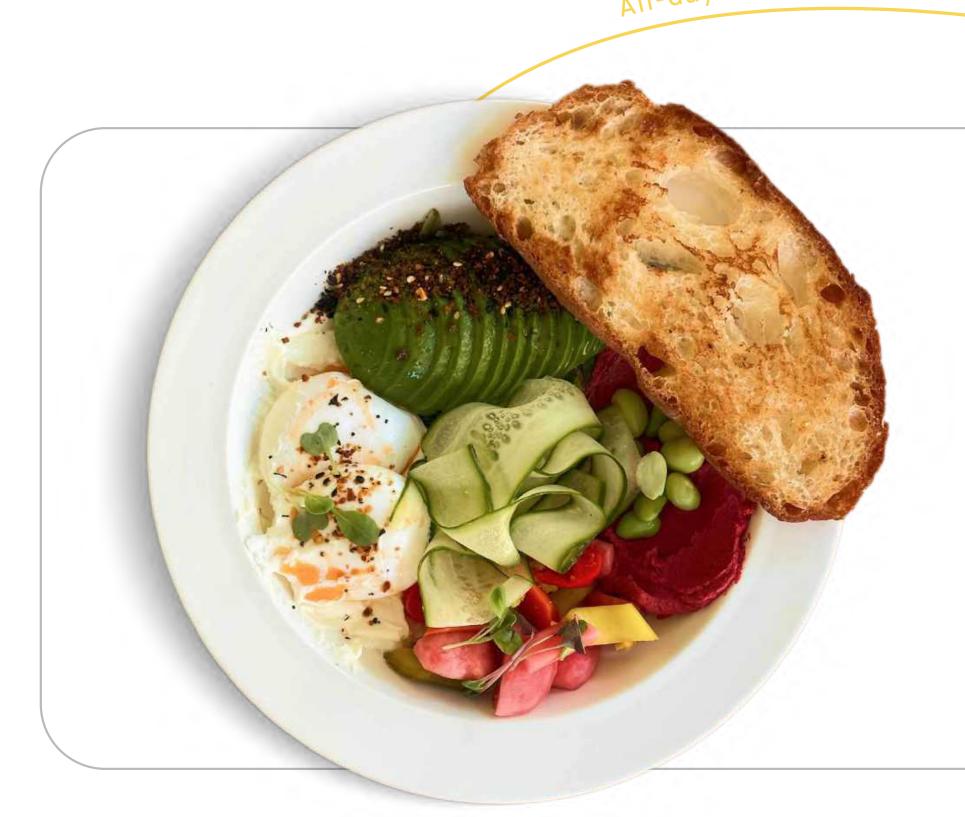
## BREAKFAST



#### **HEYDAY PLATE**

11.85

Soft-poach eggs · labneh cream cheese · 1/2 avocado · hummus · cucumber · edamame · mixed greens and house-made fermented vegetables (cauliflower, carrots, peppers, radish and celery).



#### BENEDICTJAR

12.85

Poached eggs with hollandaise sauce and celery cream. Served with baked potatoes, aioli, housemade fermented vegetables (cauliflower, carrots, peppers, radish and celery).



#### SCRAMBLED **BURRITO**

11.85

Scrambled eggs with labneh cream cheese and avocado. Served with baked potatoes, aioli, housemade fermented vegetables (cauliflower, carrots, peppers, radish and celery).



#### 11.85 **FLUFFY** SANDWICH BUN

Fluffy scrambled eggs with elote-style creamy corn sauce. Served with baked potatoes, aioli, house-made fermented vegetables (cauliflower, carrots, peppers, radish and celery).



#### POACHED **CROISSANT**

13.85

Poached eggs with béchamel sauce, labneh cream cheese and mix greens. Served with baked potatoes, onion confit, house-made fermented vegetables.

# make read

PROTEIN		
1 Maple-Glazed Bacon	1.8 oz	5.00
Slow-Cooked Yogurt Citrus Sauce Chicken	3.5 oz	5.00
Slow-Cooked Herb Umami Roast Beef	3.5 oz	8.00
FISH		
4 Slow-Cooked Salmon	2.5 oz	8.00
5 House-Cured Lox	2.5 oz	8.00
6 Tuna Salad	3.5 oz	5.00
CHEESE & PLANT-BASI	Ξ	
7 Burrata	2.8 oz	8.00
8 Scrambled Spicy Tofu	2.8 oz	5.00
9 Sautéed Wild Mix Mushrooms	3.5 oz	6.00
10 Baked Eggplant with Tahini	3.5 oz	6.00
VEGETABLES		
House Pickles	2.1 oz	3.00
Onion Confit	2.5 oz	3.00
Sliced ½ Avocado		3.00

#### SALADS



#### 12.85 BEETROOT & PISTACHIO

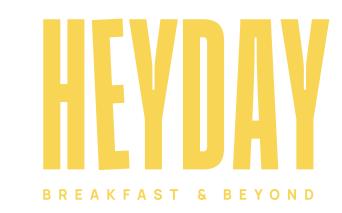
A vibrant mix of balsamic-glazed roasted beetroot, tahini-yogurt sauce, herb oils, microgreens, crumbled feta, and pistachios.



#### 12.85 BIG GREEN

A fresh, balanced mix of greens and seasonal vegetables, finished with house-made toppings.

### & BEYOND



5.50/6.00

8 oz l 12 oz

6.00/6.50

12 oz l 16 oz

6.00/7.00

12 oz l 16 oz

6.50

6.50

2.00

2.00

2.00

2.00

3.50

2.50

2.50

HOUSE-MADE SYRUPS

Madagascar Vanilla

Orange White Chocolate

Miso Caramel

Black Sesame

Strawberry

6.50

MATCHA

milled in one of Japan's most historic tea-growing Shizuoka

regions. Lightly roasted for a sweet aroma, soft umami, and

OMMA signature ceremonial-grade matcha, first-flush

Matcha

hot/iced

hot/iced

Matcha

Matcha Latte

LATTE SPECIALS

**Iced Strawberry** 

Collagen Matcha Latte

Oat Latte

Iced Black

hot/iced

hot/iced

Sesame Latte

Orange Mocha Latte

Miso Caramel Latte

Strawberry-Basil

**Cucumber-Mint** 

EXTRA ADD-ON

Alternative milk: Almond / Oat 0.75

Orange, Apple

Extra Double Shot

Cream Cold Foam

Dark Chocolate

**ALE** Ginger Ale

Matcha

HOUSE-MADE LEMONADES

Iced Heyday Banana

Tonic / Coconut Water / Ginger Ale

a smooth, nutty finish.

Okumidori leaves grown on a family farm in Miyazaki and

#### **DRINKS**

**Drip Coffee** 

3.50/4.00 12 oz l 16 oz

**BREWS** 



Cold Brew

Americano

4.50/5.00 12 oz l 16 oz

3.00

3.50/4.00

**ESPRESSO** 



**Double Espresso Shot** 



8 oz l 12 oz

ESPRESSO + MILK



4.50 Cortado



4.50 Flat White



Cappuccino 5.00



5.50/6.00 Latte 12 oz l 16 oz hot/iced



6.00/6.50 Mocha Latte 12 oz I 16 oz hot/iced



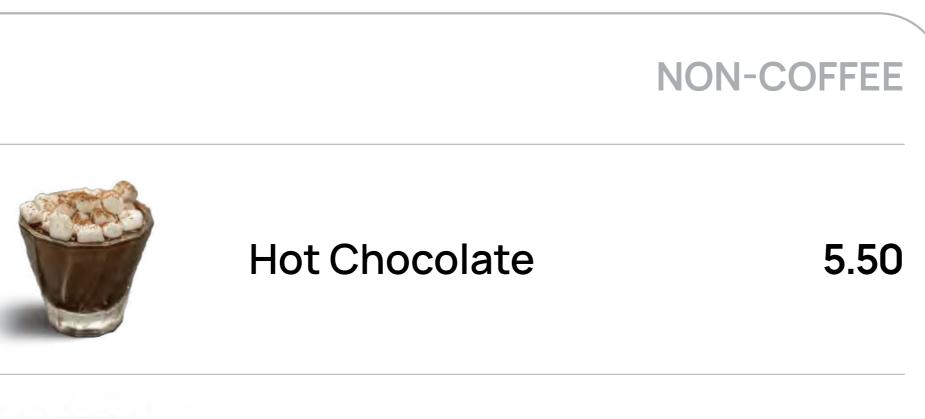
6.50

**ICED ESPRESSO** 

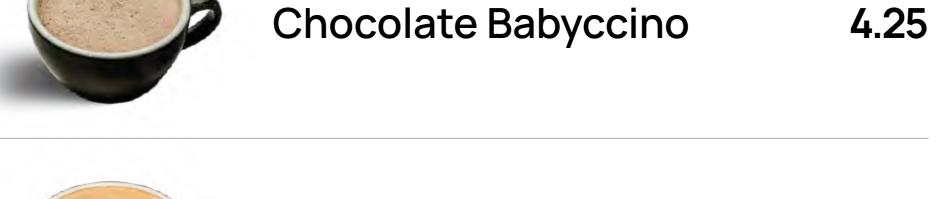


5

6.50 Espresso Blood Orange



Espresso Tonic



LOOSE LEAF TEA

Green, Black, Herbal





**Double Chocolate** Cookie

Still, Sparkling, Tonic, Blood Orange

5.95

#### **SWEETS**

6.00

5.00



9.85 Syrnyky Mini cheese pancakes with seasonal berries sour cream



8.95 Oatmeal with stewed apples and toasted nuts



6.85 Catalan cream

Vanilla 10.95

cheesecake





House-made granola with



Granola Yogurt 6.85 coconut-cherry yogurt and chia

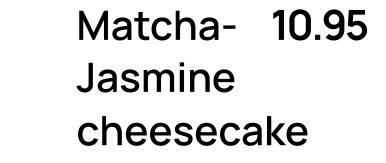


Matcha 8.85 Tiramisu





Chocolate 10.95 cheesecake



NO CASH ACCEPTED. CREDIT/DEBIT CARDS ONLY. FOOD ALLERGY NOTICE: Please inform our staff of any food allergies. Our kitchen is in direct contact with many allergens, including tree nuts, peanuts, dairy, eggs, gluten, soy, fish, and shellfish. We cannot guarantee that no cross-contamination occurs or that any items are allergen-free.

**HEALTH ADVISORY:** Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.