

COLD PRESSED SHOTS & JUICE

DETOX SHOT	8	MEAN GREEN	10
activated charcoal, lemon, ginger, turmeric & milk thistle		kale, spinach, parsley, celery, apple, cucumber, lemon & ginger	
WELLNESS SHOT	8	FRESH LOCAL COCONUT WATER	6.5/8.5
lemon, cayenne, ginger & echinacea		regular / large	
BOOST	10	FRESH ORANGE / APPLE JUICE	8
carrot, apple, beet & ginger			

SMOOTHIES *add plant based protein +3*

STRAWBERRY BANANA N	10	MINT MATCHA N	10
strawberry, banana, honey, & almond milk		mint, matcha, honey, spinach, kale, avocado, banana & almond milk	
		MANGO BLUEBERRY N	10
		blueberries, mint, mango, banana, honey & almond milk	

OTHER COLD DRINKS

OPEN WATER	5	LA CROIX SPARKLING WATER	3.5
FIJI WATER	4.5/7.5	WHOLE EARTH ORGANIC SODA	5
regular / large		apple / ginger / elderflower lemonade / cranberry / orange / cola	
PERRIER SPARKLING WATER	4.5/7.5	SPARKLING ICED TEA	5.5
natural / lemon (regular / large)		berry adaptogen / tropical zen	

DESSERT / BAKED GOODS

ICE CREAM SANDWICH D	9	LAMINGTON D	8
housemade chocolate chip cookies with vanilla ice cream		vanilla sponge cake coated with chocolate and shredded coconut and a raspberry compote & cream filling	
CHEESE CAKE SLICE D	8	HOUSEMADE MUFFINS N	6
chef Maya's housemade cheese cake		chef Shane's housemade muffins; chocolate chip / coconut / blueberry / almond	
SALTED CARAMEL BROWNIE N, GF	7	HOUSEMADE COOKIES N	5
Sam's housemade vegan chocolate brownie <i>add vanilla ice cream +3</i>		coconut / almond / chocolate chip <i>ask your server about the selection</i>	
BANANA BREAD N, GF	7		
Sam's housemade vegan mini banana bread <i>try it warm</i>			



All our used coffee grounds are used in local composting efforts

GLUTEN FREE (GF) | MAY CONTAIN 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 \$25. 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

COFFEE & MORE

HOT

single origin espresso	4
macchiato	4
piccolo	5
magic	6
bambiccino	2
flat white	6.5
latte	5.5
cappuccino	6
long black	5
mocha	6
hot chocolate	5.5
hot milo	5.5
chai latte	6
hot brew	4

COLD

cold brew float	9
affogato	9
aussie iced chocolate	9
aussie iced latte	9
<i>all with vanilla ice cream</i>	
cold brew	6
iced chai latte	7
iced latte	6.5
iced chocolate	7

COLD BREW ICED TEA

spring trellis	5.5
Melbourne brekkie	5.5
the refresher	5.5

ORGANIC TEA

Melbourne brekkie /	5.5
earl grey / peppermint /	
sencha / lemongrass &	
ginger / chamomile	

MORE

almond	.5
oat	.5
upgrade med	1
upgrade large	2
extra shot	1.5

BLUESTONE LANE ORIGINALS

AVOCADO SMASH **D**

15

our classic avo smash on sourdough toast w/ feta, heirloom tomatoes & local, organic soft herbs

add a poached egg *proudly cage free* 3

GOOD GRAINS GRANOLA **D**

12

GF house granola made of toasted oats, coconut chips, & seeds w/ yogurt, citrus curd & fresh berries

BREKKIE BOARD **D**

18

best of both worlds; avo smash & good grains granola, half portion of each

SOUP OF THE DAY **D**

8/10

ask your sever about the Chef's special

ATHLETES BURRITO **D**

17

egg whites, spinach, roasted tomatoes, avocado smash, feta, whole wheat wrap & peruvian mayo; served with dressed greens

chili flakes optional

BLUESTONE BURRITO **D**

17

scramble eggs, bacon, avocado, feta, roasted potato & guajillo sauce; served with a side of homefries

OLD FASHIONED PANCAKES **D, N**

12

fluffy pancakes served with lemon curd, whipped cream, fresh strawberries, blueberries, & a side of maple syrup

FRENCH TOAST & FRESH BERRIES **D**

12

whipped cream, strawberries, blueberries, maple syrup *make it GLUTEN-FREE bread* +3

ADD ONS

proudly local, organic, cage-free eggs poached or fried 3 | feta/cheddar/swiss 3 | grilled chicken 7
smoked salmon 7 | ham 3 | bacon 4 | chicken sausage 6 | avocado 4 | mushroom 3 | tomatoes 3
make it GLUTEN-FREE bread +3

ALL DAY BREKKIE

GREEN BAKED EGGS D	18	BIG BREKKIE D	24
skillet baked eggs w/ spinach, feta, mushrooms, tomatoes & chimichurri; served w/ sourdough toast		bacon, poached eggs, roasted heirloom tomatoes, grilled chicken sausage, baked mushrooms, & homefries; served w/ avocado smash on slice of toast	
EGG & BACON CROISSANT D	15	SMOKED SALMON & CREAM CHEESE BAGEL D	17
sunny side up egg, bacon, spinach, house tomato chutney & roasted garlic aioli on a French butter croissant		New York style smoked salmon and cream cheese on an everything bagel w/ sliced avocado	
EGGS BENEDICT D	15	OLD SCHOOL OMELETTE D	10
two poached eggs w/ hollandaise & arugula on sourdough toast <i>chef's recommended</i> bacon 4 <i>chef's recommended</i> smoked salmon 7 <i>make it keto with</i> dressed greens 4		3 egg omelette with your choice of filling; served w/ sourdough toast <i>add a side of</i> dressed greens 4 <i>add ons</i> mushrooms 1.5 spinach 2 onion .5 bell peppers .75 tomatoes 1.5 chicken 3.5 bacon 2 ham 3 chicken sausage 3	

SANDWICHES *served w/ choice of home fries, soup of the day or side salad (try it as a wrap)*

choice of bread ciabatta, sourdough, challah or multigrain

BONDI CHICKEN SALAD SANDWICH D	17	BLATE D	17
lemon chicken salad, local organic soft herbs & arugula		bacon, avocado, arugula, tomato & egg w/ garlic aioli	
BLUESTONE IMPOSSIBLE BURGER D, PLANT-BASED	20	SPICY HONEY CHICKEN WRAP D, MILD	17
Impossible burger patty (plant-based), caramelized onions, aioli, arugula & tomato on a brioche bun		spicy honey sauce, grilled chicken breast, spinach, feta, sliced avocado, tomato & herb mayo	
		CHEESE MELT D	11
		cheddar & swiss on fresh challah bread	

BOWLS *enjoy with add ons of your choice*

BREAKFAST ALL DAY BOWL D	16	RAINBOW BOWL D	17
poached egg, organic red quinoa, baby kale, avocado, feta, heirloom tomatoes & house lemon dressing		avocado, baby spinach, organic red quinoa, red cabbage, carrots, heirloom tomatoes, feta, poached egg with herbed yogurt & lemon dressing	
ALL THE GREENS BOWL D	15	WARM CHICKEN & GRAINS BOWL D	18
feta, heirloom tomatoes, carrot, arugula, spinach, kale & house lemon dressing		warm quinoa, lentils, lemon garlic grilled chicken, brussel sprouts, cauliflower, spinach, carrots, feta, tomatoes with tahini dressing	
PASTA MARINARA	15	CHICKEN CHIPOTLE CURRY PASTA	18
penne pasta served with fresh marinara sauce, cherry tomatoes, mushrooms, onion & spinach		penne pasta served with chicken breast, bell peppers, onions, & broccoli, in a creamy coconut sauce	