowls*

GOLDEN MILK SMOOTHIE • \$7 ☺
almond milk, turmeric, banana,
cinnamon and agave syrup

GREEN SMOOTHIE • \$6 ☺
spinach, mango, pineapple, basil, almond milk
and hemp seed (agave upon request)

BERRY SMOOTHIE • \$6 ☺
strawberry, acai berry, banana, almond milk
and chia seeds (agave upon request)

OATMEAL SMOOTHIE BOWL • \$7 ☺
oats, bulgarian yogurt, 2% milk, banana and honey,
topped with strawberries and sliced almonds

GREEK YOGURT, BERRY MEDLEY ☺☘
AND GRANOLA BOWL • \$7
vanilla greek yogurt, fresh strawberries and
blueberries, and gluten-free granola

A LA CARTE ITEMS:

2 slices all natural bacon • \$3
sweet potato hash • \$3
2 eggs any style • \$4
sourdough wheat toast • \$2
side of black beans • \$3
sliced avocado • \$2

starters

BUFFALO CAULI BITES • \$9 ☺☺
cauliflower coated with rice and potato flower
served with a herbed greek yogurt dipping sauce,
carrots and celery, buffalo sauce

ARTICHOKE FRITTERS • \$10 ☺
marinated artichokes, celery, dill,
panko, remoulade sauce

LOADED SWEET POTATO FRIES • \$9 ☺
natural chicken, avocado, green onion, cilantro,
cheddar, cashew chipotle crema

kids 

PB&J • \$6 ☺
whole wheat bread, organic peanut butter,
strawberry or grape jam, sweet potato fries

GRILLED CHEESE SANDWICH • \$6 ☺
whole wheat bread, cheddar cheese,
sweet potato fries

NATURAL CHICKEN TENDERS • \$7 ☺
breaded chicken tenders, bbq sauce,
sweet potato fries

 *beverages*

Mimosa • \$5
Bellini • \$5
Fresh squeezed orange juice • \$4
Coffee • \$3
Iced Coffee • \$3
Espresso • \$3
Cappuccino • \$4
Latte • \$4
Americano • \$3
Macchiato • \$3.50
Café Frizzante • \$5
Café Affogato • \$5
Coffee Cubes & Almond Milk • \$5

Chai Tea Latte • \$5
Matcha Green Tea Latte • \$6
Anise Golden Milk • \$4
sweetened turmeric almond milk
Zhi Organic Hot Teas • \$4
ginger peach oolong
white rose
coconut assam
restful blend
tropical green
berry hibiscus
moroccan mint
Dragon Fruit Lemonade • \$3

Fiji Water • \$2.50
Topo Chico • \$2.50
Daily Greens Juice • \$5.59
Holy Kombucha • \$4
Reed's Premium Ginger Brew • \$4
Black Tea • \$3
Apricot Kiwi Tea • \$3

+ ADD Almond Milk • .80
+ ADD Organic Syrup • .80
+ ADD Scoop of Collagen • \$2
to coffee or smoothie
we use The Functional Co. Bovine Collagen

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order please inform us if a person in your party has any food allergies including but not limited to wheat, egg, nut, dairy, soy, fish or shellfish.