

SNACKS / SIDES

Carrots & Almond Butter

Dried Cranberries, Raw Honey, Black Sesame Seeds & Maldon Sea Salt



5.99

Polenta Cake

Clairmont Farms Lavender Honey, Rosemary, Sea Salt



3.99

Handmade Gluten-Free Flatbread

Garden Herb Oil, Sumac, Pistacho & Thyme



4.99

Guacamole

Chilaca Chile, Red Onion, Jalapeño, Tomato, Cilantro, Lime & Maldon Sea Salt



4.99

Ayocote Beans

Rancho Gordo Heirloom Oaxacan Beans w/ Aromatics & Epazote



6.99

Tropical Acai Hot Sauce

Pomegranate, Strawberry, Guajillo, Jalapeño & Lime



2.49

DESSERT

Goji-Macacchino Brownies

Goji Berries, Coconut, Vegan Dark Chocolate Chips & Maca Powder



5.99

Cranberry-Pistachio Protein Cookie Bar

Almond & Meyer Lemon, Moringa, Maca, Sucanat, Ceylon Cinnamon



4.99

Seasonal Berries & Coconut Yogurt

Lavender-Banana Crumble, Seasonal Berries



6.49

DRINKS

The Clover Juice

Little West Brand, Kale, Cucumber, Celery, Spinach, Pear, Cilantro, Mint, Lime

7.49

Go Big Juice

Little West Brand, Beet, Kale, Carrot, Apple, Wheat Grass, Lemon, Ginger

7.49

Gingersnap Juice

Little West Brand, Fuji Apple, Green Apple, Lemon, Ginger

7.49

The Quench Juice

Little West Brand, Watermelon, Jicama, Strawberry, Mint, Lime, Watermelon Rind

7.49

Sunrise Juice

Little West Brand, Carrot, Orange, Coconut Water, Turmeric, Lemon, Ginger

7.49

Hawaiian Hazelnut Cold Brew

Housemade Hawaiian Hazelnut Cold-Brewed Coffee

3

Hazelnut CBD & Coconut Cold Brew

Hemp-Derived CBD & Extra Virgin Coconut Oil blended with our Hazelnut Cold-Brewed Coffee

5



About Phood Farmacy

Phood Farmacy has been created to provide the ultimate natural food experience. We are focused on food that provides medicinal qualities with nature's farm raised plants and proteins.

Phood Farmacy's meals are all produced with a deep focus on health, nutrition, and wellness while using ingredient combinations designed to be preventative and / or healing in nature as well as enjoyable to eat.

Our meals are freshly made and are available deconstructed or ready to eat on demand.



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Spread the word



SHARE GRAM IT! PIN IT

@PhoodFarmacy



Contact us for Takeout,
Delivery, Catering and Meal Plans

BREAKFAST

Cinnamon-Apple Sunrise Oats Almond Milk & Ceylon Cinnamon, Marinated Golden Raisins, Maca Powder, Apple-Pecan Crumble	 	6.99
Acai Yogurt Coconut, Goji, Seasonal Fruit, Crunchy Chia Seeds, Ceylon Cinnamon	 	7.99
Ezekiel 4:9 Cereal & Yogurt Apricot-Pear Compote, Almond & Saba Drizzle		7.49
St. Benedict's Eggs 2 Soft Yolk Eggs over Rosemary Polenta, Caramelized Onion, Mushrooms & Asparagus, Lemon	 	9.49
Pomegranate & Saffron Shakshuka 2 Soft Yolk Eggs over Roasted Tomatoes, Onions & Peppers, Garden Herb Oil, Rosemary, Oregano & Thyme with Handmade Gluten-Free Flatbread	  	10.99
Sweet Potato Hash Broccolini, Cherry Tomato, Asparagus, Roasted Peppers & Onions, Rosemary-Nutritional Yeast	 	8.99
Mom's Frittata Roasted Roma Tomato, Goat Cheese & Baby Spinach with Sweet Potato Homefries	 	11.99
Country Style Breakfast Sandwich Arugula, Goat Cheese, Roma Tomatoes & Lemon with Mom's Frittata on Ezekiel 4:9 Bread		13.99

SOUPS

Seasonal Vegetable Minestrone with Free Range Turkey Meatballs Ayocote Beans, Roasted Tomatoes, Carrots, Onions & Bell Pepper, Snap Peas, Garnett Yam, Rosemary & Oregano		9.49
Sweet Carrot & Coriander Soup Garden Herb Oil, Cilantro, Toasted Pepita	 	5.99
Butternut Squash & Nopale Chili Vegan Brown Butter Sage & Pepita Crumble, Tomato, Goat Cheese, Ayocote Beans & Ancho Chile	    if No Goat Cheese	9.49
Robert's Chicken Soup Gluten-Free Sorghum Penne, Root Vegetables, Oregano & Peppercorns on the Vine	 	5.99

SALADS

Farmacy Salad Baby Spinach & Arugula, Chilled Sorghum, Cranberry, Pistachio, Apple Cider Vinaigrette, Butternut Squash & Sunflower Seeds	    if No Cider Vinaigrette	9.99
Vegan Chef's Salad Arugula, Spinach & Avocado, Pistachio, Saba, Roasted Potatoes & Carrots	 	9.99

Beach Day Greens Baby Lettuces & Avocado, Asparagus, Strawberries, Basil & Goat Cheese with Cider Vinaigrette	   if No Cider Vinaigrette & Goat Cheese	9.99
Emperor's Greens Baby Mixed Greens, Sugar Snap Peas, Orange Supremes, Toasted Cashew, Radish, Hemp & Black Sesame Seeds, Carrot-Ginger Vinaigrette	   if No Carrot-Ginger Vinaigrette	11.99

MAIN

Avocado Super-Toast Shaved Fennel & Golden Beets, Avocado, Garden Herb Oil, Lemon Juice, Ground Flax, Hemp Seed, Golden Raisin & Moringa on Ezekiel 4:9 Sprouted Whole Wheat Bread	  with Flatbread	9.49
Pupusa Goat Cheese, Ayocote & Avocado Puree, Nopales, Cilantro-Lime Yogurt, Inca Corn Crumble, Tropical Acai Hot Sauce	 	9.49
Pupusa Deluxe Sous Vide Bison Shortrib, Goat Cheese, Ayocote & Avocado Puree, Nopales, Cilantro-Lime Yogurt, Inca Corn Crumble, Tropical Acai Hot Sauce		13.99
Egyptian Flatbread Honey-Chamomile Yogurt, Braised Roma Tomatoes, Sumac & Pistachio Dukkha, Garlic & Micro Radish on Handmade Gluten-Free Flatbread	 	11.99
Green Street Tacos Sugar Snap Peas, Guacamole, Radish & Inca Corn Crumble on 2 Local Corn Tortillas	 	9.99
Marinated Squash Tacos Chayote Escabeche, Jalapeño, Guacamole, Carrots, Radish, Pepitas & Cilantro, on 2 Local Corn Tortillas	 	9.99
Soft Yolk Egg & Avocado "Toast" Flatbread Ayocote & Avocado Puree, Guacamole, Sunflower Seeds, Inca Corn, Arugula, Lime & Soft Yolk Egg on Handmade Gluten-Free Flatbread	 	10.99
Grilled Pacific Ocean Perch & Mango Tacos Salsa Roja, Cilantro-Lime Yogurt, Arugula & Inca Corn with Fresh Mango on 2 Local Corn Tortillas		9.49
Butternut & Chayote Squash Succotash Heirloom Ayocote Beans, Sugar Snap Peas, Roasted Bell Pepper, Onion & Garlic, Vegan Butter, Rosemary, Epazote & Oregano	 	9.49
Aztec Gold Chili Rancho Gordo Hominy, Coconut Milk, Pasilla, Guajillo & Chile Negro, Sucanat, Oregano & Epazote, Inca Corn Crumble, Tropical Acai Hot Sauce	 	9.99
Pacific Ocean Perch Filet with Heirloom Ayocote Beans Asparagus & Grilled Meyer Lemon, Maldon, Epazote, Cilantro	 	14.99
Scottish Salmon Lemon & Dill Yogurt, Roasted Potatoes, Caramelized Tomato & Asparagus, Sea Salt		15.99

Oaxacan Chicken Whole Herb Marinade, Heirloom Ayocote Beans, Salsa Roja, Guacamole, Cilantro-Lime Yogurt with 2 Local Corn Tortillas		13.99
Sous Vide Bison Shortribs African Sorghum, Torn Mint, Braised Fennel, Orange Supremes, Sugar Snap Peas & Roasted Carrots	 	15.99

SANDWICHES & FLATBREADS

Salmon Burger Lemon-Dill Yogurt, Baby Spinach, Black Pepper & Braised Cherry Tomatoes on Ezekiel 4:9 Sprouted Whole Wheat Toast		14.99
Moroccan Red Lentil Burger Moroccan Spiced Grain & Vegetable Patty, Baby Spinach, Roma Tomatoes and Saffron-Chamomile Yogurt on Ezekiel 4:9 Sprouted Whole Wheat Toast	   if No Chamomile Yogurt	12.99
Local Buratta & Fig Flatbread California Figs, Gioia Buratta, Raw Honey, Toasted Almond, Sumac & Sugar Snap Peas on Handmade Gluten-Free Flatbread	 	10.99
Chicken Caprese Flatbread Mary's Grilled Chicken, Roasted Roma Tomato, Basil, Goat Cheese & Saba on Handmade Gluten-Free Flatbread		12.99
California Sunshine Flatbread Roasted Roma Tomato, Asparagus & Arugula, Chevre, Crisped Inca Corn, Poached Egg on Handmade Gluten-Free Flatbread	 	10.99
Bison Shortrib & Creamy Mushroom Flatbread Goat Cheese, Sugar Snap Peas, Radish, Roasted Garlic & Mushroom Sauce on Handmade Gluten-Free Flatbread		13.99
Marinated Squash Flatbread Chayote Escabeche, Avocado, Pepitas, Ancho Oil, Cilantro & Inca Corn Crumble on Handmade Gluten-Free Flatbread	 	9.49

Harm Free Food



= Vegan



= Gluten Free



= Vegetarian



= Dairy Free



All Phood Farmacy meals are soy-free