

KöST

BRUNCH

TOMATO TARTINE 12

heirloom tomato, sundried tomato vinaigrette, grilled sour dough, tofu labneh, urfa, mint

COCONUT PANCAKES 18

agave syrup, fruit salsa, toasted coconut

AVOCADO TOAST 19

crushed avocado, goat cheese crema, cherry tomato, radish, cucumber, jalapeño vinaigrette

HALOUMI BOWL 18

haloumi cheese, corn, poblano, quinoa, chickpea, romano, baby gem, cherry tomato

KÖST BREAKFAST 19

2 eggs, green chorizo, house bacon, pico de gallo, roast potatoes, lime crema, grilled tortilla

KÖST SMOOTHIE BOWLS 18

mango and pineapple with house granola, chia seed, coconut flakes, blueberries or blueberry and banana with hemp heart, chia seed, kiwi, coconut granola

BREAKFAST WRAP 18

scrambled eggs, arugula, sundried tomatoes, feta, lime crema, roast potatoes

BAKED EGGS 20

2 eggs, green chorizo, vera cruz sauce, tortilla and lime crema

EGGS BENEDICT

served with 2 poached eggs, pico de gallo, roast potatoes, crema hollandaise

GREEN CHORIZO 19

AVOCADO 19

SMOKED SALMON 19

CRAB 25

SANDWICHES

served with fries or salad

SMOKED TURKEY BLT 24

black pepper bacon, lemon aioli, lettuce, tomato, smoked cheddar, sourdough, red pepper relish

BAJA TUNA 24

pickled red onion, baja slaw, meyer lemon mayo, avocado

KÖST BURGER 24

black pepper bacon, aged cheddar, boston bibb, house pickles lemon aioli

SIDES

GREEN CHORIZO 8

TROPICAL FRUIT BOWL 10

2 EGGS ANY STYLE 6

CHICKEN SAUSAGE 8

BLACK PEPPER BACON 8

ROASTED POTATOES 8

COLD-PRESSED JUICES 9

BE ACTIVE

pear, beet, apple, ginger, lemon

BE CLEAN

kale, celery, granny smith apple, parsley, romaine lettuce, cucumber, dandelion greens, lemon

TURMERIC SUNSHINE

pineapple, apple, orange, turmeric, lime

BRAIN TONIC

apple, lemon, maple syrup, MCT oil, blue majik, mineral concentrate, ginseng tincture, astragalus tincture, filtered water