



Nourishment with Intention

Siddhartha's was created as a place to pause, in a hurried world. An ecosystem of wellness, intentionally placed at the heart of Lake Havasu City, Arizona. We are bringing food back to its original purpose; to rejuvenate, uplift and nourish. Where mornings are honored as sacred rhythms, ingredients are held with high esteem, and nourishment is approached as a necessity.

Take your time.
Enjoy the Garden.

SIDDHARTHA'S GARDEN

Wine Club & Mindful Cuisine

Our house water is purified through a five stage alkaline filtration system, enhanced with Kangen Technology. Elevating every juice, coffee, lemonade, and table pour with intention and hydration.

HOUSE LEMONADES

Cold-Pressed Lemonades

\$10 | 22 oz

House-made fruit purées, no added sugar

Strawberry | Blueberry | Cucumber Mint | Black Charcoal

Make it a Mocktail Refresher - \$12

Black or Green Tea, Agave, Cold-Pressed Juice Float

Your Choice of Float

Manna - Beet - Dandelion

MASON JAR CHAMPAGNE ELIXIRS

Champagne Juice Spritzer | \$15

Freixenet Champagne - Green Tea - Cold-Pressed Lemonade

Choice of Puree: Strawberry - Blueberry - Cucumber Mint - Activated Charcoal

Add a Cold-Pressed Float +\$2

Spicy Greens - Dandelion Greens - Beet - Green Tea Lemon

Cold-Pressed Champagne Flight | \$36

Freixenet Champagne paired with your core cold-pressed juices Spicy Greens - Dandelion Greens - Beet - Green Tea Lemon



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THE CUPBOARD

Organic Coffee | Espresso

Organic Coffee and Espresso · Prepared with High-Quality Alkaline Water

Specialty — 16 oz (iced only) 4 Shot

Crème Brûlée Iced Latte — \$11

Garden Caramel Frappuccino — \$11

Mocha Frappuccino — \$11

Lattes — 8 oz / 12 oz (hot or iced) 2 | 4 shot

Classic & Flavored — \$8 / \$10

Your Choice:

Vanilla · Caramel · Hazelnut · Mocha

Signature Raw Lattes — 8 oz / 12 oz — \$9 / \$11

Lavender Honey · Honey Cinnamon · Maple Cinnamon · Raw Turmeric Latte

The Classics

Americano — \$6 / \$8

Cappuccino — \$8 / \$10

Flat White — \$8 / \$10

Cortado — \$7

Double Espresso — \$5

Sacred Hot Chocolate — \$7

Cacao Honey Hot Chocolate — \$9

Affogato — \$14

Milk options:

Organic Whole, Skim, Oat, Coconut, Almond, Half & Half, Whipped Cream



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MATCHA

Raw Earthy Matcha — \$10 | 12 oz (hot) OR 16 oz (iced)
Pure Raw Ceremonial Matcha, Unsweetened with your
choice of milk

Sweet Matcha Latte — \$10 | 12 oz (hot) OR 16 oz (iced)
Raw Matcha, Lightly sweetened with your choice of milk

Strawberry Matcha of Harmony — \$13 | 22 oz
Most popular served iced
Raw Matcha, Fresh house-puréed sugar free
Strawberries, Oat milk

WARM WELLNESS

Golden Milk — \$9 | 12 oz
Milk of choice, Turmeric, Ginger, Black Pepper,
Cinnamon, Honey. All warming spices.
Make it a latte +\$3 (Organic Espresso)

Ayurvedic Tea — \$9 | 12 oz
Fresh cut Raw Ginger and warming spice blend
Add Throat Coat Tea Bag — +\$2

Raw Cranberry Cinnamon Honey Green Tea — \$8 (hot
or iced) 12 oz
Green Tea — \$5 (hot or iced)
Black Tea — \$5 (hot or iced)

House-Brewed Bone Broth — \$8 | 12 oz
Slow-Simmered Patiently with Vegetables and Spices
Order Bulk Bone Broth To Go By Request



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COLD-PRESSED JUICES

\$15 | 16 oz — \$21 | 22 oz

Purity Juice to Assist Gentle Cleansing

Cleanse Member Juices — \$11 | 16 oz

Manna of Heaven

Metabolism

Ginger, Jalapeño, Pear, Pineapple,
Cucumber, Green Apple, Celery, Lemon

200 Calorie | Carb 48g | Protein 3g

Beet Juice of Life

Circulation

Beet, Apple, Cucumber,

Ginger, Lemon

170 Calorie | Carb 40g | Protein 3g

Dandelion Essence

Detoxifying

Dandelion Greens, Cucumber, Celery

Green Apple, Lemon

125 Calorie | Carb 28g | Protein 3g

Juice Cleansing Trio — \$40

Organic Orange Juice — \$6 / \$21

Organic Orange Juice (not Cold-Pressed)

Juice Flight — \$21

Three 6-oz Cold-Pressed Juices (excludes Orange Juice)



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WHOLE FOOD SMOOTHIES

No Artificial Sweeteners

Whole Food Smoothies — 16 oz / 21 oz — \$15 / \$19

Strawberry Fields of Zen — \$15 | 16oz

Balanced | Naturally Sweet

Strawberries, Cherry, Banana, Hemp Seeds

Dates, Almond Milk, Plant Based Protein

420 Calorie | Carb 50g | Protein 22g | Fat 14g

Simple Delight — \$15 | 16oz

Avocado, Banana, Dates, Spinach,

Almond Butter, Plant Based Protein, Almond Milk

450 Calorie | Carb 50g | Protein 26g | Fat 22g

Karma Coffee Cookie Crunch — \$15 | 16oz

Raw Cacao Nibs, Granola, Dates, Pumpkin Seed,

Banana, Cinnamon, Almond Milk, Plant Based Protein, Shot of

Espresso

480 Calorie | Carb 55g | Protein 22g | Fat 16g

Nourishing Essence — \$15 | 16oz

Meal Replacement

Strawberry Blueberry, Mixed Greens, Avocado, Pumpkin

Seed, Chai, Hemp, Coconut Oil, Almond Butter, Granola, Plant

Based Protein, Almond Milk

520 Calorie | Carb 45g | Protein 24g | Fat 26g

Add Double Protein +\$3 | Add Raw Turmeric +\$3



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Champagne & Sparkling

Freixenet Cordon Negro Brut

Spain - Catalonia - Traditional
Split \$12 | Bottle \$44

Veuve du Vernay Brut

France - Burgundy
Split \$18 | Bottle \$72

Classic Mimosa | \$13

Freixenet Champagne - Organic Orange Juice

Garden Sangria | \$16

Red, White, or Rose Based - Seasonal Fruit
Pitcher (Serves four) - \$55

Signature Collection

Avaline Chardonnay

France - Organic - Low Sugar - Low Sulfates
Glass \$16 | Bottle \$48

Mont Gravet Rose

Southwest France
Glass \$16 | Bottle \$46

A to Z Pinot Gris

Oregon - Willamette Valley
Half Bottle | \$36

Meiomi Pinot Noir

Monterey County
Half Bottle | \$36

Wine

House Wine - Vegan - California Coast

Chardonnay - Glass \$7 | Bottle \$33

Cabernet Sauvignon - Glass \$7 | Bottle \$33

Moscato - Glass \$7 | Bottle \$33

Bottled Beer - Coming Soon

Peroni Nestor Azzuro | \$8

Italy

Allagash White | \$8

Maine

Modelo Negra | \$6

Mexico

Lagunitas Hazy Wonder IPA | \$8

California



Please Drink Responsibly

RITUAL BREAKFAST & BRUNCH

Divine Sunrise Quiche — \$16

Highest Protein Density Breakfast Option
A Savory Experience. Prepared layered w/
Spinach, Broccoli, Zucchini, Eggs, Mozzarella cheese. Served
atop Tomato Basil Soup, topped w/ Micro Greens, Chili Oil
520 Calorie | Carb 26g | Protein 24g | Fat 34g

Add Avocado +\$3 | Add Sourdough Toast +\$2

Sacred Burrito — \$15

Spinach Flour Tortilla, Roasted Potato, Soy Chorizo, Mozzarella.
Served w/ Garden Salsa & Olive Oiled Garden Salad
520 Calorie | Carb 60 | Protein 18g | Fat 26g

Protein or Micro Nutrient Build

Add Two Eggs +\$4 | Add Avocado +\$3
Add Spinach +\$3 | Add Spicy Chili Oil +\$1

Avocado Toast of Awakening — \$16

Italian Bread adorned with a paint brush stroke of Beet
Hummus, Creamy Avocado Slices, A Pouched Egg w/ Farm to
Table Pesto Oil, served with a sprinkle of Micro Greens
500 Calorie | Carb 38g | Protein 16g | Fat 28g

Add additional Poached Egg \$4

Golden Egg Salad Toast — \$16

Mashed Avocado, Egg Salad brought to life
With Finely Chopped Red Onion, Celery, Pickle w\ Mayo, Dijon
and Yellow Mustard, Black Pepper Served on Toasted Italian
Bread, Paint Brush Stroke of Chipotle Hummus. Topped w/
Micro Green's and a hint of Spicy Chili Oil
560 Calorie | Carb 36g | Protein 20g | Fat 36g



SIDDHARTHA'S GARDEN

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NATURAL SOUPS

Small Offering — \$7 | 8 oz — Meal Offering — \$9 | 12 oz
All Soups Served with Italian Bread

Tomato Basil of the Eternal Sun

A vibrant elixir of Vine Ripened Tomatoes, White Onion Carrots, Red Bell Pepper, Herbs and Sacred Basil, Gently Simmered, and Finished w/ a drizzle of Pesto Oil

120 Calorie | Carb 18g | Protein 3g | Fat 4g

Zucchini Elixir of the Seventh Ray

A creamy green nectar made with Zucchini, White Onion, Cashews, and Spinach. Drizzled with Chili Oil. Sip and find peace within this sanctuary of Heaven's Gateway.

160 Calorie | Carb 14g | Protein 4g | Fat 10g

Supports Gentle Warmth and Digestion



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BUDDHA BOWLS

Buddha Bowls — \$20

Switch for Mix Greens
Or Half Mixed Greens Half Organic Quinoa

Thai Nirvana — \$20

Spinach, Red Bell Pepper, Carrot, Cucumber,
Sprouts, Red Cabbage, Chipotle Hummus
Served over Organic Quinoa, w/ Cilantro Dressing

550 Calorie | Protein 18g | Carbs 65g | Fat 22g

Mexican Enlightenment — \$20

Spinach, Corn, Black Bean, Cucumber, Avocado, Cherry
Tomato, Red Onion over Organic Quinoa Served over Organic
Quinoa, w/ Cilantro Dressing

550 Calorie | Protein 20g | Carb 70g | Fat 24g

Mediterranean Bliss — \$20

Cherry Tomato, Kalamata Olive, Cucumber
Red Onion, Spinach, Avocado and Lemon Hummus
Served over Organic Quinoa, w/ Greek Dressing

560 Calorie | Protein 16g | Carb 60g | Fat 30g

Buddha Bowl & Juice Combo — \$25

Add-ons:

Poached egg +\$5 · Baked Scramble +\$4 ·
Avocado +\$3 Turkey +\$6 · Roast beef +\$5



INTENTIONAL WRAPS & HOUSE SANDWICHES

Includes: Olive Oil& Garden Sal&ad or Soup

Gluten-Free Wrap & Bread available upon request

Caprese of Serenity — \$21

Harvest Moon Sourdough, with Farm to Table Basil Pesto, Fresh Tomato, Spinach & Mozzarella. Served w/ Cilantro Dressing
Petite Garden Salad: Mixed Greens, Cabbage, Carrot, Olive Oil

Temple Thai Wrap — \$20

A Spinach Tortilla filled with Chipotle Hummus, Shredded Carrot, Red Bell Pepper, Cucumber, Spinach, Purple Cabbage. A Rainbow Wrap of Gratitude. Served with Cilantro Dressing

The Green Path — \$20

Pita Bread of Sourdough Sandwich Option, lathered w/ Cilantro Hummus, Spinach, Cucumber, Micro Greens, Creamy Avocado

Olympian Harmony — \$21

Pita Bread layered with Lemon Hummus, Spinach, Kalamata Olives, Cherry Tomato, Red Onion, Cucumber and Avocado.
Inspired by Ancient Greece, a gift from the Gods.

Golden Melt — \$15

Harvest Moon Sourdough, toasted with Melted Cheese to a Golden Crisp. Simple yet comforting.

Enhancements

Sliced Tomato \$2 | Bell Pepper \$2 | Red Onion \$2 | Spinach \$3 |
Pesto Drizzle \$3 | Cucumber \$2 | Avocado \$3
Rotisserie Turkey \$7 | Roast Beef +\$5
Add Soup +\$5



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DESSERTS

Gluten-Free & Dairy-Free (unless noted)

Blueberry Cashew Cream Cheesecake — \$13 | Pie \$95

Creamy cashew filling with juicy blueberries on a naturally sweet date crust.

Blueberry Wake & Bake Scone — \$7 | Dozen \$75

Tender Gluten-Free flour scone dotted with juicy blueberries.

Ganache Chocolate Cupcake — \$7 | Dozen \$75

Rich cacao cupcake, softly sweet and deeply satisfying.

Espresso & Vanilla Bean Affogato — \$14

Warm espresso poured over vanilla bean ice cream.
(contains dairy)

Our kitchen uses nuts, seeds, eggs, dairy, and poultry. Consuming raw or undercooked foods may increase risk of food borne illness. In the event of Infants, we serve raw honey

***A variety of nuts and seeds are used throughout our menu.
Please be advised***



www.siddharthasgarden.com
2127 Swanson Ave | Lake Havasu City