

fig. 1 —

VIBRANT COFFEE/ COLD BREW

ORGANIC VIBRANT
HOT DRIP OR COLD BREW (SF) (NF) 4/5
Organic Dark Vibes roast by Vibrant Coffee Roasters. Notes of cacao nibs, toasted cloves and smokey velvet. Our chilled version of organic Dark Vibes is cold-brewed for 18 hours.

ORGANIC ROSE CARDAMOM HOT
COFFEE OR COLD BREW (SF) 6/7
Organic Dark Vibes cold-brewed layered with organic Bulgarian rosewater, organic cardamom coconut simple syrup, organic hand-pressed Brazil nut milk and topped with organic Moroccan rose petals.

ORGANIC COLD BREW COCONUT
AMERICANO (SF) (NF) 6/7
Organic Dark Vibes cold brew added with freshly cracked coconut water.

ORGANIC ADD-ONS TO ABOVE: +1/EA
Organic Brazil nut milk ***no longer (NF) with nut milk added**, organic coconut milk, organic coconut sugar.

**We hand-press our organic Brazil nut milk right in our kitchen. We also source organic coconut milk from Native Forest who offers a gum-free coconut milk. We are often asked for oat milk. We tried making fresh oat milk, but it tasted nothing like what you're hoping for without added stabilizers, gums and additives which we like to avoid. We hope you'll enjoy what we do have!*

fig. 2 —

HOT SPECIALTY DRINKS

ORGANIC GOLDEN
TURMERIC LATTE (SF) (NF) 6

ORGANIC HOT COCOA (SF) (NF) 6/7

ORGANIC PEPPERMINT
HOT COCOA (SF) (NF) 6/7

ORGANIC CHOFFE (SF) (NF) 6.5/7.5
Hot coffee+ hot cocoa

**Our very own signagure blends made with organic healing spices to create our Golden Milk Turmeric Latte, our antioxidant-rich Hot Cocoa and a staff favorite Choffee which is half coffee and half hot cocoa.*



SPECIALTY HOT BEVERAGES & WEEKEND SPECIALS

MON-FRI 10AM-4PM
SAT-SUN 10AM-5PM

1706 Locust Street Philadelphia, PA 19103
| 215.985.1706 | www.puresweets.com



Welcome to P.S. & Co.,
where we eat to live well. All
of our dishes are prepared fresh in
our organic, gluten-free, plant-rich
kitchen.

fig. 3 — **RISHI TEAS**

ORGANIC RISHI TEA (SF) (NF) 5
HOT OR CHILLED
Blue Jasmine
Ceylon Black Thai
Chocolate Chai
Earl Grey
West Cape Chai
White Peony
Turmeric Ginger

ORGANIC ADD-ONS TO ABOVE: +1/EA
Organic Brazil nut milk ***no longer (NF) with nut milk added**, organic coconut milk, organic coconut sugar.

fig. 4 —

PANTRY GIFTS

ORGANIC GOLDEN TURMERIC
LATTE MIX (SF) (NF) 32

ORGANIC CLASSIC
HOT COCOA (SF) (NF) 40

ORGANIC SPICY
HOT COCOA (SF) (NF) 40

ORGANIC PUMPKIN SPICE
HOT COCOA (SF) (NF) 40

**Each gift comes in a double-walled glass bottle with instructions to make 8 servings or 20 servings as instructed on individual tags.*



fig. 5 —

WEEKEND BRUNCH

ORGANIC BRUNCH WITH SMOKED
MUSHROOMS 28-30

Choice of our most popular brunch mains: organic Pancakes, organic French Toast, or organic Waffle with a side of locally sourced, organic oyster mushrooms slow roasted in a maple smoked sauce that is the perfect pairing. These mushrooms are market price and yield a small portion *price warning*.

ORGANIC FRENCH TOAST (SF) 21
Two slices of our hand-made, buttery country loaf, served with organic fresh fruit, organic vanilla cream and organic Lancaster maple syrup.

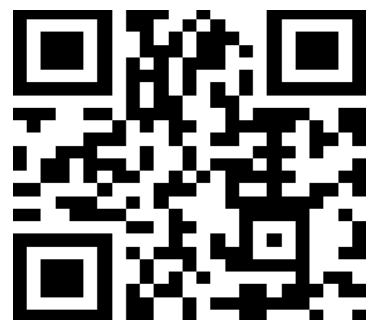
ORGANIC PANCAKES (SF) 17-19
Two satisfying pancakes with your choice of classic, organic blueberries or organic coconut sugar-sweetened chocolate chips. Served with organic, Lancaster maple sryup.

ORGANIC WAFFLE CLUB 19
Hearty waffle sandwich filled with organic, locally made tofu, organic roasted peppers and mushrooms, organic rawcho cheese, organic chimichurri, organic garden basil, organic fresh greens, served with organic Pennsylvania maple syrup.

ORGANIC QUINOA WAFFLE (SF) 18
The best waffle served with fresh organic berries and organic Pennsylvania maple syrup.

ORGANIC HAND-ROLLED
BAGELS (SF) 13
Organic hand-rolled, boiled and baked bagels: choice of plain, sesame or everything. Comes with choice of one spread: Miyoko's Cream Cheese, Miyoko's Butter, organic almond butter, organic peanut butter, plus our organic seasonal jam. **Only available while supplies last.*

**Please scan the QR code for a full list of ingredients per menu item.*



Allergen key: (SF) SOY FREE (NF) NUT FREE

We are NOT an allergen-free kitchen and use organic nuts abundantly. Please notify us if you have ANY allergies/dislikes before ordering. We will do our best to accommodate, but cannot guarantee an allergen-free experience.