

Urth Caffé

To Go Menu



Urth Santa Monica

310-314-7040

2327 Main St. Santa Monica 90405

Urth Melrose

310-659-0628

8565 Melrose Ave. W. Hollywood 90069

Urth Pasadena

626-844-4644

594 East Colorado Blvd. Pasadena 91101

Urth Orange
Coming Soon!

Urth Beverly Hills

310-205-9311

267 S. Beverly Dr. Beverly Hills 90212

Urth Downtown

213-797-4534

451 S. Hewitt St. Los Angeles 90013

Urth Laguna Beach

949-376-8888

308 N. Pacific Coast Hwy. Laguna Beach 92651

Call for delivery hours.

Please allow 30-60 minutes for delivery. Delivery charges apply.

Pick up orders: prepay by credit card to avoid waiting in line.

Please allow 15-20 minutes to prepare.

Urth Lunch To Go

SANDWICHES

All Urth sandwiches are made on rustic bread, served with farm fresh, locally grown mixed greens salad and Urth balsamic vinaigrette. Salad may be substituted with fresh fruit for an additional \$3.00. Pita, sourdough, whole wheat, ancient grain sprout, olive ciabatta, country white or gluten free bread substitute available.

Grilled Cilantro Chicken Breast with Pesto

Cheese-free pesto is available.
Half - \$9.75 • Full - \$12.25

Herb Roasted Turkey Breast

Dijon mustard and mayonnaise.
Half - \$9.75 • Full - \$12.25

Tuna Sandwich

Celery, onion, cucumbers, tomato, olive oil, vinegar and mayo on bread.
Half - \$9.75 • Full - \$12.25

Chicken Curry

All-natural chicken breast, raisins, onions, celery in a curry sauce & mayo on bread.
Half - \$9.75 • Full - \$12.25

Grilled Veggie with Pesto

Eggplant, zucchini, mushroom and roasted peppers.
Half - \$9.75 • Full - \$12.25

Sprout Sandwich

Alfalfa sprouts, Jarlsberg Swiss cheese, red onion, Roma tomatoes, avocado and hummus on sprouted bread.
Half - \$9.75 • Full - \$12.25

SIGNATURE SANDWICHES

Caprese Sandwich

Fresh mozzarella, roasted peppers, heirloom tomatoes and fresh basil. Served on a toasted baguette with basil oil, balsamic vinegar reduction and sundried tomato spread.
\$12.75

The "New Yorker" Sandwich

A classic Ryebein sandwich with all natural pastrami with Russian dressing, braised green cabbage, imported Swiss cheese on thick slices of marble bread grilled golden brown. Served with a locally grown mixed greens salad and cornichon pickles.
\$13.25

Urth Pot Roast Sandwich

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.
\$15.95

Turkey Burger

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.
\$12.25

URTH PIZZA

Margarita Pizza

Tomatoes, fresh mozzarella and basil.
\$9.95

Butternut Squash & Ricotta Pizza

Tomatoes, mozzarella and herbed Ricotta cheese, butternut squash and fresh oregano.
\$11.95

Melanzane Pizza

House roasted eggplant, parmigiano reggiano, fresh basil, tomato sauce, castelvetro olive and fresh mozzarella.
\$11.95

Pizza Catona

Tomatoes, mozzarella, burrata cheese, Prosciutto di Parma, basil and arugula.
\$12.25

Sunrise Pizza

Sausage, pancetta, mozzarella, potatoes, poached egg and brown sage butter.
\$11.95

D'Lox Pizza

Smoked salmon, herbed mascarpone, red onions, arugula, fennel & capers.
\$13.95

Wild Mushroom Pizza

Sautéed wild mushrooms, braised balsamic onions, mozzarella, burrata and truffle pecorino cheeses. Garnished with wild arugula.
\$15.95

NEW Pizza Primavera

Vegan Monterey Jack cheese, Heirloom mix tomatoes, poached asparagus, Kalamata olives, grilled artichoke hearts on 100% vegan pizza crust
\$15.95

SIDE DISHES

Hummus • Tuna salad

Curry chicken • Grilled chicken

Herb roasted turkey • Grilled veggies

\$6.25

Natural smoked salmon (Lox)

House smoked salmon

\$8.25

SIGNATURE SALADS

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.
Half - \$10.25 • Full - \$12.75

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.
Full - \$12.75

Nicoise Salad

House smoked salmon, live butter lettuce, haricot vert, potatoes, tomatoes, olives, shallots and a hard poached organic egg. Tossed in our tarragon lemon vinaigrette.
Full - \$19.95

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.
Full - \$13.95

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.
Full - \$12.75

Caesar Salad

Locally grown hearts of romaine, reggiano parmesan cheese, cheese chips and our delicious homemade Caesar dressing.
Half - \$9.75 • Full - \$12.25

Mixed Greens Salad

With balsamic vinaigrette dressing. Served with fresh baked bread.
Half - \$7.95 • Full - \$9.95

Fresh Fruit Plate

An array of the finest seasonal fruits served with cottage cheese or organic nonfat yogurt. Fruit is cut to order.
Half - \$10.25 • Full - \$14.25

Heirloom Tomato & Burrata Salad

Fresh burrata cheese, heirloom tomatoes and wild arugula tossed in a Urth vinaigrette. Garnished with basil oil and balsamic reduction.
\$13.95

ENTRÉE SALADS

Made with locally grown mixed greens, Roma tomatoes, dressed with Urth balsamic vinaigrette. Served with fresh baked bread.

Grilled Chicken Breast with Pesto

Herb Roasted Turkey Breast

Butter Turkey

Tuna Salad • Chicken Curry Salad

Grilled Veggies with Pesto

Hummus & Tabouli

Half - \$9.75 • Full - \$12.25

GRILLED PANINI SANDWICHES

Served with locally grown baby spinach, baby sugar plum tomatoes, candied pecans and a peppercorn vinaigrette garnished with marinated mixed olives (with pits). No substitutions.

Panini Portabella

Grilled portabella mushrooms, roasted peppers, arugula, pesto goat cheese and grilled artichokes (completely vegan sandwich also available upon request).
\$13.25

Panini Caprese

Fresh mozzarella, roasted peppers, sundried tomato spread, fresh basil, pesto and olive spread.
\$13.25

Panini Prosciutto Di Parma

Prosciutto di Parma, Italian cheese, sundried tomato spread, porcini mushroom duxelle and fresh basil.
\$13.25

Panini Roasted Turkey

Urth butter roasted turkey breast with Jarlsberg Swiss cheese. Served on plain or olive focaccia bread with whole grain mustard sauce.
\$13.25

Panini El Diablo

Grilled cilantro marinated chicken breast, three chili sauce, thinly sliced jalapeno, micro cilantro and Monterey jack cheese.
\$13.95

LUNCH ENTRÉES

The Mediterranean Platter

A plate of feta cheese, grape leaves, hummus, tabouli, roasted peppers and mixed olives (with pits), grilled artichokes and pure olive oil. Served with pita bread.

\$13.95

Lasagna

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

\$13.75

Urth Quesadilla

Grilled chicken or pot roast (add \$3.00) also available: cheese, tuna, grilled veggies, or soy-cheese quesadilla), Monterey jack cheese melted in a flour, spinach or wheat tortilla. Served with black beans, sour cream, guacamole and salsa. Chopped chilies on request.

\$11.95

Urth Tamales

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

\$11.95

The Tostada

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.

\$12.95

Nori Plum Rice Wrap

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.

\$12.50

Soups Du Jour

Served with fresh baked bread and butter.

\$5.95 a bowl

(Clam Chowder, Roasted Pepper or Wild Mushroom add \$1.00)

The Combo Special

A bowl of soup or vegetarian chili and any Urth sandwich (excludes Caprese, New Yorker, Pot Roast and Turkey Burger) or entrée salad and bread.

Half - \$13.75 • Full - \$15.95

Our Caesar Salad or Urth Salad with

a bowl of soup or vegetarian chili.

Half - \$13.95 • Full - \$15.95

The Light Lunch Combo

Locally grown mixed greens salad with a bowl of soup or vegetarian chili. Served with fresh baked bread and butter.

Half - \$11.95 • Full - \$14.95

ALL-DAY BRUNCH ENTREES

Smoked Salmon Plate

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.

\$13.95

Individual Quiche

Spinach-Mushroom • Chicken-Broccoli

 Apple-wood Smoked Bacon & Leek • Tomato-Basil

Served with locally grown mixed greens salad.

\$11.25

The Cheese Plate

The finest brie, Jarlsberg, Gouda, and French feta cheese served with a sliced baguette and dried fruit and nut bread.

Garnished with sliced apples, seasonal grapes, Dijon mustard and fresh mint leaves...it's great for sharing!

\$13.95

The Egg Sandwich

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

Served with locally grown mixed greens salad.

\$11.25 (with egg whites add \$1.50)

ALL-DAY EXTRAS

Avocado \$2.50 • Guacamole \$2.50 • Grape leaves (2) \$3.00

Cheeses: Jarlsberg • Feta • Gouda • Brie \$3.50 ea.

Sourdough bread (sold only with entrée) \$1.25

Organic peanut butter \$1.00 • Homemade salsa \$1.00

Sliced tomato \$2.00 • Hearts of palm \$2.50 • Pesto \$1.00

Baby artichokes \$2.50 • Tofu \$2.50 • Black beans \$2.50

Caesar dressing 75¢ • Sour cream 75¢ • Cottage cheese 50¢

Green chilies \$1.00 • Kalamata* or Mixed olives* (w/pits) 75¢

*Please be advised! Our olives contain pits.

BREAKFAST BY THE BOWL

Urth Bread Pudding Breakfast

Warm bread pudding served with your choice of slow roasted apples or caramelized bananas with steamed milk. The best in L.A.!

\$7.75

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.

\$6.50 (with fresh fruit add \$3.00)

NEW Urth Crunch Gluten Free Cereal

A delicious new 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.

\$7.95 (with fresh fruit add \$3.00)

Organic Oatmeal

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

\$5.95 (with fresh fruit add \$3.00)

Apple Raisin Oatmeal

Our organic oatmeal topped with slow roasted apples in all their juices with organic raisins. Served with granola and your choice of milk.

\$8.95

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.

\$8.95

Yogurt Bowl

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

\$5.25 (with fresh fruit add \$3.00; with organic Greek yogurt add 75¢)

Berry Bowl

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

\$12.95 (strawberries only \$10.95)

Fresh Grapefruit Bowl

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

\$5.75

EGG DISHES

Our egg dishes are prepared with organic eggs from cage-free, vegetarian fed chickens.



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.

\$13.95

Eggs Salmone

Toasted ancient grain sprout bread, lemon mascarpone, natural smoked salmon and wild arugula, topped with two soft poached eggs, chopped salsa verde and fresh dill.

Served with sliced seasonal melon.

\$12.25

Natural Beef Hash

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

\$14.95

The Rustic Poached

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

\$7.25

Eggs Verde

Two poached organic 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.

\$11.50



***PLEASE BE ADVISED!**

We serve food in its purest and most natural state. Our olives and cherries contain pits!

OMELETS & SCRAMBLES

Served with fresh baked bread and a locally grown mixed greens salad. Substitute tofu or egg whites, add \$1.50. Substitute fresh fruit for the salad, \$3.00.

The Italian Omelet

Three organic eggs, mild chicken basil sausage, roasted peppers, Roma tomatoes, fresh basil and mozzarella.
\$10.95

The Mexican Omelet

Three organic eggs, Roma tomatoes, green chilies, red onions, Monterey jack cheese and cilantro. Served with fresh salsa.
\$10.25

The Mushroom Omelet

Three organic eggs with fresh mushrooms, Roma tomatoes, red onions and Monterey jack cheese. Served with fresh salsa.
\$10.25

The Grilled Vegetable Omelet

Three organic eggs with grilled zucchini, eggplant, mushrooms and roasted red peppers sprinkled with parmesan cheese.
\$10.25

The Spinach & Feta Omelet

Three organic eggs with sautéed spinach, red onions and imported feta cheese.
\$10.25

The Sausage & Potato Omelet

Three organic eggs with spicy chicken sausage, heirloom potatoes, bell peppers, onions and chopped parsley.
\$10.25

The Chicken Pesto Omelet

Three organic eggs with grilled chicken, pesto, mozzarella and goat cheeses.
\$10.95

The Salmon Scramble

Three organic eggs with our natural smoked salmon, Roma tomatoes and chives.
\$10.95

The Scramble

Three organic eggs served with locally grown mixed greens salad dressed with Urth vinaigrette. Served with salsa and fresh baked bread.
\$7.75

BREAKFAST FAVORITES

Classic Belgian Waffle

Old-fashioned Belgian buttermilk waffle. Served with pure maple syrup and butter.
\$7.50 (with fresh fruit add \$3.00)

Multi-Grain Waffle

Multi-grain waffle made with apple sauce, buttermilk, oats, flax seed, wheat germ and whole wheat flour. Served with pure maple syrup and butter.
\$7.95 (with fresh fruit add \$3.00)

The Urth Parfait

A layered parfait of Urth granola and organic low fat yogurt with fresh orange and mint seasonal berry Ambrosia.
\$6.95 (with organic Greek yogurt add 75¢)

The Cottage Parfait

Our organic puffed gluten free granola layered with organic Greek yogurt, strawberry jam, mixed berries and seasonal fruit.
\$6.95

The Urth Breakfast

Fresh baked bread or butter croissant with your choice of brie, Jarlsberg, feta or Gouda, butter and jam.
\$5.50

Breakfast Burrito

Choice of flour, spinach or wheat tortilla with organic scrambled eggs, organic black beans, Monterey jack cheese, guacamole and salsa. Served with a mild Chipotle sauce.
\$8.75 (add pancetta for \$2.00) 

BREAKFAST PANINIS

Prosciutto & Cheese Breakfast Panini

Organic eggs, Prosciutto di Parma, roasted peppers and mozzarella cheese grilled on country bread. Served with mild tomato dipping sauce.
\$8.75

Egg White & Spinach Breakfast Panini

Egg whites, sautéed spinach and mozzarella cheese grilled on wheat bread. Served with mild tomato dipping sauce.
\$8.75

BREAKFAST BREADS & PASTRIES

Toasted Bagel

Plain, seeded or onion.

Served with butter \$2.00

Jam OR cream cheese \$2.50

Jam and cream cheese \$3.00

Breads

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

Bread with butter \$2.25

Jam OR cream cheese \$2.75

Jam and cream cheese \$3.25

Brioche Breakfast

Fresh baked Urth Brioche.

Served with butter, jam and cream cheese.

\$3.25

Urth Croissants

Butter

\$2.75

Almond, Chocolate and Chocolate Pistachio

\$3.25

Ham and Cheese

\$3.75

Urth Pastries & Danishes

Assorted Danishes

\$3.25

Mixed Fruit and Custard Danish

\$3.75

Apricot Twist

\$3.75

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!

\$3.95

Assorted Bread Pudding

Made from our own brioche baked in custard.

Your choice of plain or cinnamon raisin.

\$3.75

Muffins & Non Fat (NF) Muffins

Blueberry, Chocolate, Banana Poppy, Green Tea, Raisin Bran, Pumpkin, Cranberry, Zucchini, NF Blueberry, NF Banana, and Gluten Free (GF) Seasonal Fruit muffin.

\$2.75 - GF \$3.25

Scones

Blueberry, Citrus Ginger, Chocolate Espresso,

Dried Fruit Nut and White Chocolate Pecan

\$2.75 each

BREAKFAST EXTRAS

Cream Cheese, Cottage Cheese, Urth Jams: 50¢

Pure Maple Syrup, Organic Peanut Butter,

Organic Yogurt or Fresh Salsa: \$1.00

Cheeses: Jarlsberg • Feta • Gouda • Brie \$3.50 ea.

Sliced Tomato \$2.00

Avocado or Black Beans: \$2.50

Green Chillies \$1.00 • Grilled Organic Tofu \$2.50

Sourdough Bread (w/purchase) \$1.25

Organic Three Egg Scramble \$4.95

Natural Smoked Salmon \$8.25

All Natural Mild or Spicy Sausage \$4.75

Weiser Farms Heirloom Breakfast Potatoes \$4.75

Urth Desserts & Baked Goods To Go

URTH EXQUISITE CAKES

We bake our cakes each day, using only the finest natural and organic ingredients such as imported chocolate, fresh cream, organic fresh eggs and European style butter.

\$6.75 per slice

Coconut Royale

Carrot

Chocolate Crown

Flourless Chocolate

Apple Tartin

Berries & Cream

Hazelnut



FAMOUS CHEESECAKES

Unbelievably rich and creamy—our cheesecakes are known as the very best in Los Angeles.

\$6.75 each

New York Cheesecake

Three Layer (Chocolate, Espresso, Vanilla)

Blueberry Cheesecake

Oreo Cheesecake

OLD-FASHIONED PIES

Our pies are baked fresh everyday.

\$6.75 per slice

Granny Smith Apple Pie

Blueberry Pie

Old-Fashioned Pecan Pie

Pumpkin Pie with Whipped Cream

Coconut Custard Pie with Whipped Cream

Banana Cream Pie

POUND CAKES

\$5.25 per slice

Chocolate Black Out

Lemon-Poppy Seed

Marble-Crumb

Orange Blossom

Coconut

OTHER GOODIES

Almond Biscotti \$2.25

Chocolate Dipped Biscotti \$2.50

Decadent Brownie \$2.75

Quadismali Almond Biscotti \$4.25



URTH TIRAMISÙ



Matcha Tiramisù

Urth Italia™ Tiramisù

Earl Grey Tiramisù

\$6.75 each

FRESH BAKED CLASSIC COOKIES

Chocolate Chunk Pecan

Oatmeal-Raisin

Triple Chocolate Chunk

\$2.50 each

URTH VEGAN DESSERTS (EGG & DAIRY FREE)

Vegan Chocolate Chunk Pecan Cookie

Vegan Oatmeal-Raisin Cookie

\$3.00 each

Vegan Chocolate Cake

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

\$5.75

Victory Vegan Pumpkin Pie

Gluten free crust filled with pumpkin filling.

\$5.25

URTH SPECIAL DESSERTS

Urth Fruit Tarts

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

\$5.75

Bavarian Fruit Tart

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

\$6.25 each

Urth Napoleon

Our secret recipe pastry cream in housemade puff pastry and caramelized sugar. Chocolate Napoleons are available on the weekends.

\$5.75 each

Tre Latti

Vanilla sponge cake soaked in 4 different sweet milks, a layer of Chantilly cream and iced with a caramelized meringue.

\$6.75

Pompeii Cream Puff

Puff pastry shell filled with salted caramel and vanilla pastry cream.

\$5.95 each

URTH CATERING

Remember Urth for large gatherings!

Contact Our Catering Department

213-797-4527 ext 23 • 213-797-4538 Fax

catering@urthcaffe.com

www.urthcaffe.com



Urth Beverages To Go

ESPRESSO DRINKS

Your choice of:
Urth Italia™ – Dark Roast
Urth Dolce™ – Light Roast

	Single	Double
Espresso	3.00	3.75
Espresso Macchiato	3.25	4.00
our espresso with a dollop of steamed milk		
Caffé Bebero	3.25	4.00
a short espresso layered with sweetened condensed milk		
Green or Red Tea Espresso	4.00	
made with organic Wazuka matcha green tea or rooibos tea		
Green or Red Tea Bebero	4.00	
made with organic Wazuka matcha green tea or rooibos tea espresso layered with sweetened condensed milk		

	SM	MED	LG
Cappuccino	3.75	4.25	4.75
espresso capped high with lots of foamy milk			

Italian Cappuccino™ 3.75 4.25 4.75
 authentic Italian cappuccino prepared by carefully folding thick, creamy frothed milk into espresso—highly recommended!

Gran Caffé Cappuccino 3.75 4.25 4.75
 a special Roman cappuccino with sugar & spice infused espresso

Caffé Latté 3.75 4.25 4.75
 some say ours is the best in the world!

Spanish Latté™ 4.25 4.75 5.25
 a sweet, creamy café latté inspired by coffee in Barcelona

Honey Vanilla Latté 4.25 4.75 5.25
 natural vanilla, a touch of honey, espresso and steamed milk

Caffé Mocha 4.25 4.75 5.25
 rich, hot cocoa poured over espresso

Mocha Mint 4.50 4.95 5.25
 mint flavor, whip cream with mint chocolate shavings

Caffé Quadra™ 4.50 4.95 5.25
 extra strong café latté prepared with many ristretto espresso shots

Rude Awakening 3.25 3.50 3.95
 our famous dark Manhattan Mudd™ coffee with espresso poured on top!

Caffé Breve 4.25 4.75 5.25
 espresso drink prepared with half n half

COFFEE & COCOA

	SM	MED	LG
Coffee of the Day	2.25	2.50	2.95
One refill of coffee	1.00	1.00	1.50
Hot Cocoa	3.00	3.50	3.95
Organic Milk	2.25	2.50	2.95
with natural vanilla, sugar free vanilla, gingerbread, hazelnut, almond, caramel, coconut, banana, mango or mint flavor add 65¢			
French Press Coffee	4.25		5.25

EXTRAS

Extra shot of espresso add 75¢

100% natural flavors to any drink add 65¢ ea.
 vanilla, sugar free vanilla, gingerbread, hazelnut, almond, caramel, coconut, banana, mango or mint

Add Boba tapioca pearls to any blended drink 65¢

Real whipped cream add 65¢

Substitute almond, rice or soy milk in any drink add 65¢ Substitute coconut milk add \$1

Prepare any drink with certified organic milk or steamed milk add 65¢

Drinks can be made unsweetened upon request

NATURAL SODAS & BOTTLED DRINKS

Root Beer, Real Cola, Cream Soda	2.95	each
Ginger Ale, Orangina	Small	Large
San Pellegrino	3.50	4.75
Panna Water	3.50	4.75

BLENDED ICE DRINKS

Made individually to order. NO hydrogenated oil, artificial flavors or preservatives.
 Most can be made sugar free.

Spanish Latté™ Granita	5.25
our most famous blended ice drink—creamy and sweet	
Caffé Granita	5.25
blended ice cappuccino with creamy vanilla	
Caffé Mocha Granita	5.25
blended ice mocha with rich chocolate and organic espresso	
Caffé Glacé	5.25
house made vanilla milkshake drenched with organic espresso	
Monkey Granita™	5.25
organic espresso, organic matcha green tea or organic Rooibos with fresh banana milkshake	
Milkshake – Chocolate or Vanilla	5.00

ORGANIC TEA DRINKS

	SM	MED	LG
Hot Tea to go	3.00	3.25	3.50
choose from our world class, hand-picked estate teas—black, oolong, green and certified organic herbal infusions			
Green Tea Americano	4.00		
made with organic Wazuka green tea			
African Tea Latté	4.00	4.50	4.75
organic Rooibos tea with traditional African spices			
Divine Spice™ Chai Latté	4.00	4.50	4.75
our own malty herbal chai latté prepared with steamed milk and honey in the Indian tradition—naturally caffeine free!			
English Tea Latté	4.00	4.50	4.75
a rich creamy organic tea latte...perfect for high tea!			
Japanese Tea Latté	4.00	4.50	4.75
made with organic matcha green tea			
Moroccan Tea Latté	4.00	4.50	4.75
made with organic green tea and cool creamy mint			
Thai Red Tea Latté	4.00	4.50	4.75
a creamy Thai style latté with organic Rooibos			
Iced Tea of the Day			2.75
Urth Iced Tea half tea, half lemonade			3.00

URTH BOBAS

Exotic ice tea cocktails blended or shaken to order. Made with organic tea, natural flavors, milk** and tapioca pearls.



	On Ice	Blended
Organic Green Tea Boba*	4.25	5.25
Organic Black Tea Boba*	4.25	5.25
Organic Earl Grey Tea Boba*	4.25	5.25

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

Organic Moroccan Mint Boba	4.25	5.25
Divine Spice™ Chai Boba	4.25	5.25
Thai Red Tea Boba	4.25	5.25

**Soy, rice, almond or organic milk substitutions available for an additional charge

JUICES & SMOOTHIES

	Small	Large
Fresh Juice Bar	4.50	5.50
Fresh squeezed from seasonal fruits delivered daily orange, apple, grapefruit, carrot, celery, beet and ginger. Add 25¢ per additional fruit combined to original juice.		
Mixed Veggie Juice		5.75
carrot, beet, celery and ginger		
Smoothies		6.25
Choose from fresh seasonal fruits of the day such as strawberries, bananas, kiwis, pineapple and mango. Please ask for availability. (Smoothies with just one fruit: add \$2.00)		
Lemonade		3.25
Naturally delicious. Sorry, no refills.		

Take home a bag
 of freshly roasted Urth Caffé organic coffee beans or exquisite teas to share with your family and friends.



RECYCLE! Bring your own tumbler for a 25¢ DISCOUNT