



808-930-5556

<http://www.expresswaiters-onlineorders.com>

Vibe Cafe

Breakfast

- Breakfast Nachos \$21.00
- Tofu Breakfast Scramble \$18.00

Keepin' It Green

- Vegan House Salad \$8.40
Mixed Greens, tomato, carrots, red onions, cucubers, dressing of choice.
- The Big Fat Greek \$16.80
Mixed greens in a lilikoi balsamic vinaigrette, cherry tomatoes, red onions, kalamata, artichoke, feta, house made croutons
- B.L.T.A \$16.80
Mixed greens, Fakin' Bakin', Tomato, avocado, jalapeno hempseed ranch, housemade croutons.
- Nacho salad \$21.00
Jackfruit nachos toppings over lettuce instead of chips
- Cheese Burger Salad \$21.00
Mixed greens, shredded mozzarella, beyond meat patty, tomato, red onion, avocado, cashew cheese, honey mustard dressing

Hand Held

- The Vegan Classic Vibe Burger \$18.60
Plant-based patty, lettuce, tomato, onion, sprouts, cashew cheese melt, veganaise, on whole wheat bun. Avocado when available
- The Big Nasty \$20.40
*Classic Vibe Burger topped with cheddar, fakin bacon, caramelized onions, lettuce, tomato, BBQ sauce and crispy jalapenos. *fakin bacon contains egg and milk**
- Bacon-Blue Burger \$19.20
Plant-based patty, blue cheese crumbles, flakin' bakin', lettuce, tomato, onion, vegan mayonnaise, on whole wheat bun
- Mushroom-Swiss Burger \$19.20
Plant-based patty, grilled mushrooms, babyswiss, lettuce, tomato, onion, veganaise, whole wheat bun.

Pizza

The Pre-Party

- Vegan Jackfruit Nachos \$20.40
Coverd in cashew queso and topped with lettuce, tomato, onions, avocado (when available), mango secret sauce.
- Vegan JackFruit Street Tacos \$17.40
Spiced young Jackfruit, avocado (when available), cashew cheese (vegan), corn tortillas.
- Vegan Beet "Poke" Bowl \$18.00
Beet "ahi poke", Japanese cucumbers, kimchi, pickled ginger, avocado (when available), fuikake, wasabi, toasted sesame seeds, over rice, with began wasabi mayo.

Coffee (100% Puna, Hawaii Grown)

- Coconut Rose Latte \$8.40
- Vanilla Orange Blossom Latte \$8.40
- Esspresso DBL shot \$4.20
- Americano \$5.40
- Cappuccino \$6.60
- Cafe Latte \$6.60
- Lavender Latte \$8.40
- Medicinal Cacao Mocha \$9.60
- Extra shot \$1.80

Rainbow Lattes "not coffee"

- Beet Latte \$8.40
- Caramel Cordeyceps Latte \$9.60
- Activated Charcoal Latte \$8.40
- Goldenmilk Latte \$8.40
- Blue Majik Algae Latte \$9.60
- Medicinal Mushroom Latte \$9.60
- Blue Lotus Chai Latte \$9.60
- Ceremonial Grade Matcha Latte \$9.60

Hand Crafted Organic Lemon/Lim Ades

- Classic Lemonade \$4.80
- Chai Lemonade \$6.60
- Lavender Lemonade \$6.00
- Chili Rose Lemonade \$6.60
- Lilikoi Lemonade \$6.00
- Coconut Limeade \$5.40
- Ginger Mint Limeade \$5.40
- Jalapeno Limeade \$5.40
- Blue Majik Lemonade \$9.60
- Blueberry Limeade \$6.00

Ceremonial Beverages

- Kona Kombucha On Tap \$7.20
Ginger Fizz or Lemon Zest
- Locally Grown Kratom Honey \$6.60
- Tea Shot
- Locally Grown Lilikoi \$11.40
- Kratom-Rita

Tea