



Activate your 5 senses at **OASES** through mindful dining

LOTUS BOWL

TARA ACAI	(GF, V, VE)	16
STRAWBERRY ACAI BLEND, CHIA PUDDING, PEANUT BUTTER, COCONUT FLAKES, OASES AYURVEDIC GRANOLA, SEASONAL ASSORTED FRUITS, HIMALAYAN HONEY		
SHANGRI LA PARFAIT	(GF, V, VE)	14
ORGANIC GREEK COCONUT YOGURT, OASES AYURVEDIC GRANOLA, SEASONAL ASSORTED FRUITS, HIMALAYAN HONEY		

EGGS

(Served with Sourdough Toast)

OASES ORGANIC OMELETTE	(VE)	19
GOAT CHEESE, MESCLUN SALAD, BELL PEPPER PURÉE, ORANGE TARRAGON VINAIGRETTE *CHOICE OF EGG WHITE		

SOURDOUGH TOAST

HALDI AVOCADO	(VE)	21
TURMERIC RICOTTA SCRAMBLE, AVOCADO, POMEGRANATE, CARAMELIZED ONION, AYURVEDIC CHILI OIL		
SMOKED SALMON		24
LOX, DILL CAPER CREAM CHEESE, ARUGULA, CARAMELIZED ONION, DILL		

OASES Specialities

HIMALAYAN SHAKSHUKA	(VE)	22
ORGANIC FREE-RANGE EGGS, GOAT CHEESE, HIMALAYAN TOMATO SAUCE, BELL PEPPER *Available Friday to Sunday		
UBE PANCAKE	(VE)	24
UBE GANACHE, SEASONAL FRUITS, CHANTILLY CREAM		
RAW CACAO PANCAKE	(VE)	24
DARK CHOCOLATE GANACHE, CACAO NIBS & POWDER, SEASONAL BERRIES		
BRIOCHE FRENCH TOAST w/ GLAZED PECANS	(VE)	25
CANDIED ORANGE, CHANTILLY CRÈME, VERMONT MAPLE SYRUP *Available Friday to Sunday		
OASES CREPE	(GF)	27
ORGANIC FREE-RANGE EGGS, PROSCIUTTO, MOZZARELLA, CHERRY TOMATO, FRISEE, HIMALAYAN TOMATO CHUTNEY		

SOUP

AYURVEDIC HEALING CHICKEN SOUP (S/L)

8 / 12

HEALING BROTH, CHICKEN, TRI COLOR QUINOA , CARROT, CELERY, ONION, TUMERIC, GINGER

SALAD

EMERALD CAESAR SALAD

18

LITTLE GEM, PARMESAN CHEESE, CROUTONS, PINE NUTS, TOMATO, CUCUMBER

HEALING BOWL

SALMON UMAMI

24

GLAZED SALMON, MUSHROOM, EDAMAME, ROSEMARY, CUCUMBER, FURIKAKE,
TRI COLOR QUINOA & HIMALAYAN RICE - *served with* PONZU SAUCE

CHELSEA CURRY

(GF, V, VE)

22

ROASTED BUTTERNUT, YELLOW & GREEN SQUASH, HIMALAYAN TOMATO COCONUT CURRY,
TURMERIC, ROSEMARY, TRI COLOR QUINOA & HIMALAYAN RICE, MICRO GREENS

GOLDEN CHICKEN

24

FREE RANGE ORGANIC CHICKEN CURRY, TURMERIC, ROSEMARY, MUSHROOM,
TRI COLOR QUINOA & HIMALAYAN RICE, MICRO GREENS

NOURISHING WRAPS

KALE CHICKEN CAESAR WRAP

18

ROASTED CHICKEN, CILANTRO LIME DRESSING, KALE & ROMAINE, TOASTED PIGNOLI, PARMESAN,
SPINACH WRAP

VEGGIE CRUNCH WRAP

(V, VE)

17

LETTUCE, CARROT, CUCUMBER, AVOCADO, CILANTRO, ALMOND BUTTER SESAME, MUSHROOM,
GREEN APPLE, PONZU, TERIYAKI TOFU, RICE PAPER WRAP - *served with* SMOKED PAPRIKA AIOLI

SANDWICH

ORGANIC CHICKEN

24

BUTTERMILK MARINATED ORGANIC CHICKEN , PICKLED CUCUMBER AIOLI, CAMELIZED ONION,
WHITE CHEDDAR, CRISPY CARROTS, TUMERIC, TRUFFLE HERB FRIES

(GF, V, VE)

SIDES

ADD ONS

TRUFFLE HERB FRIES

12

TUMERIC SCRAMBLED EGG

5

HOUSE MADE SAUCES

4

AVOCADO

5

HIMALAYAN TOMATO CHUTNEY

SMOKED SALMON

9

OASES AYURVEDIC CHILI OIL

HERB ROASTED ORGANIC CHICKEN

11

SOURDOUGH TOAST

2

*Please note, we are unable to accommodate Menu modifications during peak hours. Please inform our team of any allergies or dietary needs before placing an order, as changes cannot be made once the dish has been served

*A 25% gratuity will be added for parties of 6 or more

*Table time limited to 90 minutes during peak hours

Thank you

OASES CAFÉ

BEVERAGE MENU

TEA

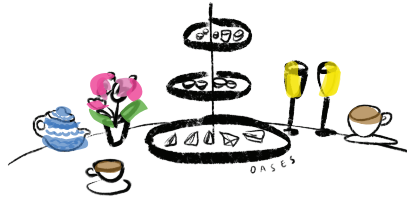
- PER CUP \$4.5 I TEA POT \$9
- GENMAI CHA
delicate green tea combined with roasted rice
- PEPPERMINT
pure peppermint leaves, natural, caffeine free and refreshing
- MOONLIGHT EARL GRAY
vanilla and creamy taste combined to soften the citrus notes of a traditional earl gray tea
- GEMINI
a blend of white tea, rose hip and peachy tropical fruit overtones

JUICES 16 oz

- EVERGREEN \$12
kale, celery, spinach, granny apple, parsley, mint, lemon, ginger
- CITRUS GLOW \$12
turmeric, ginger, carrot, orange, lemon, pineapple
- IMMUNITY WELLNESS SHOT \$5
orange, tumeric, black pepper, ginger, lemon, honey, cayenne pepper

COFFEE

- ESPRESSO \$4.5
AMERICANO \$5
COLD BREW \$6
CORTADO \$5
DRIP \$4.5
FLAT WHITE \$6
MACCHIATO \$6
MOCHA \$6.5
LATTE \$6
CAPPUCCINO \$5.5
- TRADITIONAL CEREMONIAL MATCHA \$6
MATCHA LATTE \$6.5
- LAVENDER, STRAWBERRY, BLUEBERRY \$.65c
MASALA CHAI LATTE \$6
HOT CHOCOLATE served w/ CHANTILLY CREME \$6
LONDON FOG \$6
- ADDITIONALS
- OAT, ALMOND, COCONUT +\$1
- VANILLA, LAVENDER, HAZELNUT, PISTACHIO \$.65c



COCKTAILS \$18.5

BRUNCH GLOW - sparkling wine, turmeric, ginger, carrot, orange, lemon, pineapple

CLARIFIED BLOODY MARY - vodka, cayenne pepper, roasted bell pepper, tomato, yondu vegetable umami, salt, lemon

NEGRONI - gin, campari, sweet vermouth

WINE

- SPARKLING \$14
La Gioiosa, Prosecco, Treviso
- ROSÉ \$15
Stolpman Vineyards, Love You Bunches Rose (2023)
- RED WINE \$18
Land Of Saints, Santa Ynez Valley Merlot (2021)

BEER

- Estrella Galicia lager \$12
- Duvel \$14
- Post Shift \$12
- Hiitachino White Ale \$14
- Good Time NA \$9
- Estrella NA \$9