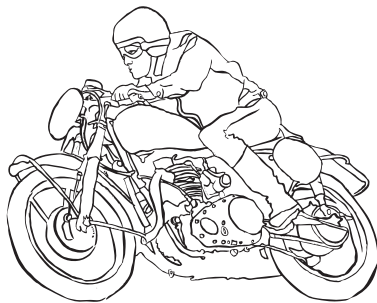


OUR PURVEYORS

GARCIA RUELAS FARMS, FILMORE, CA
ORIGINAL SUNSHINE, STOCKTON, CA
CADORO BAKERY, LOS ANGELES, CA
NICHOLAS FAMILY FARMS, ORANGE COVE, CA
LA GLORIA TORTILLAS, BOYLE HEIGHTS, CA
TCHO CHOCOLATE, BERKELEY, CA
CLOVER DAIRY, SONOMA, CA
SONG TEA, SAN FRANCISCO, CA
KETTL, BROOKLYN, NY
SANTA MONICA FARMER'S MARKET, SANTA MONICA, CA
RED FOX, BERKELEY, CA
BENEFICIO SAN VICENTE, HONDURAS
LOS VOLCANES, GUATEMALA
AZAHAR, COLOMBIA



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go get em tiger™

DRINKS

SINGLE ORIGIN FILTER COFFEE 5
24HR COLD BREW 6
SINGLE ORIGIN ESPRESSO 4.5
CORTADO 5.5
CAPPUCCINO 6
LATTE 6.25
FEVER TREE ESPRESSO TONIC 7.5
HOUSEMADE CHAI 6.75
SALTED DARK HOT CHOCOLATE 6.5
NICHOLAS FAMILY FARMS ORANGE JUICE 7
LOOSE LEAF TEAS MP

SIGNATURE

ICED ALMOND MACADAMIA LATTE ☕ 6.75
- housemade almond macadamia milk, double shot of Minor Monuments espresso
CLASSIC OR SEASONAL FIZZY HOPPY TEA 4.5 / 5.5
- housemade sparkling red tea, Citra hops, cane sugar
BUSINESS & PLEASURE ☕ 7.5
- single shot of Single Origin espresso, one small serving of Fizzy Hoppy Tea, one shaken housemade almond macadamia milk cappuccino served cold
TURMERIC LATTE ☕ 🌿 7 iced 7.75
- fresh turmeric, ginger, honey, black pepper, housemade almond macadamia milk
ICED HONEY MATCHA LATTE 8
- Kettle matcha, housemade almond macadamia milk, California wildflower honey
SALTED DARK CHOCOLATE MOCHA ☕ (OPTION) 8
- Clover whole milk, TCHO 70% Ghanaian chocolate, kosher salt, double shot of Minor Monuments espresso

Our coffee is sourced from quality obsessed farmers all over the world and carefully roasted by the GGET coffee team on our cast iron German roaster in Los Angeles.

FOOD

BURRITOS

EGG, AVO AND BACON 15.5

- applewood smoked bacon, avocado, soft scrambled eggs, tater tots, chipotle sauce, La Gloria tortilla

EGG, BEAN AND CHEESE 🌱 12.5

- pinto beans, soft scrambled eggs, Chihuahua cheese, tater tots, salsa roja, La Gloria tortilla
+ add bacon 3

TOFU SCRAMBLE 🌱 13

- pinto beans, tofu scramble, chipotle sauce, tater tots, La Gloria tortilla
+ add avocado 3.5

BEAN AND CHEESE 🌱 9

- pinto beans, Chihuahua cheese, chipotle sauce, La Gloria tortilla

SANDWICHES

BACON, EGG AND CHEESE 11.5

- applewood smoked bacon, fried egg, white cheddar, caper aioli, sweet potato bun

GREENS, EGG, NO HAM 🌱 9

- fried egg, Kewpie mayo, tomato, greens dressed in cilantro sauce, toasted Cadoro Bakery sourdough
+ add bacon 3

GGET BLT 14

- applewood smoked bacon, lettuce, tomato, Kewpie mayo, chipotle sauce, toasted Cadoro Bakery sourdough
+ add avocado 3.5



Gluten free items are made in a facility that also processes wheat

FOOD

ROASTED CHICKPEA AND KALE SALAD 🌱 14

- massaged kale dressed in our house lemon vinaigrette, topped with feta, seasoned chickpeas, chipotle bread crumbs, pickled yellow onions, and chives
+ add egg 3

AVOCADO TOAST 🌱 12

- sliced avocado, lemon vinaigrette, aleppo chili flake, chives, Cadoro Bakery sourdough, with a side of pickled onion
+ add egg 3

PROTEIN BREKKIE 🌱 15

- soft scrambled eggs, applewood smoked bacon, avocado, kale dressed in lemon vinaigrette with radish and toasted seeds
+ add Cadoro Bakery sourdough 3

OVERNIGHT OATS 🌱🌱🌱 9.5

- coconut milk, chia pudding, sunflower seed butter, market fruit

HOUSEMADE PECAN GRANOLA 🌱🌱🌱 8

- Straus yogurt, maple syrup
+ market fruit MP

ADD ONS

FRIED OR SOFT SCRAMBLED EGG 3

APPLEWOOD SMOKED BACON 5

SIDE KALE SALAD 6

AVOCADO 3.5

CADORO BAKERY SOURDOUGH TOAST 3

TOFU SCRAMBLE 4

Everything we serve is made from scratch with ingredients sourced from local purveyors who share our passion for quality.