

BRUNCH

THE WELL

Saturday & Sunday 8:00am–3:00pm

- Avocado Toast

smashed avocado, vegan parmesan, watermelon radish, fresno chili relish, red onion, sunflower seeds, lime, sprouts
- Vegan Caesar

romaine heart, chicories, broccoli, cherry tomato, sprouts, housemade crouton, vegan parmesan, caesar dressing
- Breakfast Tacos

scrambled eggs, avocado, watermelon radish, lime, cilantro, red onion, salsa verde, chili adobo, housemade cassava tortilla
- Migas Tacos

pasture-raised scrambled eggs, turmeric, ginger, cherry tomato, cilantro, red onion, ginger pepper vinaigrette, housemade cassava tortilla
- Vegan Chorizo Tacos

chickpea & lentil “chorizo”, sweet potato, salsa matcha, pickled cauliflower, daikon sprouts
- Chilaquiles

sunny side up eggs, avocado, cauliflower, carrot, red onion, cilantro, sunflower seeds, fermented chili, pecan mole, housemade cassava tortilla chips
- Sweet Potato Hash

poached eggs, chickpeas, kale, smoked mushrooms, red onion, olives
- Steak & Eggs

texas wagyu beef, sunny side up eggs, quinoa, red onion, peppers, parsley, red pepper puree
- Patty Melt

texas wagyu beef patty, housemade gluten-free toast, caramelized onions, dairy-free queso, fermented chili, sweet potato chips

add: smoked boiled egg +3, scrambled eggs +4 housemade bacon +4, smoked mushrooms +4 chickpea & lentil “chorizo” +4, salmon +6, texas wagyu beef +7

The entire menu is free of gluten, dairy, soy, peanut, and refined sugar.

The only oils we use are avocado, coconut & olive.

⦿ : Vegan
● : Vegetarian
🥜 : Contains nuts

- 12

Fish & Chips

19

marinated cod, dairy-free tartar sauce, turmeric, apple cider vinegar, sweet potato chips
- 13

Organic Chicken Bone Broth

9

organic free-range chicken bones simmered overnight with carrots, celery, onion, garlic, tomato, fresh herbs, white wine, apple cider vinegar

add: ginger & turmeric +2, coconut curry +2, brown rice, chickpeas, green peas & carrots +3, chicken +3
- 14

Organic Beef Bone Broth

11

grass-fed beef bones simmered overnight with carrots, celery, onion, garlic, tomato, fresh herbs, red wine, apple cider vinegar

add: brown rice, chickpeas, green peas & carrots +3 chicken +3
- 13

Build Your Own Chia & Basil Seed Pudding

9

oat milk, coconut cream, monk fruit, berries, housemade granola, local honey

add: matcha, blue spirulina or collagen peptides +3 goji berries, golden berries, cacao, ground flax, hemp hearts, bee pollen or coconut +1
- 17

Build Your Own Overnight Oats

9

oat milk, hemp hearts, ground flax, cinnamon, monk fruit, housemade granola, almond butter

add: MCT oil +2, goji berries, cacao, ground flax, hemp hearts, bee pollen, golden berries, coconut +1
- 15

CRAFTED COCKTAILS

- 22

Valldemossa

14

prairie gin, lime juice, pineapple juice, leopold orange liqueur, white wine blend, dandelion honey, apple cider vinegar, sparkling water
- Bloody Mary

12

tru garden vodka, housemade bloody mary mix, lime juice, habenero tincture, turmeric pickles
- Morning Glow

14

frankly apple ginger vodka, chinola passion fruit, vanilla agave, lemon juice, cava
- Mimosa

9

juve camps cava, orange juice
- Mimosa Flight

65

bottle of juve & camps cava, 3 cold-pressed juices