



Beans & Leaves

Drip \$2/\$3

Cappuccino \$4/\$5

Latte \$4/\$5

Nitro \$4/\$5

Cold Brewed \$3/\$4

Tea \$3/\$4

milks: whole, low fat, skim, soy

specialty milks: oat, cashew, almond **\$.50 ea.**

shots: vanilla, chocolate, caramel, hazelnut **\$.75 ea.**

Dr. Tom E's Juice Tonics sm. \$5 lg. \$7

NIGHT

lemon, lime, maple syrup, activated charcoal

FRESH

watermelon, lime, cucumber, mint

CLEAN

apples, lemon, cayenne, agave

SOOTHE

carrot, apple, lemon, ginger

RELAX

pineapple, cucumber, ginger, coconut water

GREEN

cucumber, celery, kale, lemon, parsley, mint

Snake Oil Smoothies sm. \$5 lg. \$7

add ins: spirulina, hemp protein, flax seed, yogurt **\$.75 ea.**

REVIVE

almond milk, fermented turmeric, coconut nectar, ginger, cinnamon

MO

almond milk, baby kale, banana, peanut butter, cinnamon

ENERGIZE

coconut water, banana, pineapple, papaya, mint, lime

CLASSIC

strawberries, banana, orange juice

JULIUS

cashew milk, lemon, lime, orange juice, egg whites

ALMOND JOY

coconut milk, almond butter, cacao nibs, dates, banana

Breakfast Bowls

MEXICAN CHOCOLATE

avocado, banana, cacao, soy milk, chili, cinnamon, cacao nibs, almonds, gf granola **\$8**

THAI

acai, banana, coconut milk topped with mango, pineapple, coconut, gf granola **\$8**

PB AND J

berries, banana, almond milk topped with peanut butter powder, berries, gf granola **\$7**

PEACH COBBLER

peaches, bananas, cashew milk topped with spiced pecans, dried blueberries, gf granola **\$7**

Egg Sandwiches

SAUSAGE, EGG AND CHEESE WRAP

scrambled egg, turkey sausage, goat cheese, spinach, wheat wrap **\$6**

EGG, CHEDDAR, CHIVE

soft scramble, sharp cheddar, spicy secret sauce, brioche roll **\$4**

TACOS

scrambled eggs, chorizo, potatoes, queso fresco, corn tortillas **\$6**

BLT

smoked bacon, over easy eggs, tomatoes, arugula, garlic mayo, grilled ciabatta **\$9**

Bowls

Bowls are vegetarian and can be prepared gluten free and/or dairy free; bowls can easily be made vegan on request.

ADD PROTEIN TO ANY BOWL:

grilled chicken \$4

roasted turkey breast \$4

seared tuna steak \$6

seared tofu \$3

butternut squash quinoa cake \$4

PALEO

soft scrambled egg, malanga root hash with onions, peppers, broccoli, baby spinach **\$8**

KETO SALAD

confetti vegetables (cauliflower, romanesco broccoli, red cabbage) bleu cheese, romaine hearts, creamy caraway dressing **\$9**

QUINOA AND EGG

avocado, poached egg, quinoa salad, local baby greens, emerald vinaigrette **\$7**

BUDDHA

crispy spiced chickpeas, sweet potato noodles, pickled onions, brown rice, baby kale, tahini dressing **\$7**

TANDOORI

mango, currants, almonds, mint pesto, spiced lentils, spinach, red curry-yogurt sauce **\$7**

CAESAR

shaved asiago, salt cured capers, lemon confit, grilled ciabatta, romaine hearts, lemon-garlic dressing **\$6**

Sandwiches

Served with specially seasoned freshly popped popcorn.

TUNA SALAD, TURKEY OR CURRIED CHICKEN SALAD

ciabatta bread, wheat wrap, or gf wrap **(add \$1)**

lettuce, tomato, mayo

choice of cheese: cheddar, gruyere, provolone **\$6**

BUTTERNUT SQUASH QUINOA CAKE "FALAFEL"

pan-fried quinoa butternut squash cakes, local baby greens, grape tomatoes, onions, spicy mayo, whole wheat pita **\$8**

RESTORATION TAB

turkey breast, avocado, smoked bacon, lettuce, tomato, mayo, ciabatta **\$10**

PRESSED TUNA AND EGG

rare tuna loin, hardboiled egg, capers, greens, garlic mayo, ciabatta **\$10**

PRESSED 4-CHEESE GRILLED CHEESE

gruyere, ricotta, cheddar, provolone, ciabatta **\$8**

add: tomato and bacon **\$3**

LOCAL BURGER

Archer Angus beef (ME), Brookford Farm cheddar (NH), Jessica's Brick Oven Bakery brioche roll (MA), lettuce, tomato, pickled onions, Z sauce **single \$8, double \$12**

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Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.