

Urth Caffè

451 S Hewitt St 90013-2215 · +12137974534 · Updated: Jan 14, 2026

[View online menu](#)



BREAKFAST BY THE BOWL 8

Urth Bread Pudding Breakfast

Warm bread pudding served with your choice of slow-roasted apples or caramelized bananas with steamed milk

AVAILABLE OPTIONS

\$8.25

With Slow-Roasted Apples: \$8.75

Urth Granola™ Bowl

Oven-roasted oats, almonds, sundried blueberries and cranberries with pumpkin and sunflower seeds sweetened with honey, spices and pure maple syrup. Served with your choice of milk

AVAILABLE OPTIONS

\$6.95

Add Fresh Fruit for: \$3.25

Urth Crunch Gluten Free Cereal

A delicious gluten-free, organic breakfast cereal made with organic puffed quinoa, organic puffed grains, flax seeds, pistachios, goji berries and more. It's packed with antioxidants! Served with your choice of milk

AVAILABLE OPTIONS

\$8.50

Add Fresh Fruit for: \$3.25

Organic Oatmeal

Served piping hot with organic raisins, Urth granola and brown sugar with your choice of milk

AVAILABLE OPTIONS

\$6.25

Add Fresh Fruit for: \$3.25

Banana Nut Oatmeal

Our organic oatmeal topped with cooked bananas in a light caramel sauce and sprinkled with toasted walnut pieces. Served with granola and your choice of milk

\$9.50

Yogurt Bowl

Low-fat plain organic yogurt with a side of Urth granola

AVAILABLE OPTIONS

\$5.50

Add Fresh Fruit for: \$3.25

Add Organic Greek Yogurt for:

\$0.85

Berry Bowl

Fresh seasonal berries such as blueberries, blackberries, raspberries and strawberries. Served with whipped cream, yogurt or cottage cheese

AVAILABLE OPTIONS

\$13.75

Strawberries Only: \$11.75

Fresh Grapefruit Bowl

Fresh seasonal white or ruby red grapefruit segments. Served with whipped cream, yogurt or cottage cheese

\$6.25

EGG DISHES 5

Poach di Parma*

Toasted ancient grain ciabatta, garlic truffle aioli, sautéed wild mushrooms, Prosciutto di Parma topped with soft poached eggs, wild arugula, reggiano parmesan and sage butter. Served with sliced seasonal melon. Also available: brioche or gluten-free bread upon request

\$14.75

Eggs Salmone

\$13.25

Toasted, sprouted ancient grain bread, lemon mascarpone, fresh avocado, natural smoked salmon and wild arugula, topped with soft poached eggs, chopped salsa verde and fresh dill. Served with sliced seasonal melon. Also available: brioche or gluten-free bread upon request

Natural Beef Hash

\$16.95

Heirloom potatoes, bell peppers, onions and parsley topped with two poached eggs, slowly braised short rib, chopped tomato, basil oil and reggiano parmesan cheese

The Rustic Poached

\$7.75

Two poached eggs over toasted whole wheat bread garnished with capers, basil oil, heirloom tomato and red onion

Eggs Verde

\$12.50

Two poached eggs over a bed of wild arugula, roasted corn, baby tomatoes and poached asparagus spears tossed with peppercorn dressing. Garnished with cracked black pepper, basil oil and reggiano parmesan cheese

OMELETS & SCRAMBLES 9

The Italian Omelet

\$11.95

Three eggs, mild chicken basil sausage, roasted peppers, Roma tomatoes, fresh basil and mozzarella

The Mexican Omelet

\$10.95

Three eggs, Roma tomatoes, green chilies, red onions, Monterey jack cheese and cilantro. Served with fresh salsa

The Mushroom Omelet

\$10.95

Three eggs with fresh mushrooms, Roma tomatoes, red onions and Monterey jack cheese. Served with fresh salsa

The Grilled Vegetable Omelet

\$10.95

Three eggs with grilled zucchini, eggplant, mushrooms and roasted red peppers sprinkled with parmesan cheese

The Spinach & Feta Omelet

\$10.95

Three eggs with sautéed spinach, red onions and imported feta cheese

The Sausage & Potato Omelet

\$10.95

Three eggs with spicy chicken sausage, heirloom potatoes, bell peppers, onions and chopped parsley

The Chicken Pesto Omelet

\$11.95

Three eggs with grilled chicken, pesto, mozzarella and goat cheeses

The Salmon Scramble

\$11.95

Three eggs with our natural smoked salmon, Roma tomatoes and chives

The Scramble

\$8.95

Three eggs served with locally grown mixed greens salad dressed with Urth vinaigrette. Served with salsa and fresh baked bread

BREAKFAST FAVORITES 5

Classic Belgian Waffle

AVAILABLE OPTIONS

Old-fashioned Belgian buttermilk waffle. Served with pure maple syrup and butter

\$7.95

Add Fresh Fruit for: \$3.25

The Urth Parfait

A layered parfait of Urth granola and organic low-fat yogurt with fresh orange and mint seasonal berry Ambrosia

AVAILABLE OPTIONS

\$7.50

Add Organic Greek Yogurt for:

\$0.85

The Cottage Parfait

Our organic puffed gluten-free granola layered with organic Greek yogurt, strawberry jam, mixed berries and seasonal fruit

\$7.95

The Urth Breakfast

Fresh baked bread or butter croissant with your choice of brie, Jarlsberg, feta or Gouda, butter and jam

\$6.25

Breakfast Burrito

Choice of flour, spinach or wheat tortilla with scrambled eggs, organic black beans, Monterey jack cheese, guacamole and salsa. Served with a mild chipotle sauce

AVAILABLE OPTIONS

\$9.25

Add Pancetta* for: \$2.50

BREAKFAST PANINIS 2

Prosciutto & Cheese Breakfast Panini*

Eggs, Prosciutto di Parma, roasted peppers and mozzarella cheese grilled on country bread. Served with mild tomato dipping sauce. Gluten-free bread available upon request

\$9.50

Egg White & Spinach Breakfast Panini

Egg whites, sautéed spinach and mozzarella cheese grilled on wheat bread. Served with mild tomato dipping sauce. Gluten-free bread available upon request

\$9.25

BREAKFAST BREADS & PASTRIES 9

Toasted Bagel

Plain, seeded or onion

AVAILABLE OPTIONS

Served with Butter: \$2.50

Bagel with Jam: \$3.00

Bagel with Cream Cheese: \$3.25

Breads

Toasted rustic roll, baguette, sprouted bread, sourdough, whole wheat or gluten-free bread

AVAILABLE OPTIONS

Bread with Butter: \$2.50

Bread with Jam: \$3.00

Bread with Cream Cheese: \$3.25

Urth Croissants

AVAILABLE OPTIONS

Butter: \$2.95

Almond, Chocolate, Chocolate Pistachio: \$3.50

Ham & Cheese: \$3.95

Matcha: \$4.95

Danish Pastries

AVAILABLE OPTIONS

Assorted Danishes: \$3.75

Mixed Fruit, Custard, Apricot Twist Danish:

\$3.95

Nutella® Girella Buns **\$4.25**

Buttery croissant dough filled and rolled with rich pastry cream, Nutella® spread and toasted hazelnuts. Baked to a golden brown and dipped in hazelnut ganache

Famous Pecan Sticky Buns **\$4.50**

"Addictive" is a word that has been used to describe our sticky buns by our customers and critics alike. This is an Urth must try!

Assorted Bread Pudding **\$4.00**

Made from our own brioche baked in custard. Your choice of plain or cinnamon raisin

Muffins **AVAILABLE OPTIONS**

Blueberry, Chocolate, Banana poppy seed, Raisin bran, Pumpkin cranberry, Zucchini, Nonfat \$2.95
Blueberry Green Tea: \$3.25
Gluten-Free Fruit Muffin: \$3.50

Scones **\$2.95**

Blueberry, Citrus ginger, Chocolate espresso, Dried fruit & nut, White chocolate pecan

BREAKFAST SIDES 3

Weiser Farms Heirloom Breakfast Potatoes **\$4.85**

All Natural Mild or Spicy Sausage **\$4.85**

Natural Smoked Salmon (Lox) **\$8.75**

EXTRAS 7

Urth Jams **\$0.60**

Cream Cheese, Cottage Cheese **\$0.75**

Pure Maple Syrup, Organic Peanut Butter, Organic Yogurt, Green Chilies, Fresh House-Made Salsa **\$1.10**

Sourdough Bread **\$1.35**

w/ purchase

Sliced Tomato **\$2.10**

Avocado, Black Beans, Grilled Organic Tofu **\$2.60**

Cheeses **\$3.65**

Jarlsberg, Feta, Gouda, Brie

ALL-DAY BRUNCH ENTREES 4

Smoked Salmon Plate **\$14.95**

Our fresh 100% natural smoked salmon is served with a bagel, capers, chives, cream cheese, Roma tomatoes, Romaine lettuce, red onions and fresh cracked black pepper

Avocado Toast

Our sprouted ancient grain bread toasted and topped with ripe Hass avocados, almond cheese, micro cilantro and olive oil. Also available: brioche or gluten-free bread upon request

AVAILABLE OPTIONS

\$11.50

Add Heirloom Tomatoes for:

\$2.45

Add Poached Egg for: \$2.45

Add Pancetta* for: \$2.50

The Egg Sandwich

Eggs with avocado, Monterey jack, mild chilies, Roma tomatoes, lettuce and mayonnaise on a rustic roll.

Served with mixed greens salad

AVAILABLE OPTIONS

\$11.75

With Egg Whites Add: \$1.75

Quiche of the Day

Served with locally grown mixed greens salad

\$13.25

URTH PIZZA 7

Butternut Squash & Ricotta Pizza

Tomatoes, mozzarella and herbed Ricotta cheese, butternut squash and fresh oregano

\$12.95

Margherita Pizza

Tomatoes, fresh mozzarella and basil

\$10.50

Pizza Catona*

Tomatoes, mozzarella, burrata cheese, Prosciutto di Parma, basil and arugula

\$13.25

D' Lox Pizza

Smoked salmon, herbed mascarpone, red onions, arugula, fennel & capers

\$14.95

Pizza Primavera

Pesto marinated asparagus, potatoes, yellow squash, sugar plum tomatoes, Kalamata olives and Treviso lettuce. Baked on a vegan pizza crust with vegan Monterey jack cheese and topped with grilled artichoke hearts, basil flower and peperonata sauce

\$16.75

Sunrise Pizza*

Sausage, pancetta, mozzarella, potatoes, poached egg & brown sage butter

\$12.95

Wild Mushroom Pizza

Sautéed wild mushrooms, braised balsamic onions, mozzarella, burrata and truffle pecorino cheeses. Garnished with wild arugula

\$16.75

SANDWICHES 6

Tuna Sandwich

Celery, onion, cucumbers, tomato, olive oil, vinegar and mayo on bread

AVAILABLE OPTIONS

Half: \$10.25

Full: \$12.95

Grilled Veggies with Pesto

Eggplant, zucchini, mushroom and roasted peppers.

AVAILABLE OPTIONS

Half: \$10.25

Full: \$12.95

Herb-Roasted Turkey Breast

Dijon mustard and mayonnaise

AVAILABLE OPTIONS

Half: \$10.25

Full: \$13.25

Chicken Curry

All-natural chicken breast, raisins, onions, celery in a curry sauce & mayo on bread

AVAILABLE OPTIONS

Half: \$10.25

Full: \$13.25

Sprout Sandwich

Alfalfa sprouts, Jarlsberg cheese, red onion, Roma tomatoes, avocado and hummus on sprouted bread

AVAILABLE OPTIONS

Half: \$10.25

Full: \$13.25

Grilled Cilantro Chicken Breast with Pesto

Cheese-free pesto is available

AVAILABLE OPTIONS

Half: \$10.75

Full: \$13.50

SIDE DISHES 8

Hummus

\$6.40

Grilled Veggies

\$6.40

Tuna Salad

\$6.75

Grilled Chicken

\$6.95

Curry Chicken

\$6.95

Herb-Roasted Turkey

\$6.95

Natural Smoked Salmon (Lox)

\$8.75

House-Smoked Salmon Filet

\$9.25

SIGNATURE SANDWICHES 4

Caprese Sandwich

\$13.75

Fresh mozzarella, roasted peppers, heirloom tomatoes and fresh basil served on a toasted baguette with basil oil, balsamic vinegar reduction and sundried tomato spread

The "New Yorker" Sandwich

\$14.25

A classic Ryebein sandwich with all natural pastrami with Russian dressing, braised green cabbage, imported Swiss cheese on thick slices of marble bread and grilled golden brown. Served with a locally grown mixed greens salad and cornichon pickles

Urth Pot Roast Sandwich

\$17.95

Slow-roasted all natural beef with natural juices on a classic French baguette. Served with a locally grown mixed greens salad and homemade horseradish sauce

Turkey Burger

\$13.25

Fresh ground turkey (10 ounces) seasoned with herbs, sea salt, Worcestershire and tomato. Grilled well and served on a rustic roll with Dijon mustard, mayonnaise, lettuce and tomato. Served with a locally grown mixed greens salad

SIGNATURE SALADS 10

The Urth Salad

Our famous salad made with locally grown mixed greens, feta cheese, Roma tomatoes, hearts of palm, garbanzo beans, Kalamata olives (with pits) and pine nuts in Urth vinaigrette dressing. Served with fresh baked bread

AVAILABLE OPTIONS

Half: \$10.95

Full: \$13.75

Urth Farmer's Salad

Locally grown baby spinach salad with peppercorn dressing, grilled artichokes, tomatoes, French radishes, red onion, shaved fennel, glazed pecans and shaved parmesan cheese. Served with dried fruit & nut bread and butter

\$13.75

Nicoise Salad

House-smoked salmon, live butter lettuce, haricot vert, potatoes, tomatoes, olives, shallots and a hard poached egg. Tossed in our tarragon lemon vinaigrette

\$21.95

Caravan Kale Salad

Organic Tuscan kale, organic red quinoa, Persian cucumbers, heirloom tomatoes, roasted yams, red onion, pita chips and fresh mint tossed in our pomegranate vinaigrette. Topped with ricotta salata cheese

\$14.95

Paradise Salad

Assorted seasonal vegetables and fruits, cannellini beans, walnuts and wild rice. All tossed in our pomegranate dressing, topped with vegan almond cheese. Served with Urth pita bread upon request

\$18.95

The Greek Salad

Live butter lettuce and Treviso lettuce tossed with avocado, seedless cucumbers, feta, Kalamata olives (with pits), tomatoes and Urth oregano vinaigrette. Served with pita bread

\$13.95

Caesar Salad

Locally grown hearts of Romaine, reggiano parmesan cheese, cheese chips and our delicious homemade Caesar dressing

AVAILABLE OPTIONS

Half: \$10.25

Full: \$13.25

Mixed Greens Salad

With balsamic vinaigrette dressing with fresh baked bread

AVAILABLE OPTIONS

Half: \$8.25

Full: \$10.50

Fresh Fruit Plate

An array of the finest seasonal fruits served with cottage cheese or organic nonfat yogurt. Fruit is cut to order

AVAILABLE OPTIONS

Half: \$10.95

Full: \$15.50

Heirloom Tomato & Burrata Salad

Fresh burrata cheese, heirloom tomatoes and wild arugula tossed in a Urth vinaigrette. Garnished with basil oil and balsamic reduction

\$14.95

ENTRÉE SALADS 6

Herb-Roasted Turkey Breast

AVAILABLE OPTIONS

Half: \$10.50

Full: \$13.25

Tuna Salad

AVAILABLE OPTIONS

Half: \$10.50

Full: \$13.25

Chicken Curry Salad

AVAILABLE OPTIONS

Half: \$10.50

Full: \$13.25

Grilled Veggies with Pesto

AVAILABLE OPTIONS

Half: \$10.50

Full: \$13.25

Hummus & Tabouli

AVAILABLE OPTIONS

Half: \$10.50

Full: \$13.25

Grilled Cilantro Chicken Breast with Pesto

AVAILABLE OPTIONS

Half: \$11.25

Full: \$14.25

LUNCH ENTRÉES 7

The Mediterranean Platter

\$15.50

A plate filled with our house-made red quinoa falafels, stuffed grape leaves, hummus, tabouli, roasted peppers, grilled artichokes, feta cheese and mixed olives (with pits) Served with pita bread for dipping

Lasagna

\$15.95

Fresh pasta with mushrooms, zucchini, eggplant and ricotta cheese. Served with locally grown mixed greens salad, fresh baked bread and butter

Urth Quesadilla

AVAILABLE OPTIONS

Grilled chicken and Monterey jack cheese melted in a flour, spinach or wheat tortilla. Served with black beans, sour cream, guacamole and salsa. Chopped chilies on request. Also available: tuna, grilled veggies, or soy-cheese quesadilla

\$13.95

With Pot Roast: \$16.95

Urth Tamales

\$12.95

Your choice of either cheddar cheese with green chilies or chicken with tomatillo and green chilies. Served with locally grown mixed greens salad and a mild chipotle sauce

The Tostada

\$14.95

A salad served in a fried tortilla shell with your choice of grilled chicken or veggies on a bed of black beans and Romaine lettuce tossed in our lime cilantro vinaigrette. Garnished with salsa, guacamole, Monterey jack cheese and sour cream served on the side

Nori Plum Rice Wrap

\$13.25

Nori sheet stuffed with avocado, organic brown rice, carrots, broccoli, green onions, Umeboshi plum paste, and five spice tofu. Served with a locally grown mixed greens salad and wasabi

Soups du Jour

AVAILABLE OPTIONS

Served with fresh baked bread and butter

A Bowl: \$6.35

Clam Chowder, Roasted Pepper or Wild Mushroom Add:

\$1.10

GRILLED PANINI SANDWICHES 4

Vegan Panini Portabella	\$15.25
Grilled portabella mushrooms, roasted peppers, wild arugula, grilled artichokes with pesto and almond cheese spread	
Panini Prosciutto di Parma*	\$14.25
Prosciutto di Parma, Italian cheese, sundried tomato spread, porcini mushroom duxelle and fresh basil	
Panini Roasted Turkey	\$15.25
Urth herb-roasted turkey breast with Jarlsberg cheese. Served on plain or olive focaccia bread with whole grain mustard sauce	
Panini El Diablo	\$14.95
Grilled cilantro marinated chicken breast, three chili sauce, thinly sliced jalapeno, micro cilantro and Monterey jack cheese	

ALL-DAY EXTRAS 18

Cottage Cheese	\$0.75
Caesar Dressing	\$0.85
Sour Cream	\$0.85
Kalamata or Mixed Olives w/ Pits	\$0.85
Please be advised! We serve food in its purest and most natural state. Our olives and cherries contain pits!	
Green Chilies	\$1.10
Pesto	\$1.10
Organic Peanut Butter	\$1.10
Fresh House-Made Salsa	\$1.10
Sourdough Bread	\$1.35
sold only with entrée	
Sliced Tomato	\$2.10
Hearts of Palm	\$2.60
Baby Artichokes	\$2.60
Guacamole	\$2.60
Tofu	\$2.60
Black Beans	\$2.60
Avocado	\$2.60
Grape Leaves	\$3.10
Cheeses	\$3.65
Jarlsberg, Feta, Gouda, Brie	

URTH EXQUISITE CAKES 6

Coconut Royale

Carrot

Chocolate Crown

Flourless Chocolate

Berries & Cream

Chocolate Hazelnut

FAMOUS CHEESECAKES 4

New York Cheesecake

Three Layer (Chocolate, Espresso, Vanilla)

Blueberry Cheesecake

Oreo Cheesecake

OLD-FASHIONED PIES 5

Granny Smith Apple Pie

Old-Fashioned Pecan Pie

Pumpkin Pie

with Whipped Cream

Coconut Custard Pie

with Whipped Cream

Banana Cream Pie

POUND CAKES 5

Chocolate Black Out

Lemon-Poppy Seed

Marble-Crumb

Orange Blossom

Coconut

OTHER GOODIES 4

Almond Biscotti

\$2.50

Chocolate Dipped Biscotti

\$2.75

Decadent Brownie **\$3.00**

Quadismali Almond Biscotti **\$5.00**

URTH TIRAMISÚ 2

Matcha Tiramisú

Urth Italia™ Tiramisú

FRESH BAKED CLASSIC COOKIES 3

Chocolate Chunk Pecan

Oatmeal-Raisin

Triple Chocolate Chunk

URTH VEGAN DESSERTS 4

Vegan Chocolate Chunk Pecan Cookie **\$3.25**

Vegan Oatmeal-Raisin Cookie **\$3.25**

Vegan Chocolate Cake **\$6.75**

Our vegan chocolate cake contains absolutely no dairy, eggs, or animal products of any kind

Victory Vegan Pumpkin Pie **\$7.25**

Gluten-free crust filled with pumpkin filling

URTH SPECIAL DESSERTS 4

Apple Tartin **\$7.25**

Caramelized apples baked in a buttery crust

Urth Fruit Tarts **\$6.25**

Glazed seasonal fruits on top of vanilla pastry creme, in a pastry tart (contains almonds)

Bavarian Fruit Tart **\$6.75**

Puff pastry tart filled with Bavarian pastry cream and topped with fresh fruit (contains almonds)

Urth Napoleon **\$6.50**

Our secret recipe pastry cream in house-made puff pastry and caramelized sugar

ESPRESSO DRINKS 16

Espresso

AVAILABLE OPTIONS

Single: \$3.10

Double: \$4.00

Espresso Macchiato

our espresso with a dollop of steamed milk

AVAILABLE OPTIONS

Single: \$3.40

Double: \$4.30

Caffé Bebero

a short espresso layered with sweetened condensed milk

AVAILABLE OPTIONS

Single: \$3.35

Double: \$4.25

Green or Red Tea Espresso

made with organic matcha green tea or rooibos tea

\$4.25

Green or Red Tea Bebero

made with organic matcha green tea or rooibos tea espresso layered with sweetened condensed milk

\$4.25

Cappuccino

espresso capped high with lots of foamy milk

AVAILABLE OPTIONS

Small: \$3.95

Medium: \$4.45

Large: \$4.95

Italian Cappuccino™

authentic Italian cappuccino prepared by carefully folding thick, creamy frothed milk into espresso - highly recommended

AVAILABLE OPTIONS

Small: \$3.95

Medium: \$4.45

Large: \$4.95

Gran Caffé Cappuccino

a special Roman cappuccino with sugar & spice infused espresso

AVAILABLE OPTIONS

Small: \$3.95

Medium: \$4.45

Large: \$4.95

Caffé Latté

some say ours is the best in the world!

AVAILABLE OPTIONS

Small: \$3.95

Medium: \$4.45

Large: \$4.95

Spanish Latté™

a sweet, creamy caffè latté inspired by coffee in Barcelona

AVAILABLE OPTIONS

Small: \$4.45

Medium: \$4.95

Large: \$5.45

Honey Vanilla Latté

natural vanilla, a touch of honey, espresso and steamed milk

AVAILABLE OPTIONS

Small: \$4.45

Medium: \$4.95

Large: \$5.45

Caffé Mocha

rich, hot cocoa poured over espresso

AVAILABLE OPTIONS

Small: \$4.45

Medium: \$4.95

Large: \$5.45

Mocha Mint

mint flavor, whipped cream with mint chocolate shavings

AVAILABLE OPTIONS

Small: \$4.70
Medium: \$5.15
Large: \$5.45

Caffé Quadra™

extra strong caffè latté prepared with many ristretto espresso shots

AVAILABLE OPTIONS

Small: \$4.70
Medium: \$5.15
Large: \$5.45

Rude Awakening

our famous dark Manhattan Mudd™ coffee with espresso poured on top!

AVAILABLE OPTIONS

Small: \$3.35
Medium: \$3.60
Large: \$4.10

Caffé Breve

espresso drink prepared with half n half

AVAILABLE OPTIONS

Small: \$4.45
Medium: \$4.95
Large: \$5.45

COFFEE & COCOA 4

Coffee of the Day

AVAILABLE OPTIONS

Small: \$2.35
Medium: \$2.60
Large: \$3.05

French Press Coffee

AVAILABLE OPTIONS

Small: \$4.45
Large: \$5.45

Hot Cocoa

AVAILABLE OPTIONS

Small: \$3.25
Medium: \$3.75
Large: \$4.35

Steamed Milk

with natural vanilla, sugar-free vanilla, gingerbread, hazelnut, almond, caramel, coconut, banana, mango or mint flavor
add \$0.75

AVAILABLE OPTIONS

Small: \$2.35
Medium: \$2.60
Large: \$3.05

NATURAL SODAS & BOTTLED DRINKS 7

Root Beer

\$3.15

Real Cola

\$3.15

Cream Soda

\$3.15

Ginger Ale

\$3.15

Orangina **\$3.15**

San Pellegrino **AVAILABLE OPTIONS**
Small: \$3.75
Large: \$5.25

Panna Water **AVAILABLE OPTIONS**
Small: \$3.75
Large: \$5.25

BLENDING ICE DRINKS 6

Spanish Latté™ Granita **\$5.75**
our most famous blended ice drink-creamy and sweet

Caffé Granita **\$5.50**
blended ice cappuccino with creamy vanilla

Caffé Mocha Granita **\$5.50**
blended ice mocha with rich chocolate and organic espresso

Caffé Glacé **\$5.50**
house-made vanilla milkshake drenched with organic espresso

Monkey Granita™ **\$5.75**
organic espresso, organic matcha green tea or organic Rooibos with fresh banana milkshake

Milkshake **\$5.75**
Chocolate or Vanilla

ORGANIC TEA DRINKS 12

Hot Tea to Go **AVAILABLE OPTIONS**
choose from our world class, hand-picked estate teas - black, oolong, green and certified organic herbal infusions
Small: \$3.10
Medium: \$3.35
Large: \$3.60

Matcha Americano **\$4.25**
made with our exclusive organic Wazuka Matcha

Rumi Latté™ **AVAILABLE OPTIONS**
finest organic turmeric, Ceylon cinnamon, maple syrup & oat milk
Small: \$5.25
Medium: \$5.75
Large: \$6.25

Rising Sun Matcha Latté™ **AVAILABLE OPTIONS**
energy drink w/ organic matcha, organic espresso & dark chocolate
Small: \$4.95
Medium: \$5.50
Large: \$6.25

African Tea Latté

organic Rooibos tea with traditional African spices

AVAILABLE OPTIONS

Small: \$4.20
Medium: \$4.70
Large: \$4.95

Divine Spice™ Chai Latté

our own malty herbal chai latté prepared with steamed milk and honey in the Indian tradition - naturally caffeine free!

AVAILABLE OPTIONS

Small: \$4.50
Medium: \$5.00
Large: \$5.50

English Tea Latté

a rich creamy organic tea latté, perfect for high tea!

AVAILABLE OPTIONS

Small: \$4.20
Medium: \$4.70
Large: \$4.95

Japanese Tea Latté

made with organic matcha green tea

AVAILABLE OPTIONS

Small: \$4.50
Medium: \$5.00
Large: \$5.50

Moroccan Tea Latté

made with organic green tea and cool creamy mint

AVAILABLE OPTIONS

Small: \$4.50
Medium: \$5.00
Large: \$5.50

Thai Red Tea Latté

a creamy Thai style latté with organic Rooibos

AVAILABLE OPTIONS

Small: \$4.20
Medium: \$4.70
Large: \$4.95

Iced Tea of the Day

regular, herbal & green tea

\$2.90

Urth Iced Tea

half tea, half lemonade

\$3.15

URTH BOBAS 8

Organic Green Tea Boba

available with natural vanilla, sugar-free vanilla, gingerbread, hazelnut, almond, caramel, coconut, banana, mango or mint flavor

AVAILABLE OPTIONS

On Ice: \$4.50
Blended: \$5.95

Organic Black Tea Boba

available with natural vanilla, sugar-free vanilla, gingerbread, hazelnut, almond, caramel, coconut, banana, mango or mint flavor

AVAILABLE OPTIONS

On Ice: \$4.50
Blended: \$5.95

Organic Earl Grey Tea Boba

available with natural vanilla, sugar-free vanilla, gingerbread, hazelnut, almond, caramel, coconut, banana, mango or mint flavor

AVAILABLE OPTIONS

On Ice: \$4.50
Blended: \$5.95

Organic Rumi Boba™

finest organic turmeric, Ceylon cinnamon, maple syrup & oat milk

AVAILABLE OPTIONS

On Ice: \$5.40

Blended: \$6.95

Organic Rising Sun Boba™

organic matcha, organic espresso & dark chocolate

AVAILABLE OPTIONS

On Ice: \$4.45

Blended: \$5.45

Organic Moroccan Mint Boba

AVAILABLE OPTIONS

On Ice: \$4.50

Blended: \$5.95

Divine Spice™ Chai Boba

AVAILABLE OPTIONS

On Ice: \$4.50

Blended: \$5.95

Thai Red Tea Boba

AVAILABLE OPTIONS

On Ice: \$4.50

Blended: \$5.95

JUICES & SMOOTHIES 5

Fresh Juice Bar

fresh-squeezed to order: orange, apple, grapefruit, watermelon, carrot or celery.

Available to add on: kale, spinach, parsley, beet or ginger

AVAILABLE OPTIONS

Small: \$5.25

Large: \$5.95

Per Additional Fruit Combined to Original Juice:

\$0.30

Mixed Veggie Juice

carrot, beet, celery and ginger

\$6.50

Urth's Green Juice

spinach, celery, parsley, apple and ginger

\$6.50

Smoothies

Choose from fresh seasonal fruits of the day such as strawberries, bananas, kiwis,

pineapple, watermelon and mango. Please ask for availability

AVAILABLE OPTIONS

\$6.95

Smoothies with Just One Fruit: Add: \$2.00

Lemonade

naturally delicious

\$3.40

URTH BREAKFAST PIZZA 9

Pizza Huevos Rancheros***

Our delicious pizza crust topped with sunny side up eggs, smothered in house-made ranchero sauce, black beans and soy chorizo.

Garnished with almond cheese, ripe avocado and micro cilantro. Can be made plant-based upon request

\$15.95

Butternut Squash & Ricotta Pizza

Tomatoes, mozzarella and herbed Ricotta cheese, butternut squash and fresh oregano

\$14.95

Pizza Catona* **\$15.50**

Mozzarella, burrata cheese, Prosciutto di Parma, tomatoes, basil and arugula

Pizza Primavera **\$18.50**

Pesto marinated asparagus, potatoes, yellow squash, sugar plum tomatoes, Kalamata olives and Treviso lettuce. Baked on a vegan pizza crust with vegan Monterey jack cheese and topped with grilled artichoke hearts, basil flower and peperonata sauce

Pizza el Diablo **\$17.95**

Our spicy chicken classic with grilled cilantro chicken breast, three chili sauce, fresh jalapeno, micro cilantro and mozzarella

Sunrise Pizza* **\$15.50**

Sausage, pancetta, mozzarella, potatoes, poached egg & brown sage butter

Margherita Pizza **\$13.50**

Tomatoes, fresh mozzarella and basil

D'Lox Pizza **\$17.50**

Smoked salmon, herbed mascarpone, red onions, arugula, fennel & capers

Wild Mushroom Pizza **\$18.95**

Sautéed wild mushrooms, braised balsamic onions, mozzarella, burrata and truffle pecorino cheeses. Garnished with wild arugula

URTH KIDS' MENU 4

Grilled Chicken Panini **\$11.50**

Urth grilled chicken, Monterey jack cheese on country bread

Macaroni and Cheese **\$9.75**

All time favorite with cheddar cheese sauce

Grilled Cheese Panini **\$8.50**

Country white bread with mozzarella cheese

Urth OPB & J (Organic Peanut Butter & Jelly Sandwich) **\$7.25**

Soft bread with organic peanut butter and Urth's famous strawberry jam

COFFEE, FRENCH PRESS & COCOA 5

Coffee of the Day **AVAILABLE OPTIONS**

Small: \$2.75

Medium: \$3.25

Large: \$3.95

Hot Cocoa **AVAILABLE OPTIONS**

Small: \$4.25

Medium: \$4.75

Large: \$5.50

French Press of Coffee or Tea **AVAILABLE OPTIONS**

Small: \$5.50

Large: \$6.95

One Refill of Coffee of the Day

for dine-in only

AVAILABLE OPTIONS

Small: \$1.10

Medium: \$1.10

Large: \$1.55

Steamed Milk

With natural vanilla, sugar-free vanilla, gingerbread, hazelnut, almond, caramel, coconut, banana, mango or mint flavor

AVAILABLE OPTIONS

Small: \$2.75

Medium: \$2.95

Large: \$3.50

Flavor Add: \$0.75

URTH CAFFÉ 'S THANKSGIVING PIES 6

Classic Pumpkin Pie

Our Classic Pumpkin Pie is a deep-deep-dish delight with Urth's secret recipe, lightly spiced fresh pumpkin filling contained by a crust of crushed, house-made organic graham crackers

Victory Vegan Pumpkin Pie**

The Victory Vegan Pumpkin Pie is made without gluten, eggs, dairy, or refined sugar

Sweet Potato Pie

Organic sweet potatoes roasted in Urth's stone deck ovens to become a filling that tastes like your favorite sweet potato casserole. The filling is poured into a deep hand-built crust of crushed house-baked ginger snap cookies all topped by a thick topping of crushed pecans!

Classic Apple Pie

Our old-fashioned pie crust filled with hand-peeled Granny Smith apples, golden raisins, and walnuts

Old-Fashioned Pecan Pie

Flaky pie crust filled with house-roasted pecan filling and topped with whole pecans

Apple Tarte Tatin

Caramelized apples baked in a buttery crust