

COLD PRESSED SHOTS & JUICES

DETOX SHOT activated charcoal, lemon, ginger, turmeric & milk thistle	5.5	STRONG swiss chard, kale, apple, beet, pineapple, parsley, lemon & mint	9
WELLNESS SHOT lemon, cayenne, ginger & echinacea	5.5	CHARGE kale, spinach, romaine, parsley, celery, apple, cucumber & lemon	9
VITALITY SHOT turmeric, celery, lemon & elderberry	5.5	FRESH LOCAL COCONUT WATER (regular/large)	5/6.75
FOCUS carrot, apple, beet, lemon & ginger	9	FRESH ORANGE JUICE	6
BALANCE carrot, lemon, ginger & turmeric	9		

SHAKES & SMOOTHIES *add plant based protein +2*

MINT MATCHA ^N mint, matcha, honey, spinach, kale, avocado, banana & almond milk	9	COCONUT COCOA ^N coconut, cocoa, cinnamon, avocado, almond butter & almond milk <i>100% keto friendly</i>	9
MANGO BLUEBERRY ^N blueberries, mint, mango, banana, honey & almond milk	9	CHEEKY GELATO SHAKE ^D . vanilla 9 . chocolate/espresso 10	
BREKKIE SMOOTHIE ^N strawberry, banana, granola, honey, beet, basil & almond milk	9		

OTHER COLD DRINKS

JUST WATER natural/ organic lemon/ organic tangerine	2.75	LOCAL KOMBUCHA	7
PERRIER SPARKLING WATER natural/lemon (regular / large)	3.5/5	PREMIUM SODA	3.75
VOSS STILL WATER (regular / large)	4.5/7.5	LA CROIX SPARKLING WATER	2

FANCY SOMETHING CHEEKY?

Ask us about our fresh pastry and dessert selection.



All our used coffee grounds are
used in local composting efforts

GLUTEN FREE (GF) | CONTAINS DAIRY (D)
CONTAINS NUTS (N) | CONTAINS SOY (S)

Free delivery service in George Town between 9:30am and 2:30pm, Monday to Friday only. Minimum order of \$20.
Menu features local and organic ingredients wherever possible. Prices are listed in Cayman Island Dollars.
15% Gratuity will be added to the final bill for all dine-in orders - Thank you. +1 345 746-2555

BLUESTONE LANE

SUBJECT TO CHANGE

**MONDAY TO FRIDAY 8AM TO 4PM,
SATURDAYS AND SUNDAYS 9AM TO 2:30PM**

746 2555

**DELIVERY, TAKE AWAY
AND CURB-SIDE PICK UP**

BLUESTONE LANE ORIGINALS

AVOCADO SMASH ^D	10	GOOD GRAINS GRANOLA ^{D, N}	10
our classic avo smash on sourdough toast w/ feta, heirloom tomatoes & local, organic soft herbs <i>add a poached egg proudly cage free 2</i>		GF house granola of toasted oats, coconut flakes, seeds & nuts, Greek yogurt citrus curd & fresh berries	
WARM COCONUT & QUINOA PORRIDGE ^N	9.5	BREKKIE BOARD ^{D, N}	12
w/ seasonal berries, banana & GF house granola of toasted oats, coconut chips, seeds & nuts		best of both worlds; avo smash & good grains granola, half portion of each	
FRENCH TOAST & FRESH BERRIES ^D	10	GF BANANA BREAD ^{D, N, GF}	9.5
whipped cream, strawberries, mint, honey/maple syrup <i>make it GLUTEN FREE +3</i>		GF banana bread, whipped cream, fresh berries & roasted walnuts	
		TOAST BAR <i>make it GLUTEN FREE +3</i>	6
		. Vegemite & butter ^D	
		. local berry compote & butter ^D	
		. almond butter ^N	
		SEASONAL SOUP OF THE DAY	5/8
		Ask your sever about the Chef's special	

COFFEE & MORE

HOT

single origin espresso	3.75
macchiato	4
piccolo	4.25
magic	4.5
bambiccino	2
flat white	5
latte	5
capuccino	5
long black	4
mocha	5.5
hot chocolate	4.5
hot milo	4.5
chai latte	5.75
hot brew	3.5

ORGANIC TEA

melbourne Brekkie / earl grey / peppermint / sencha / lemongrass & ginger / chamomile	4
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COLD

cold brew float	7.5
<i>w/ vanilla gelato</i>	
cold brew	4.5
affogato	6.5
<i>w/ vanilla gelato</i>	
iced chai latte	5.75
iced latte	5.25
iced chocolate	5.25
Aussie iced chocolate	8
<i>w/ vanilla gelato</i>	
Aussie iced latte	8
<i>w/ vanilla gelato</i>	

COLD BREW ICED TEA

spring trellis	4.5
melbourne Brekkie	4.5

WELLNESS

LATTE ^N	
matcha / golden / beet	5.5
<i>make it iced</i>	+1
flight	12

SPRITZ

berry adaptogen	2.75/4.5
tropical zen	2.75/4.5

MORE

oat / almond	.5
single origin	.25
large	.5
extra shot	1

ALL DAY BREKKIE

GREEN BAKED EGGS ^D	14	BIG BREKKIE	18
skillet baked eggs with spinach, feta, mushrooms, heirloom tomatoes & chimichurri served w/ sourdough toast		bacon, poached eggs, roasted heirloom tomatoes, grilled chorizo, kale, & baked mushrooms served w/ avocado smash on sourdough toast	
EGG & BACON CROISSANT ^D	10	SALMON SMASH CROISSANT ^D	12
sunny side up egg, bacon, spinach, house tomato chutney & roasted garlic aioli on a French butter croissant		smoked salmon, cream cheese, arugula & avo smash on a French butter croissant	
EGGS BENEDICT ^D	11	RED BAKED EGGS ^D	14
two poached eggs w/ hollandaise, & arugula on sourdough toast <i>chef's recommended</i> bacon 3 <i>chef's recommended</i> smoked salmon 5 <i>make it keto w/</i> dressed greens 2		Ratatouille style skillet baked eggs with zucchini, feta, heirloom tomatoes, bell pepper & mushroom served w/ sourdough toast	
		OLD SCHOOL OMELETTE	6
		3 egg omelette with your choice of filling, served w/ sourdough toast <i>add a side of</i> dressed greens 2	

SANDWICHES *served with soup of the day*

BONDI CHICKEN SALAD SANDWICH ^D	12	BLAT ^D	12
lemon chicken salad, local, organic soft herbs & arugula on ciabatta		bacon, avocado, arugula, tomato & garlic aioli on ciabatta	
		CHEESE MELT ^D	8
		Aussie grilled cheese	

BOWLS

BREAKFAST ALL DAY BOWL ^D	10	THE GREEK ^D	13
poached egg, organic red quinoa, kale, avocado, feta, heirloom tomatoes & house lemon dressing		feta, heirloom tomatoes, olives, bell peppers, mint, spinach & house lemon dressing	
RAINBOW BOWL ^D	12	ALL THE GREENS BOWL ^D	10
avocado, baby spinach, organic red quinoa, red cabbage, carrots, heirloom tomatoes, feta, a poached egg & herbed yogurt dressing		feta, heirloom tomatoes, carrot, arugula, spinach, kale & house lemon dressing	
BUDDHA BOWL ^{D, S}	12		
feta, mint, edamame, strawberry, avocado, kale & tahini dressing			

ADD ONS

proudly cage free eggs poached or fried 2 | scrambled eggs 5 | tomato 1.5
feta/cheddar/mozzarella 2 | grilled chicken 5 | chorizo 4 | smoked salmon 5
a side of dressed greens 4 | cream cheese 1.5
make it GLUTEN FREE +3