

Urth Caffe Orange

100 W Chapman Ave 92866-1405 · +19493295755 · Updated: Jan 14, 2026

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BREADS & PASTRIES 9

Toasted Bagel

Plain, seeded or onion

AVAILABLE OPTIONS

Served with Butter: \$3.50

Bagel with Jam: \$3.95

Bagel with Cream Cheese: \$4.25

Urth Croissants

AVAILABLE OPTIONS

Butter: \$4.25

Almond, Double Chocolate, Chocolate Pistachio:

\$4.75

Ham & Cheese: \$5.25

Nutella® Girella Buns

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

\$5.25

Bread Pudding

Made from our own brioche baked in custard. Cinnamon raisin bread pudding is also available

\$5.95

Scones

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

\$4.25

Breads

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

AVAILABLE OPTIONS

Bread with Butter: \$3.50

Bread with Jam: \$3.95

Bread with Cream Cheese: \$4.25

Danish Pastries

AVAILABLE OPTIONS

Cheese or Fruit Danishes: \$4.50

Mixed Fruit Danish: \$4.95

Famous Pecan Sticky Buns

"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!

\$5.95

Muffins

Blueberry, Chocolate, Banana poppy seed, Pumpkin cranberry

AVAILABLE OPTIONS

\$3.95

Green Tea: \$4.25

Gluten-Free Fruit Muffin: \$4.25

BREAKFAST FAVORITES 12

Urth Pumpkin Pancakes

\$14.95

Urth Caffé's famous Pumpkin Pie Pancakes are a seasonal favorite now available. Our secret-recipe pumpkin pie filling is folded into the pancake batter, then griddled and topped by whipped cream, Acacia honey butter and pie crust crumbles. Seasonal

Urth Laguna Breakfast**

AVAILABLE OPTIONS

Two eggs any style, Urth potatoes, mixed mushrooms, oven-roasted tomato, bacon, sausage and whole wheat toast

\$19.95

Add an Extra Egg: \$2.95

Breakfast Burrito**

AVAILABLE OPTIONS

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

\$13.50

Add Pancetta: \$2.50

Huevos Rancheros Burrito*

\$14.95

Farm-fresh eggs, house-made Ranchero sauce, black beans, soy chorizo, almond cheese, ripe avocado and micro cilantro wrapped up in a warm flour tortilla (gluten-free*** tortilla is available). Garnished with fresh jalapeño chili. Can be made 100% plant-based upon request! Served all day

Banana Walnut Waffle

\$14.50

Our classic Belgian waffle with fresh bananas and caramel sauce topped with a bruleed banana and garnished with chopped roasted walnuts

The Urth Parfait

AVAILABLE OPTIONS

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

\$8.95

Add Organic Greek Yogurt:

\$1.00

Pumpkin Waffle

\$13.50

Our Belgian waffle batter blended with our lightly spiced pumpkin puree, then topped with fresh whipped cream, Acacia flower honey butter and pie crust crumbles. Seasonal

The Urth Breakfast

\$8.25

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

Fresh Corn Waffle

\$13.95

Our delicious gluten-free*** waffle is made with fresh organic white corn. This waffle is so crunchy on the outside and soft on the inside - it tastes like fresh cornbread hot out of the oven. It is available with the popular toppings of caramelized bananas & walnuts, acai sorbet, vanilla ice cream and chocolate sauce anytime day or night

Classic Belgian Waffle

AVAILABLE OPTIONS

Old-fashioned Belgian buttermilk waffle with pure maple syrup & butter

\$11.50

Add Fresh Fruit: \$3.50

Acai Sorbet or Vanilla Ice Cream Waffle

\$14.50

Our classic Belgian waffle topped with fresh strawberries and bananas served with a scoop of Acai Sorbet garnished with coconut and Nutella drizzle. Vanilla ice cream can be substituted for the scoop of Acai sorbet upon request

The Cottage Parfait***

\$9.95

Our Urth Crunch Gluten-Free Cereal layered with organic Greek yogurt, strawberry jam, mixed berries and seasonal fruit. Served all day

BREAKFAST PANINIS 2

Prosciutto & Cheese Breakfast Panini**

\$13.50

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

Egg White & Spinach Breakfast Panini

\$13.95

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

BREAKFAST BY THE BOWL 9

Urth Bread Pudding Breakfast

\$10.95

Warm bread pudding made from our own brioche baked in custard. Served with topping choice of slow-roasted apples or caramelized bananas, with steamed milk. Cinnamon raisin bread pudding is also available

Urth Crunch Gluten-Free Cereal

AVAILABLE OPTIONS

A delicious gluten-free***, organic breakfast cereal made with organic puffed grains (corn, rice, millet), honey, walnuts, pistachios, gogi berries, chia seeds and more. It's packed with antioxidants! Served with your choice of milk

\$8.95

Add Fresh Fruit: \$3.50

Banana Nut Oatmeal

\$11.95

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

Urth Acai Bowl

\$12.95

The purest organic Brazilian acai fruit sorbet made exclusively for Urth. Served with fresh-cut fruits, Urth Granola™, or gluten-free Urth Crunch cereal, and your choice of one topping of organic chia seeds, coconut, or cocoa nibs. Served all day

Fresh Grapefruit Bowl

\$6.95

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

Urth Granola™ Bowl

AVAILABLE OPTIONS

Oven-roasted organic 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

\$8.95

Add Fresh Fruit: \$3.50

Organic Oatmeal

AVAILABLE OPTIONS

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

\$8.50

Add Fresh Fruit: \$3.50

Yogurt Bowl

AVAILABLE OPTIONS

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

\$7.50

Add Fresh Fruit: \$3.50

Add Organic Greek Yogurt:

\$1.00

Berry Bowl

AVAILABLE OPTIONS

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

Regular: \$16.50

Strawberries Only: \$14.50

EGG DISHES 8

Huevos Rancheros

\$14.95

Sunny side up eggs served over crispy corn tortillas smothered in house-made Ranchero sauce, black beans and soy chorizo. Topped with almond cheese, ripe avocado, micro cilantro and zaatar spices. Can be made 100% plant-based upon request!

Eggs Salmone

\$18.95

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

The Rustic Poached

\$9.95

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

Eggs Any Style

AVAILABLE OPTIONS

Eggs cooked any style, served with locally grown mixed greens salad dressed with Urth vinaigrette. Served with salsa & fresh baked bread

\$8.95

Add an Extra Egg: \$2.15

Poach di Parma**

\$17.95

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

Natural Beef Hash

\$20.95

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

Eggs Verde

\$15.95

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

Eggs Benedict Canyon**

AVAILABLE OPTIONS

Two poached eggs with freshly prepared Hollandaise sauce served with your choice of delicious smoked salmon or thinly sliced Italian ham. All stacked on top of house-made potato latkes, ciabatta or brioche bread

\$17.95

With Smoked Salmon:

\$18.95

OMELETS & SCRAMBLES 9

The Italian Omelet

\$15.50

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

The Mushroom Omelet

\$14.50

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

The Spinach & Feta Omelet

\$14.50

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

The Chicken Pesto Omelet

\$15.50

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

The Salmon Scramble

\$9.95

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

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|--|----------------|
| The Mexican Omelet | \$14.50 |
| Three eggs, Roma tomatoes, green chilies, red onions, Monterey jack cheese and cilantro. Served with fresh salsa | |
| The Grilled Vegetable Omelet | \$14.50 |
| Three eggs with grilled zucchini, eggplant, mushrooms and roasted red peppers sprinkled with parmesan cheese | |
| The Sausage & Potato Omelet | \$14.50 |
| Three eggs with spicy chicken sausage, heirloom potatoes, bell peppers, onions and chopped parsley | |
| The Salmon Scramble | \$15.50 |
| Three eggs with our natural smoked salmon, Roma tomatoes and chives | |

PANCAKES, FRENCH TOAST & MORE 9

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|--|--------------------------|
| French Toast King | \$17.95 |
| Our house-made brioche drenched in vanilla custard, baked, and lightly caramelized with honey butter served with fresh whipped cream, berries, walnuts and pure maple syrup. Replace the whipped cream topping with Bananas & Walnuts or a scoop of vanilla Ice Cream or Acai Sorbet with coconut sprinkles for an additional charge | |
| Pumpkin Waffle | \$13.50 |
| Our Belgian waffle batter blended with our lightly spiced pumpkin puree, then topped with fresh whipped cream, Acacia flower honey butter and pie crust crumbles. Seasonal | |
| Gluten-Free*** White Corn Pancakes | \$15.95 |
| Our house-made gluten-free pancakes made with organic, local white corn, griddled to a golden brown and topped with Acacia honey butter. Served with pure maple syrup. Filled with your choice of one of the following, fresh strawberries, blackberries, raspberries, blueberries, bananas or chocolate +\$3.50 | |
| Stuffed French Toast | \$19.95 |
| Our delicious brioche bread, stuffed with fresh banana and creamy Nutella® spread and drenched in fresh cream and egg batter. Griddled to a golden brown and served with whipped cream and pure maple syrup | |
| Classic Belgian Waffle | AVAILABLE OPTIONS |
| Old-fashioned Belgian buttermilk waffle with pure maple syrup & butter | \$11.50 |
| | Add Fresh Fruit: |
| | \$3.50 |
| Urth Pumpkin Pancakes | \$14.95 |
| Urth Caffé's famous Pumpkin Pie Pancakes are a seasonal favorite now available. Our secret-recipe pumpkin pie filling is folded into the pancake batter, then griddled and topped by whipped cream, Acacia honey butter and pie crust crumbles. Seasonal | |
| Organic Buttermilk Pancakes | \$13.95 |
| Our house-made pancakes made with organic buttermilk griddled to a golden brown and topped with Acacia honey butter. Served with pure maple syrup. Filled with your choice of one of the following, fresh strawberries, blackberries, raspberries, blueberries, bananas or chocolate +\$3.50 | |
| French Toast | \$16.95 |
| Our delicious brioche bread, drenched in fresh cream and egg batter, griddled to a golden brown. Served with whipped cream, Acacia honey butter and pure maple syrup | |

Fresh Corn Waffle

\$13.95

Our delicious gluten-free*** waffle is made with fresh organic white corn. This waffle is so crunchy on the outside and soft on the inside – it tastes like fresh cornbread hot out of the oven. It is available with the popular toppings of caramelized bananas & walnuts, acai sorbet, vanilla ice cream and chocolate sauce anytime day or night

URTH BREAKFAST PIZZA 10

Sunrise Pizza**

\$15.95

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

The Avocado Pizza* (Featured)

\$16.95

Urth's Avocado Pizza is a cool and healthy new dish very similar to our Avocado Toast, only served on our famous house-made pizza crust baked with tomato sauce then covered with hummus, a generous layer of the finest fresh sliced avocado, garnished with almond cheese, micro cilantro, and quinoa – 100% plant-based

Margherita Pizza

\$13.95

Tomatoes, fresh mozzarella and basil

D'Lox Pizza

\$17.95

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

Pizza el Diablo

\$18.50

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

Pizza Huevos Rancheros^

\$16.50

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

Butternut Squash & Ricotta Pizza

\$15.50

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

Pizza Catona**

\$15.95

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

Pizza Primavera

\$18.95

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

Wild Mushroom Pizza

\$19.50

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

ALL-DAY BRUNCH 6

Smoked Salmon Plate

\$18.50

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

Urth Acai Bowl

\$12.95

The purest Brazilian acai fruit sorbet made exclusively for Urth. Served with fresh-cut fruits, Urth Granola, TMor gluten-free Urth Crunch cereal, and your choice of one topping of organic chia seeds, coconut, or coco nibs

Quiche of the Day **\$15.50**
Served with locally grown mixed greens salad

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

\$14.50
Add Heirloom Tomatoes: \$2.50
Add Poached Egg: \$2.95
Add Pancetta: \$2.95

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

\$13.95
With Egg Whites: \$2.50

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: \$12.50
Full: \$17.50

BREAKFAST SIDES 7

Potato Latkes **\$4.95**

All Natural Mild or Spicy Chicken Sausage **\$5.95**

House-Made Vegan Sausage **\$5.95**

Natural Smoked Salmon (Lox) **\$9.95**

Urth Heirloom Breakfast Potatoes **\$5.95**

Thick Cut Bacon** **\$4.95**

One Egg Cooked Any Style **\$2.50**

EXTRAS 16

Urth Jams **\$0.75**

Pure Maple Syrup **\$1.50**

Organic Peanut Butter **\$1.50**

Organic Yogurt **\$1.50**

Green Chilies **\$1.50**

Fresh House-Made Salsa **\$1.50**

Sliced Tomato **\$2.50**

Avocado **\$3.75**

Cream Cheese **\$0.75**

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|------------------------|---------------|
| Cottage Cheese | \$0.75 |
| Sourdough Bread | \$2.00 |
| Hearts of Palm | \$2.75 |
| Baby Artichokes | \$2.75 |
| Guacamole | \$2.75 |
| Black Beans | \$2.75 |
| Cheeses | \$3.95 |

ALL-DAY BRUNCH ENTREES 13

Pumpkin Waffle **\$13.50**

Our Belgian waffle batter blended with our lightly spiced pumpkin puree, then topped with fresh whipped cream, Acacia flower honey butter and pie crust crumbles. Seasonal

D'Lox Toast **\$16.95**

Thick sliced English Buckwheat Toast topped with Lox, cream cheese, tomatoes, capers, thinly sliced red onions and a dollop of lemon dill mascarpone

Avocado Toast **AVAILABLE OPTIONS**

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

\$14.50

Add Heirloom Tomatoes:

\$2.50

Add Poached Egg: \$2.95

Add Pancetta: \$2.95

Huevos Rancheros Burrito* **\$14.95**

Farm-fresh eggs, house-made Ranchero sauce, black beans, soy chorizo, almond cheese, ripe avocado and micro cilantro wrapped up in a warm flour tortilla (gluten-free*** tortilla is available). Garnished with fresh jalapeño chili. Can be made 100% plant-based upon request! Served all day

Classic Belgian Waffle **AVAILABLE OPTIONS**

Old-fashioned Belgian buttermilk waffle with pure maple syrup & butter

\$11.50

Add Fresh Fruit: \$3.50

Acai Sorbet or Vanilla Ice Cream Waffle **\$14.50**

Our classic Belgian waffle topped with fresh strawberries and bananas served with a scoop of Acai Sorbet garnished with coconut and Nutella drizzle. Vanilla ice cream can be substituted for the scoop of Acai sorbet upon request

Quiche of the Day **\$15.50**

Served with locally grown mixed greens salad

French Toast King **\$17.95**

Our house-made brioche drenched in vanilla custard, baked, and lightly caramelized with honey butter served with fresh whipped cream, berries, walnuts and pure maple syrup. Replace the whipped cream topping with Bananas & Walnuts or a scoop of vanilla Ice Cream or Acai Sorbet with coconut sprinkles for an additional charge

Smoked Salmon Plate **\$18.50**

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

Urth Acai Bowl **\$12.95**

The purest organic Brazilian acai fruit sorbet made exclusively for Urth. Served with fresh-cut fruits, Urth Granola™ or gluten-free Urth Crunch cereal, and your choice of one topping of organic chia seeds, coconut, or cocoa nibs

Fresh Corn Waffle **\$13.95**

Our delicious gluten-free*** waffle is made with fresh organic white corn. This waffle is so crunchy on the outside and soft on the inside – it tastes like fresh cornbread hot out of the oven. It is available with the popular toppings of caramelized bananas & walnuts, acai sorbet, vanilla ice cream and chocolate sauce anytime day or night

Banana Walnut Waffle **\$14.50**

Our classic Belgian waffle with fresh bananas and caramel sauce topped with a bruleed banana and garnished with chopped roasted walnuts

The Egg Sandwich

AVAILABLE OPTIONS

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

\$13.95

With Egg Whites: \$2.50

URTH PIZZA 10

The Avocado Pizza* (Featured) **\$16.95**

Urth's Avocado Pizza is a cool and healthy new dish very similar to our Avocado Toast, only served on our famous house-made pizza crust baked with tomato sauce then covered with hummus, a generous layer of the finest fresh sliced avocado, garnished with almond cheese, micro cilantro, and quinoa – 100% plant-based

Butternut Squash & Ricotta Pizza **\$15.50**

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

Pizza Catona** **\$15.95**

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

Pizza Primavera **\$18.95**

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

Wild Mushroom Pizza **\$19.50**

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

Pizza Huevos Rancheros^ **\$16.50**

Our delicious pizza crust topped with mozzarella cheese, farm fresh 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

Margherita Pizza **\$13.95**

Tomatoes, fresh mozzarella and basil

D'Lox Pizza **\$17.95**

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

Sunrise Pizza****\$15.95**

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

Pizza el Diablo**\$18.50**

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

SANDWICHES 6**White Albacore Tuna Sandwich****AVAILABLE OPTIONS**

White albacore tuna, celery, onion, cucumbers, tomato, olive oil, vinegar and mayo on bread

Half: \$11.95

Full: \$15.95

Chicken Curry Sandwich**AVAILABLE OPTIONS**

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

Half: \$11.95

Full: \$15.95

Herb-Roasted Turkey Breast**AVAILABLE OPTIONS**

Dijon mustard and mayonnaise

Half: \$11.95

Full: \$15.95

Grilled Veggies with Pesto**AVAILABLE OPTIONS**

Eggplant, zucchini, mushroom and roasted peppers

Half: \$11.95

Full: \$15.95

Sprout Sandwich**AVAILABLE OPTIONS**

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

Half: \$11.95

Full: \$15.95

Grilled Cilantro Chicken Breast with Pesto**AVAILABLE OPTIONS**

Cheese-free pesto is available

Half: \$12.50

Full: \$16.95

SIGNATURE SANDWICHES 4**Caprese Sandwich****\$15.95**

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

Urth Pot Roast Sandwich**\$20.95**

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

The "New Yorker" Sandwich**\$17.95**

A classic Rueben 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

Turkey Burger**\$16.95**

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

GRILLED PANINI SANDWICHES 5

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|--|----------------|
| Panini el Diablo | \$17.95 |
| Grilled cilantro marinated chicken breast, three chili sauce, thinly sliced jalapeno, micro cilantro and Monterey jack cheese | |
| Vegan Patty Melt Panini | \$17.95 |
| Plant-based patty topped with slowly melted onions and plant-based pepper jack cheese, grilled panini style on our country white bread | |
| Panini Roasted Turkey | \$17.95 |
| Urth herb-roasted turkey breast with Jarlsberg cheese. Served on plain or olive focaccia bread with whole grain mustard sauce | |
| Vegan Panini Portabella | \$17.95 |
| Grilled portabella mushrooms, roasted peppers, wild arugula, grilled artichokes with pesto and almond cheese spread | |
| Parma Panini** | \$17.95 |
| Prosciutto di Parma, fresh mozzarella cheese, roasted peppers, Roma tomatoes, basil pesto, black olive spread, and balsamic reduction | |

SIGNATURE SALADS 10

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|--|--------------------------------|
| The Urth Salad | AVAILABLE OPTIONS |
| Our famous salad made with locally grown mixed greens, feta cheese, sugar plum tomatoes, hearts of palm, garbanzo beans, Kalamata olives (with pits) and pine nuts in Urth vinaigrette dressing. Served with fresh baked bread | Half: \$12.75 Full: \$16.95 |
| Nicoise Salad | \$22.95 |
| House-smoked salmon, live butter lettuce, haricot vert, potatoes, tomatoes, olives, shallots and a hard poached egg. Tossed in our tarragon lemon vinaigrette | |
| Paradise Salad | \$19.95 |
| 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 | |
| Caesar Salad | AVAILABLE OPTIONS |
| Locally grown hearts of Romaine, reggiano parmesan cheese, cheese chips and our delicious homemade Caesar dressing | Half: \$11.95 Full: \$15.95 |
| Fresh Fruit Plate | AVAILABLE OPTIONS |
| An array of the finest seasonal fruits served with cottage cheese or organic nonfat yogurt. Fruit is cut to order | Half: \$12.50 Full: \$17.50 |
| Urth Farmer's Salad | \$16.95 |
| Locally grown baby spinach salad with peppercorn dressing, grilled artichokes, sugar plum tomatoes, French radishes, red onion, shaved fennel, glazed pecans and shaved parmesan cheese. Served with dried fruit & nut bread and butter upon request | |
| Caravan Kale Salad | \$18.50 |
| 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 | |
| The Greek Salad | \$16.95 |
| Live butter lettuce and Treviso lettuce tossed with avocado, seedless cucumbers, feta, Kalamata olives (with pits), sugar plum tomatoes and Urth oregano vinaigrette. Served with pita bread | |
| Mixed Greens Salad | AVAILABLE OPTIONS |
| With balsamic vinaigrette dressing with fresh baked bread | Half: \$9.95 Full: \$13.50 |

Heirloom Tomato & Burrata Salad

\$18.50

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

ENTRÉE SALADS 6

Herb-Roasted Turkey Breast Salad

AVAILABLE OPTIONS

Half: \$11.95

Full: \$15.50

Chicken Curry Salad

AVAILABLE OPTIONS

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

Half: \$11.95

Full: \$15.50

Hummus & Tabouli

AVAILABLE OPTIONS

Half: \$11.95

Full: \$15.50

White Albacore Tuna Salad

AVAILABLE OPTIONS

Half: \$11.95

Full: \$15.50

Grilled Veggies with Pesto

AVAILABLE OPTIONS

Half: \$11.95

Full: \$15.50

Grilled Cilantro Chicken Breast with Pesto

AVAILABLE OPTIONS

Half: \$12.50

Full: \$16.95

LUNCH ENTRÉES 7

The Mediterranean Platter

\$17.95

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

Urth Quesadilla

AVAILABLE OPTIONS

Monterey jack cheese melted in a flour, spinach or wheat tortilla. Served with black beans, sour cream, guacamole and salsa. Chopped chilies on request

\$12.95

With Pot Roast: \$19.50

With Grilled Chicken, Tuna or Grilled Veggies:

\$15.95

Add: Substitute Almond Cheese for Cheese: \$1.50

The Tostada

\$17.95

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

Soups du Jour

Choose daily between Tomato Rice soup or Vegetarian Chili. Other soup options are available on different days. Served with fresh baked bread and butter upon request

AVAILABLE OPTIONS

\$7.95

Chicken Soup is Also Available: \$9.95

Chicken or Clam Chowder: \$2.00

Lasagna

\$17.95

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

Urth Tamales

\$16.50

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

Nori Plum Rice Wrap

\$16.50

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

URTH KIDS' MENU 4

Grilled Chicken Panini

\$12.50

Urth grilled chicken, Monterey jack cheese on country bread

Macaroni and Cheese

\$10.75

All time favorite with cheddar cheese sauce

Grilled Cheese Panini

\$9.50

Country white bread with mozzarella cheese

Urth OPB & J (Organic Peanut Butter & Jelly Sandwich)

\$7.95

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

SIDE DISHES 8

Hummus

\$6.95

Albacore Tuna Salad

\$6.75

Curry Chicken

\$7.25

Natural Smoked Salmon (Lox)

\$9.50

Grilled Veggies

\$6.95

Grilled Chicken

\$7.25

Herb-Roasted Turkey

\$7.25

House-Smoked Salmon Filet

\$9.75

ALL-DAY EXTRAS 18

| | |
|-------------------------------|---------------|
| Cottage Cheese | \$0.75 |
| Green Chilies | \$1.50 |
| Pesto | \$1.50 |
| Organic Peanut Butter | \$1.50 |
| Fresh House-Made Salsa | \$1.50 |
| Sliced Tomato | \$2.50 |
| Avocado | \$3.75 |
| Cheeses | \$3.95 |
| Jarlsberg, Feta, Brie | |
| Caesar Dressing | \$1.00 |
| Sour Cream | \$1.00 |
| Kalamata | \$1.00 |
| Mixed Olives | \$1.00 |
| w/ pits | |
| Sourdough Bread | \$2.00 |
| Hearts of Palm | \$2.75 |
| Baby Artichokes | \$2.75 |
| Guacamole | \$2.75 |
| Black Beans | \$2.75 |
| Grape Leaves | \$3.50 |

ESPRESSO DRINKS 15

| | |
|---|--------------------------|
| Espresso | AVAILABLE OPTIONS |
| | Single: \$3.75 |
| | Double: \$4.75 |
| Caffé Bebero | AVAILABLE OPTIONS |
| A short espresso layered with sweetened condensed milk. Can be made 100% plant-based upon request | Single: \$4.50 |
| | Double: \$5.50 |
| Green or Red Tea Bebero | \$6.25 |
| Made with organic Wazuka ceremonial matcha or rooibos tea espresso layered with sweetened condensed milk. Can be made 100% plant-based upon request | |

Italian Cappuccino™

Authentic Italian cappuccino prepared by carefully folding thick, creamy frothed milk into espresso—highly recommended!

AVAILABLE OPTIONS

Small: \$5.25
Medium: \$5.50
Large: \$6.50

Caffé Latté

Some say ours is the best in the world!

AVAILABLE OPTIONS

Small: \$5.25
Medium: \$5.50
Large: \$6.50

Honey Vanilla Latté

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

AVAILABLE OPTIONS

Small: \$5.75
Medium: \$6.50
Large: \$7.50

Mocha Mint

Mint flavor, whipped cream with mint chocolate shavings

AVAILABLE OPTIONS

Small: \$6.25
Medium: \$6.75
Large: \$7.75

Rude Awakening

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

AVAILABLE OPTIONS

Small: \$4.50
Medium: \$5.25
Large: \$5.75

Espresso Macchiato

Our espresso with a dollop of steamed milk

AVAILABLE OPTIONS

Single: \$4.50
Double: \$5.50

Green or Red Tea Espresso

Made with organic Wazuka ceremonial matcha or rooibos tea

\$5.50

Cappuccino

Espresso capped high with lots of foamy milk

AVAILABLE OPTIONS

Small: \$5.25
Medium: \$5.50
Large: \$6.50

Gran Caffé Cappuccino

A special Roman cappuccino with sugar & spice infused espresso

AVAILABLE OPTIONS

Small: \$5.25
Medium: \$5.50
Large: \$6.50

Spanish Latté™

A sweet, creamy caffè latté inspired by coffee in Barcelona

AVAILABLE OPTIONS

Small: \$5.75
Medium: \$6.50
Large: \$7.50

Caffé Mocha

Rich, hot cocoa poured over espresso

AVAILABLE OPTIONS

Small: \$5.75
Medium: \$6.50
Large: \$7.50

Caffé Quadra™

Extra strong caffè latté prepared with many ristretto espresso shots

AVAILABLE OPTIONS

Small: \$6.25
Medium: \$6.75
Large: \$7.75

COFFEE, FRENCH PRESS & COCOA 7

Coffee of the Day

AVAILABLE OPTIONS

Small: \$2.95
Medium: \$3.50
Large: \$4.25

Hot Cocoa

AVAILABLE OPTIONS

Small: \$4.75
Medium: \$5.25
Large: \$6.25

Urth Nitro Coffee

Urth Italia™, our heirloom & organic espresso blend, cold brewed and nitrogen infused to create a delicious creamy head of foam

AVAILABLE OPTIONS

Small: \$5.25
Large: \$6.25

French Press of Coffee or Tea

AVAILABLE OPTIONS

Small: \$6.50
Large: \$7.50

One Refill of Coffee

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: \$3.25
Medium: \$3.50
Large: \$4.25
Flavor Add: \$0.75

Urth Cold Brew

Urth Italia™, our heirloom & organic espresso blend, cold brewed in-house for 24 hours creating a smooth, rich, chocolatey brew

AVAILABLE OPTIONS

Small: \$4.25
Large: \$5.25

BLENDED ICE DRINKS 6

Spanish Latté™ Granita

Our most famous blended ice drink—creamy and sweet

\$8.25

Caffé Mocha Granita

Blended ice mocha with rich chocolate and organic espresso

\$8.25

Monkey Granita™

Organic espresso, organic matcha green tea or organic Rooibos with fresh banana milkshake

\$8.25

Caffé Granita

Blended ice cappuccino with creamy vanilla

\$7.75**Caffé Glacé**

House-made vanilla milkshake drenched with organic espresso

\$7.75**Milkshake**

Chocolate or Vanilla

\$7.25**ORGANIC TEA DRINKS** 13**Hot Tea**

Choose from our world class, hand-picked estate teas — black, oolong, green and certified organic herbal infusions

AVAILABLE OPTIONS

Small: \$3.95

Medium: \$4.25

Large: \$4.50

Rumi Latté™

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

AVAILABLE OPTIONS

Small: \$6.50

Medium: \$7.25

Large: \$7.75

Green Rose Latté™

Organic matcha with Earl Grey, pink rose, and oat milk

AVAILABLE OPTIONS

Small: \$6.50

Medium: \$7.25

Large: \$7.75

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: \$6.25

Medium: \$6.50

Large: \$7.25

Japanese Tea Latté

Made with organic matcha green tea

AVAILABLE OPTIONS

Small: \$6.25

Medium: \$6.50

Large: \$7.25

Thai Red Tea Latté

A creamy Thai style latté with organic Rooibos. Can be made 100% plant-based upon request

AVAILABLE OPTIONS

Small: \$5.75

Medium: \$6.25

Large: \$6.95

Urth Iced Tea

Half tea, half lemonade

\$4.25**Matcha Americano**

Made with our exclusive organic Wazuka ceremonial matcha

\$5.50**Rising Sun Latté™**

Energy drink w/ organic matcha, organic espresso & dark chocolate. Can be made 100% plant-based upon request

AVAILABLE OPTIONS

Small: \$6.50

Medium: \$7.25

Large: \$7.75

African Tea Latté

Organic Rooibos tea with traditional African spices

AVAILABLE OPTIONS

Small: \$5.75
Medium: \$6.25
Large: \$6.95

English Tea Latté

A rich creamy organic tea latté...perfect for high tea!

AVAILABLE OPTIONS

Small: \$5.75
Medium: \$6.25
Large: \$6.95

Moroccan Mint Latté

Made with organic green tea and cool creamy mint

AVAILABLE OPTIONS

Small: \$6.25
Medium: \$6.50
Large: \$7.25

Iced Tea of the Day

Regular, herbal & green tea

\$3.75

URTH BOBAS ⁹

Organic Green Tea Boba

Can be made 100% plant-based upon request. Available with natural vanilla, sugar-free vanilla, gingerbread, hazelnut, almond, caramel, coconut, banana, mango or mint flavor

AVAILABLE OPTIONS

On Ice: \$6.50
Blended: \$8.25

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: \$6.50
Blended: \$8.25

Organic Rising Sun Boba™

Organic matcha, organic espresso & dark chocolate. Can be made 100% plant-based upon request

AVAILABLE OPTIONS

On Ice: \$7.25
Blended: \$8.75

Organic Moroccan Mint Boba

AVAILABLE OPTIONS

On Ice: \$6.50
Blended: \$8.25

Thai Red Tea Boba

Can be made 100% plant-based upon request

AVAILABLE OPTIONS

On Ice: \$6.50
Blended: \$8.25

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: \$6.50
Blended: \$8.25

Organic Rumi Boba™

Finest organic turmeric, ceylon cinnamon, maple syrup & oat milk

AVAILABLE OPTIONS

On Ice: \$7.25
Blended: \$8.75

Organic Green Rose Boba

Organic matcha with earl grey, pink rose & oat milk

AVAILABLE OPTIONS

On Ice: \$7.25
Blended: \$8.75

Divine Spice™ Chai Boba

AVAILABLE OPTIONS

On Ice: \$6.50

Blended: \$8.25

JUICES & SMOOTHIES 11

Fresh Juice Bar

AVAILABLE OPTIONS

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

Small: \$7.25

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

Large: \$8.25

Add Per Additional Fruit Combined to Original Juice:

\$0.50

Urth's Green Juice

\$8.50

Spinach, celery, parsley, apple and ginger

Purple Power™

\$8.50

packed with antioxidants: Acai, fresh beets, almond milk, and almond slices on top

Amazon Rainforest Smoothie™

\$8.75

a tropical fruit delight with acai, mango, pineapple, and banana

Sunshine Smoothie™

\$8.75

pineapple, apple, celery, lemon and ginger

Lemonade

\$4.25

Naturally delicious

Mixed Veggie Juice

\$8.50

Carrot, beet, celery and ginger

Sunshine Juice™

\$8.50

apple, pineapple, celery, lemon and ginger

Smoothies

AVAILABLE OPTIONS

Choose from fresh seasonal fruits of the day such as strawberries, bananas, kiwis, pineapple, watermelon and mango. Please ask for availability

\$8.50

Smoothies with Just One Fruit: \$2.00

Divine Date Smoothie™*

\$8.75

100% plant-based and an excellent source of protein with organic whole dates, banana, organic peanut butter, cocoa nibs, oat milk and almond slices on top for a taste that is simply divine!

Vivavocado Smoothie™*

\$10.25

Made with fresh creamy avocado, cucumber, pineapple, mango, mint leaves, and a touch of maple syrup. Filled with only the freshest fruits and vegetables

NATURAL SODAS & BOTTLED DRINKS 5

San Pellegrino

AVAILABLE OPTIONS

Small: \$4.95

Large: \$6.50

| | |
|--------------------|--------------------------|
| Root Beer | \$4.25 |
| Orangina | \$4.25 |
| Acqua Panna | AVAILABLE OPTIONS |
| Bottled Water | Small: \$4.95 |
| | Large: \$6.50 |
| Ginger Ale | \$4.25 |

URTH BEERS 5

| | |
|---|----------------|
| Draft - Lagunitas IPA, ABV: 6.2% IBU: 51 Petaluma, California | \$10.00 |
| Lagunitas Brewing Company takes great pride in our commitment to reducing our environmental impact. Today we continue that work by creating a more resilient and regenerative craft beer industry | |
| New Belgium Voodoo Ranger Imperial IPA 9% ABV, IBU: 70 Fort Collins, Colorado | \$7.00 |
| 100% employee owned brewery. Open since 1991, it is recognized as one of the 50 most sustainable companies in the world. A rare blend of hops and fresh cut pine followed by citrus (grapefruit & orange) and grass, herbal hop notes and light stone fruit, graham cracker and bread dough | |
| Deschutes Obsidian Stout 6.7% ABV, IBU: 40 Bend, Oregon | \$7.00 |
| The Business Intelligence Group named Deschutes Brewery a global sustainability leader as part of their Sustainability Awards program. The brewery also received an honorable Gold Certification through the City of Portland Sustainability at Work program. Deep, robust and richly rewarding, this is beer to linger over. Obsidian has distinct notes of espresso, chocolate, roasted malt and black barley, with just enough hop bite to cut the sweetness | |
| Draft - Modelo Especial, ABV: 4.4% IBU: 19 Mexico City, Mexico | \$8.00 |
| A full flavored Mexican lager consistently delivering a crisp, clean taste that has stood the test of time for 90 years. Modelo Especial embodies substance with style—a straightforward, uncomplicated and consistent experience with an understated style | |
| Draft - Sierra Nevada Hazy Little Thing IPA 6.7% ABV, IBU: 40 Chico, California | \$7.00 |
| Established in 1979, and was named Green Business of the Year by the EPA in 2010 for its practices in sustainability. An unfiltered, unprocessed IPA brewed with Citra, Comet, Simcoe, El Dorado, and Mosaic hops with notes of citrus, pineapple, and orange | |

URTH WINES 8

| | |
|---|----------------|
| Urth Mimosa | \$11.00 |
| Freshly squeezed orange juice and Prosecco | |
| JCB by Jean-Charles Boisset, "N°69" Crémant de Bourgogne, Rosé, Burgundy NV | \$13.00 |
| Made with sustainable & biodynamically-farmed grapes. Vibrant aromas of raspberry and jammy, red currant notes | |
| Raymond Reserve Chardonnay, Napa, California | \$14.00 |
| Certified sustainable & certified Napa green winery. Tropical notes of guava that are accentuated by aromatic notes of balanced almonds and toast | |
| Raeburn Pinot Noir, Russian River, California | \$15.00 |
| Certified sustainable winery. Stunning fruit flavors of lush wild blueberry, raspberry and blackberry with subtle hints of roasted hazelnuts | |

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|---|----------------|
| JCB by Jean-Charles Boisset, "N°21" Crémant de Bourgogne, Burgundy NV | \$11.00 |
| Made with sustainable & biodynamically-farmed grapes. Fresh fruit nose with almond and white flower aromas | |
| Bonterra Rosé, Mendocino, California | \$11.00 |
| Crafted from certified organically grown grapes. White floral bouquet with a soft hint of ripe strawberries | |
| Bonterra Equinox, California | \$10.00 |
| Certified Organic Winery and Farming. Red and black fruit match with a patina of intriguing spice, oak tones | |
| Austerity Cabernet, Paso Robles, California | \$11.00 |
| Certified California sustainable winery. Ripe cherry aromas followed by licorice and sweet oak, bold structured tannins | |

URTH EXQUISITE CAKES 6

| | |
|---|---------------|
| Coconut Royale | \$8.50 |
| Moist coconut sponge cake filled with delicious coconut pastry cream | |
| Flourless Chocolate (Individual) | \$8.50 |
| Our rich dark chocolate is whipped and baked into a creamy, silky and light souffle texture! | |
| Chocolate Hazelnut | \$8.50 |
| Chocolate hazelnut sponge cake layered with Nutella and hazelnut icing. Covered in chocolate hazelnut ganache | |
| Carrot | \$8.50 |
| Baked with golden raisins, fresh pineapple and walnuts and layered with our cream cheese frosting | |
| Berries & Cream | \$8.50 |
| Vanilla sponge cake filled with fresh Chantilly cream and seasonal berries | |
| Chocolate Crown | \$8.50 |
| Chocolate sponge cake filled with rich chocolate mousse and covered in chocolate ganache | |

FAMOUS CHEESECAKES 3

| | |
|--|---------------|
| New York Cheesecake | \$8.50 |
| Classic, decadent cheesecake made with cream cheese, cane sugar and a touch of lemon | |
| Oreo Cheesecake | \$8.50 |
| Two classic favorites, oreos and cheesecake bakes in a delicious cookie crust | |
| Blueberry Cheesecake | \$8.50 |
| Our NY cheesecake topped with a fresh blueberry glaze | |

OLD-FASHIONED PIES 4

| | |
|--|---------------|
| Granny Smith Apple Pie | \$8.75 |
| Our flakey, buttery pie crust loaded with granny smith apples, golden raisins, walnuts and spices | |
| Pumpkin Pie (With Whipped cream) | \$8.75 |
| Creamy classic pumpkin pie baked in our signature graham cracker crust. The best pumpkin pie you have ever had | |

Old-Fashioned Pecan Pie **\$8.75**

We use Kentucky Bourbon, fresh eggs and cane sugar all baked in our puff pastry dough

Banana Cream Pie **\$8.75**

Banana pastry cream layered with fresh bananas and salted caramel. Baked in a vanilla wafer crust

POUND CAKES 2

Marble-Crumb **\$6.25**

Urth Italia Espresso, dark chocolate and vanilla pound cake, topped with a buttery cinnamon crumble

Lemon-Poppy Seed **\$6.25**

Our moist pound cake flavored with fresh lemon juice and lemon zest and covered with a lemon glaze

OTHER GOODIES 4

Almond Biscotti **\$3.75**

Decadent Brownie **\$4.50**

Chocolate Dipped Biscotti **\$3.95**

Quadismali Almond Biscotti **\$5.95**

URTH TIRAMISÚ 2

Matcha Tiramisú **\$8.50**

Matcha green tea soaked ladyfinger cookies combined with matcha flavored mascarpone cheese and white chocolate chunks

Urth Italia™ Tiramisú **\$8.50**

Ladyfinger cookies soaked in Urth Italia Espresso combined with espresso flavored mascarpone cheese

FRESH BAKED CLASSIC COOKIES 3

Chocolate Chunk Pecan **\$3.75**

Our buttery version of the classic with semi sweet chocolate chunks and pecans

Triple Chocolate Chunk **\$3.75**

Our delicious chocolate cookie made with semi sweet, dark and white chocolate

Oatmeal-Raisin **\$3.75**

Made with Organic oatmeal, raisins and flavored with cinnamon

URTH VEGAN DESSERTS 4

Vegan Chocolate Chunk Pecan Cookie **\$4.25**

Vegan Chocolate Cake **\$8.75**

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

| | |
|---|---------------|
| Vegan Oatmeal-Raisin Cookie | \$4.25 |
| <hr/> | |
| Victory Vegan Pumpkin Pie | \$8.75 |
| Gluten-free crust filled with pumpkin filling | |

URTH SPECIAL DESSERTS 4

| | |
|---|---------------|
| Apple Tarte Tatin | \$9.25 |
| Caramelized apples baked in a buttery crust | |
| <hr/> | |
| Urth Napoleon | \$8.75 |
| Our secret recipe pastry cream in house-made puff pastry and caramelized sugar | |
| <hr/> | |
| Urth Fruit Tarts | \$8.50 |
| Glazed seasonal fruits on top of vanilla pastry creme, in a pastry tart (contains almonds) | |
| <hr/> | |
| Tre Latti | \$8.50 |
| Vanilla sponge cake soaked in 3 different sweet milks, a layer of Chantilly cream and iced with a caramelized meringue. Available Wednesday thru Sunday | |