


"The only thing better
than Clear's breathtaking
casual chic decor is its exquisite
menu of deliciously fresh
fruit smoothies. Sit with friends,
laugh, eat, drink and watch
Bali time stand still."

-Michael Franti
singer/song writer/musician





"Eat the food
you wish to be"

- Clear Cafe



087 862 197 585



Clear Cafe



clearcafeubud



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clear cafe ubud



www.clearcafebali.com



V = Vegetarian

Ve = Vegan

VO = Can Be Made Vegan

 = Clear's Favorite

Nf = Nut Free

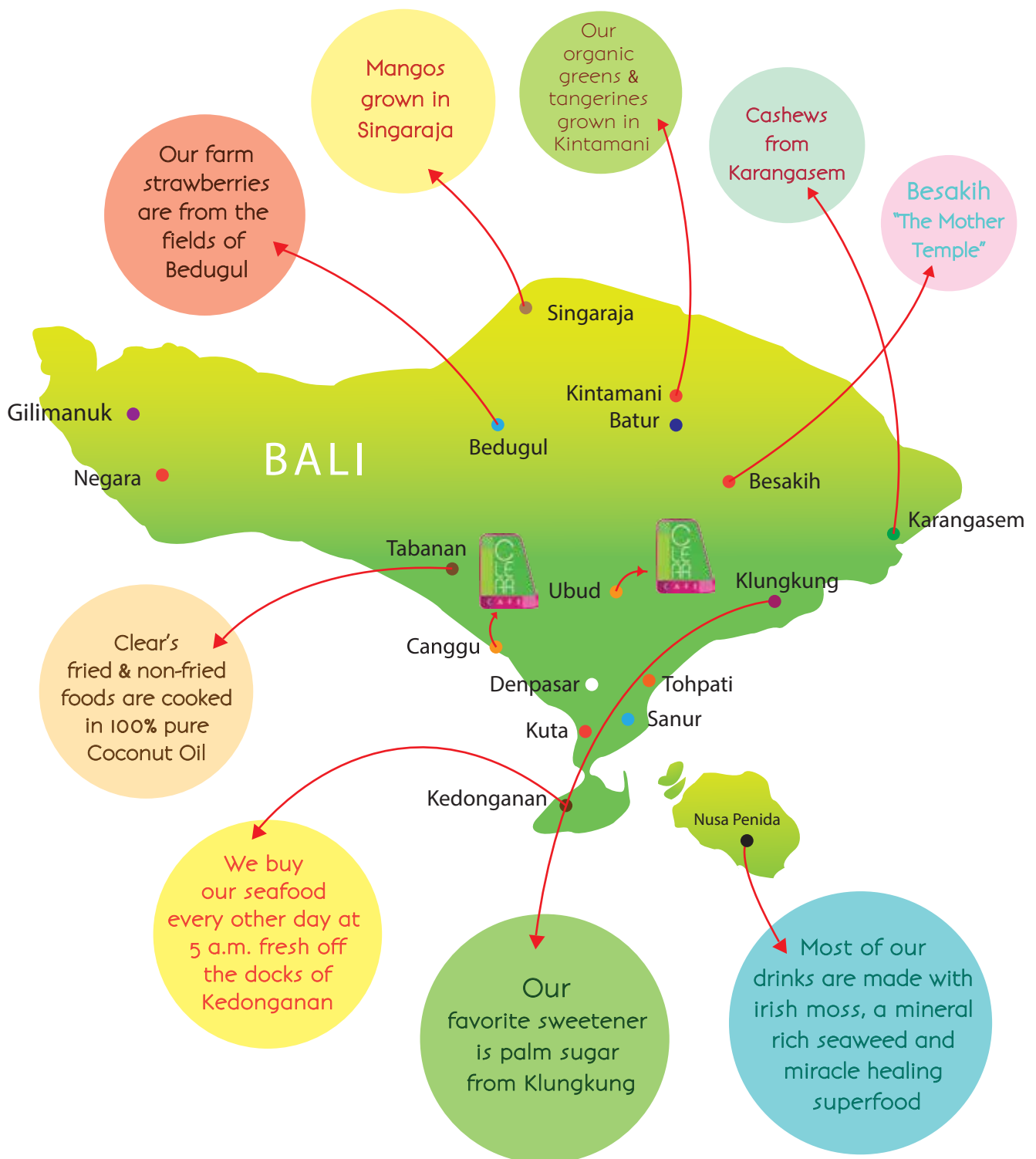
 = Spicy



OPEN HOURS
8 AM - 11 PM

LAST ORDER
10 PM

WELCOME



LIQUIDS

INFUSED WATER

Reverse osmosis water infused with natural essence

Mint

Exhilarating & refreshing 5

Lavender

Soothing & relaxing 5

Cucumber

Cooling & enzyme charged 5

ICE TEA

Sunny bunny

Local herbs infused with the sun's energy for a refreshing & cooling drink 25 **Nf**

Eastern breeze

Green tea rich in anti-oxidants a natural caffeine charge 25 **Nf**

Bali berry

A smooth blend of fresh berries from Bali's fields 35 **Nf**

Traditional Thai iced tea

Made with cashew or dairy milk 25

HOT SPECIALITIES

CHAI TEA

The best homemade chai on the planet (we think so hehe) 25

HOT CHOCOLATE

Rich, thick & creamy 25

HOT LAVA

Raw cacao, cashew mylk & chili 30

Choice of fresh nut mylk or dairy milk

LATTES

Our lattes are life changing good!

CLASSICO 25

CHOCOLATE 30

MINT 30

COCONUT 30

CINNAMON 30

Choice of fresh dairy milk or nut mylk

(Iced or hot)

HOT TEA 20

ROYAL GREEN
JASMINE QUEEN
GINGER (FRESH)

EARL GRAY BUDDAH

BLACK NIGHT

ROSELLA

MIDNIGHT MINT

CHAMOMILE

CAFEE

ESPRESSO 25

MACCHIATO 25

CAPPUCCINO 30

MILK SHAKES 35 **Nf**

Homemade rich creamy vanilla ice cream & pure Bali honey

White strawberry wild Bali strawberries

Chocolate town rich thick chocolate

Green tree dream a creamy green tea dream

Bali banana freshly picked local Bali bananas

Mocha lightly roasted Bali coffee

MYLK SHAKES 40

Made with locally harvested cashew nut milk & homemade coconut ice cream. a vegan mylk shake!

Chocolate a classic, rich & creamy

Coconut smooth & creamy

Strawberry sweet local Bali strawberries, high in vitamin C & minerals

TONICS & ELIXIRS

Lemon drop

Fresh lemon, ginger, irish moss & honey, an amazing natural tonic that stimulates the senses 35 **Nf**

Jamu

An ancient medicinal Bali's ayurvedic healer with tamarind, fresh ginger, yellow and white turmeric 25 **Nf**

Glittery gold

Tangerine, sea salt, aloe & honey, offering tension release & relaxation 25 **Nf**

Electro berry

Fresh strawberry, mulberry, lemon, irish moss & ginger, loaded with electrolytes 35 **Nf**

Super nova

Lemonade charged with sea salt & cayenne pepper, surprising to the senses 25 **Nf**

Orchid (Seasonal)

Fresh mango, tangerine, lemon & spice, helps to stabilize the bodies PH levels 35 **Nf**

Diamond detox

Local Bali aloe, fresh mint, ginger, apple, turmeric, honey & sea salt 35 **Nf**

Twilight tonic

Turmeric, honey, lemon & sea salt, a natural liver detoxifier 25 **Nf**

All bills add 10% Government tax & 10% Service

FROSTY DRINKS

Icy blended drinks

Tropical twister 🍷

Tangerine, pineapple, passion fruit, beetroot, all working to boost the immune system 40 **Nf**

Frappacino

An iced blended rich and creamy cappuccino 35

Island butterfly 🍷

Peanut butter, fresh bananas, mylk, honey, irish moss 35

Sacred spice

Freshly ground turmeric & cinnamon, full of amazing healing properties 35

Goji ade

Coconut water, lemon, goji berries & honey 35 **Nf**

Strawberry dream

Fresh strawberries, mylk, irish moss & honey 35

Orange julius

Fresh tangerine juice, mylk, irish moss & honey, great source of vitamin C 30

Chocolate butterfly

Peanut butter, chocolate, mylk, irish moss & honey 35

Green hornet cooler 🍷

Raw cacao, coconut, cashew mylk, spirulina & mint 40

Chai iced dream

Our homemade chai, cashew mylk, with a hint of nutmeg 30

Chocolate matrix 🍷

Cacao, mint, mylk & spirulina 30

Lucky lemon

Lemon & honey with charged water, soothing for the liver 30 **Nf**

Semangka

Watermelon, pineapple & honey, raises vitamin C & carotenoid levels 25 **Nf**

KOMBUCHA 🍷

Wine bottle 750 ml 65

Small bottle 350 ml 35

"Champagne of the Gods"

This fermented tea provides a metabolic kick start, boosts the immune system, balances PH and beautifies the body



BLENDED DRINKS

Chaka maca

Chocolate, maca, mylk & honey, naturally increases the body's energy level 40

Colada cooler

Fresh coconut juice, pineapple, banana & tangerine 30 **Nf**

One love

Passion fruit, mylk & honey, super high in plant sterols 40

Energizer 🍷

Maca & ginger, an amazing twist to naturally stimulate the body's fertility 40

Crazy coconut

Fresh coconut water, coconut meat, honey and super nutrient spirulina 40 **Nf**

Mango twilight (seasonal)

Fresh mango, mylk, irish moss & honey to beautify the skin 35

Coconut kiss

Crystal clear coconut juice, coconut meat & honey 30 **Nf**

JUICY JUICES

Green clean

Green papaya, turmeric, ginger, spinach, apple & lime 35 **Nf**

Papua paya

Fresh papaya & lime. Loaded with enzymes and vitamin C, excellent for the skin 25 **Nf**

Edgy veggie

Fresh cabbage, aloe & celery, for guaranteed increased stomach strength 35 **Nf**

Mangga mile (seasonal)

Made with fresh Bali mango, excellent for expecting mothers & their babies 35 **Nf**

Green giant

Local greens, celery, lemon & cucumber loaded with minerals & vitamins 35 **Nf**

Cool rain

100% watermelon juice with a hint of sea salt, nature's electrolyte recharge 25 **Nf**

Tamarind twist

Fresh tropical tamarind increases energy & balance 30 **Nf**

Orange orbit

Freshly squeezed Bali tangerine, high levels of vitamin C 30 **Nf**



BREAKFAST

Tropical Fruit Campur

A healthy array of Bali's fresh seasonal mixed fruits 45 **ve** **Nf**

Rockstar Oats

Irish oatmeal, coconut cream, with fresh bananas and strawberries 40 **ve** **Nf**

Made's Muesli

Mixed oats & grains over yogurt with fresh fruit, shredded coconut and a hint of honey 50 **v**

Tofu Scramble

Grilled marinated tofu, mushrooms & tomato with ranchero sauce and coriander roasted potatoes 45 **ve** **Nf**

RAW Sprouted Granola/Greenola

Raw sprouted nuts & seeds served with fresh fruits and raw cashew milk 55 **vo**

PANCAKES

Old Fashioned Buttermilk **Nf**

Plain 40

Blueberry 50

Strawberry 45

Banana chocolate chip 50 

Buckwheat Pancakes **Nf**

Gluten Free

Plain 50

Blueberry 55

Strawberry 55

Banana chocolate chip 55 

Served with butter and home-made palm sugar syrup, honey, or homemade jam

Add vanilla or coconut **ice cream** for 15 a scoop

So good

EGG DELUX

2 Eggs Any Style

With roasted potatoes or toast 40 **Nf**

Energy Omelette

EGG WHITE omelette, sautéed spinach, mushroom & tomato; served a la carte 45 **Nf**

OM Omelette

Feta, sautéed spinach, grilled veggies, sun-dried tomatoes, served with tomato ranchero sauce 55 **Nf**

California Omelette

Sliced avocado, fresh tomatoes and melted cheddar cheese 50 **Nf**

✿ choice of toast or potatoes ✿

Huevos Rancheros

Homemade corn tortillas, refried beans, melted cheddar cheese, sunny side eggs with a spicy ranchero sauce served with fresh salsa & guacamole (hot sauce and sour cream on request) 55 **Nf**

Breakfast Burrito

Scrambled eggs, black beans, cheddar cheese & grilled veggies in a whole wheat tortilla served with ranchero sauce, salsa & homemade guacamole (sour cream on request) 60 **Nf**

Breakfast Sandwich

Scramble or fried egg with crispy tempe, melted cheese, tomato and sliced avocado on toasted bread 55 **Nf**

SIDES

Toast with butter and homemade jam 20

Homemade peanut butter 10

Sliced avocado (seasonal) 20

Roasted potatoes 25

All bills add 10% Government tax & 10% Service


LUNCH & DINNER

Starting at 11 am

Miso

Homemade organic miso with seaweed, tofu, scallions & shiitake mushrooms
40 **ve** **Nf**

Red Pepper Corn Chowder

So Tasty, even better than mamma made
40 **Nf** 

SOUPS

Tom Yum Goong

Tiger shrimp, fresh tuna, mushroom, red curry, chili, cherry tomato, lemongrass & lime 60 **Nf**

Indian Lentil

Gently spiced curried lentils with a hint of coconut cream 40 **ve** **Nf**

SANDWICH / WRAPS

Made on homemade baguette or add 5K for whole wheat chapati
Choice of fries, onion rings, sweet potato fries or salad

Cajun Fish Filet

Market fresh blackened snapper with grilled pineapple and tomato with our special spicy mayo (A must try!) 80 **Nf**

Love Burger

Our homemade veggie burger with melted cheddar, grilled onion, tomato, avocado, arugula with sunny island sauce, served on sesame burger bun or **vegan** with chapati 65

TLT

Grilled tempe, black bean humus, avocado, julienne carrot, lettuce, tomato with our signature sauce in whole wheat wrap (a vegan blt) 60 **ve**

Moon Melt

A delicious open faced tuna melt with melted cheddar cheese, grilled onion, avocado, sliced tomato & side arugula 60 **Nf**

Falafel Pita

Falafel, clear zucchini humus, tabouli, sauerkraut, diced tomato & cucumber with tzatziki inside a warm pita 65 **vo**

Tuna Filet Burger

Fresh seared tuna filet with melted cheddar, grilled onions, sliced tomato, avocado and arugula with tartar sauce on a sesame burger bun 75 **Nf**

Peanut Butter & Jelly

Homemade peanut butter and jelly on fresh baked bread 40 **v**

SMALL PLATE

Majestic Mushrooms

Stuffed with feta, parmesan, sun-dried tomato, garlic & herbs on a bed of wild greens 70 **v** **Nf**

Prana Tiger

Grilled marinated tiger shrimp on cucumber boats in a rich pineapple dipping sauce 70 **Nf**

Nachos

Corn chips, refried black beans, melted cheddar cheese, fresh salsa and guacamole (sour cream on request) 60 **v** **Nf**

Jackfruit Nachos

Medium 65 / Large 80

Organic tortilla chips, spiced pulled jackfruit, cashew sriracha sour cream, black beans, pico de gallo, salsa, guacamole, coriander, and choice of cashew cheese or cheddar cheese **vo**

Summer Rolls

(Tofu or Tiger Shrimp) red & green peppers, mango & cucumber wrapped in rice paper with a tamarind dipping sauce 45/70 **vo** **Nf**

Trinity Hummus Plate

Homemade black bean, roasted red pepper & zucchini tahini with warm pita bread & raw flax crackers 55 **ve**

SALADS

Goat Cheese

Mixed greens, beets, candied cashews with a sesame ginger vinaigrette 55

Ubud Thai

Local young papaya, peanut, tomatoes in a perfectly spiced in an authentic Thai dressing 50

Greek

Organic greens, cucumber, feta, tomato, onion and kalamata olives with a classic vinaigrette 50 **Nf**

Clear

Organic greens with feta, nori, sliced cherry tomatoes, spirulina, cucumber in a lemon olive oil dressing with flaxseed crackers 55 **Nf**

Caesar

Organic fresh romaine, cherry tomato with shredded parmesan & homemade crutons in a classic caesar dressing 55

Grand Puri

Wild greens, feta cheese, sliced apple and caramelized cashews featuring Clears signature dressing 55

Open Sesame Salad

Falafel, avocado, mung bean sprouts, peppers, carrot, cucumber, red onion, mix greens, red rice, Thai cashew nuts and mix seed in sesame dressing, served with seed cracker 65 **Ve**

All bills add 10% Government tax & 10% Service



WORLD FLAVORS

INDONESIA

Nasi Campur 🍌🌶️

A traditional Indonesian dish served around steamed rice with Bail soup and homemade sambal

Vegan - tofu & tempe sate with peanut dipping sauce, fried tempe/tofu with sweet & sour sauce, potato cake, and our Bali curry soup 55

Or

Seafood - tuna sate with peanut dipping sauce, fried tuna & shrimp with sweet & sour sauce, potato cake and our Bali curry soup 70

Nasi Goreng

Tofu or tuna fried rice, vegetables, fried egg, candied cashews with homemade sambal 55 / 65 **VO**

THAILAND

Pad Thai 🌶️

Tiger shrimp, rice noodles, roasted peanut, egg & vegetables stir fried in an authentic Thai spicy tamarind sauce 80

Vegan with tofu 65

Royal Red Fish Curry 🌶️

Fresh tuna, mixed vegetables, red rice and mango chutney in a creamy coconut curry 65 **Nf**

Snow Tofu

Coconut crusted tofu with sauteed vegetable & garlic mashed potatoes in a tamarind sauce 60 **V Nf**

INDIA

Golden Temple Curry 🌶️

An array of seasonal vegetables, simmered in a fresh chilies coconut cream curry served with saffron raita and mango chutney 60 **ve Nf**

Hint of India

North Indian Spinach potato curry, and channa masala, cucumber raita, red rice, warm chapati, and sweet mango chutney 65 **VO Nf**

MIDDLE EAST

Mesopotamia

Falafel, tabouli, cucumber salad & tzatziki with saffron rice and a warm homemade pita 65 **VO**

Dragon Bowl 🍌

Served with grilled vegetables, steam spinach, sliced avocado, bean sprouts & organic red rice with mango chutney **Nf**

🌿 Tiger Shrimp 95

🌿 Snapper 90

🌿 Tuna 85

🌿 Vegan (tofu or tempe) 75

MEXICO

Served with salsa & guacamole (hot sauce and sour cream on request)

BURRITOS 🍌

Grilled Veggie Burrito

Grilled veggies, rice, refried black beans, cheddar cheese & rancheros in a clear signature tortilla 65 or **vegan** 60

Chili-lime Tiger Burrito 🌶️

Tiger Shrimp with grilled veggies, cheddar cheese, rice, black beans & our signature rancheros sauce 80

TACOS

Black Bean, avocado, cabbage, pico de gallo, cheese and sunny island sauce 65 or **vegan** 60

Tempe, black bean, pico de gallo, avocado & cabbage with sunny island sauce 60 **ve** 🍌

Blackened Fish, melted cheese, pico de gallo, avocado & cabbage with sunny island sauce & lime 70

GRILLED QUESADILLAS

Marinated Grilled shrimp, cherry tomato & cheddar cheese 70 🍌🌶️

Feta & sun-dried tomato, cheddar cheese with homemade basil pesto 65 🍌

Goat Cheese, spinach, cheddar cheese & mushroom with sunny island sauce 65 🍌

Classic Mexican, cheddar cheese with guacamole and salsa 45 **Nf**

V = Vegetarian **Ve = Vegan** **VO = Can Be Made Vegan** 🍌 = Clear's Favorite

Nf = Nut Free 🌶️ = Spicy

CLEAR'S FAVORITES

SUSHI (8 pcs)

Shrimp Tempura Rolls 👍
with fresh avocado and cucumber, topped with sriracha sauce, served with wasabi and pickled ginger 80 **Nf**

Spicy Tuna Rolls
with fresh avocado & cucumber, topped with sriracha sauce, served with wasabi and pickled ginger 65 **Nf**

Veggie Rolls
with avocado, cucumber, carrot & red pepper, served with wasabi and pickled ginger 55 **ve Nf**

SEAFOOD

Sunshine Tuna 👍
Seared blackened pepper tuna steak in a sweet tamarind sauce with wasabi mashed potatoes and a side of mixed greens 80 **Nf**

Ikan Asli
Fresh coconut crusted snapper over saffron rice with delicious sesame green beans in a pineapple coconut cream sauce 80 **Nf**

Fish & Chips
Deeply fried Bali snapper with homemade tartar sauce & fries (malt vinegar on request) 70 **Nf**

PASTA

Pimp Pasta
Marinated tiger shrimp over linguine in a spicy chili tomato sauce topped with parmesan and fresh basil 75 **Nf**

Pesto Fettuccine
Clear's homemade pesto, cold pressed olive oil, garlic & parmesan cheese topped with fresh basil 65 **v**

Jamur Fettuccine Alfredo 👍
Fresh mushroom & sundried tomatoes in a rich garlic cashew cream, topped with fresh basil & parmesan cheese 70 **vo**

Majestic Mushrooms
Stuffed with feta and parmesan cheese, sun-dried tomato with garlic & herbs on a bed of wild greens 70 **v Nf**

Jackfruit Nachos
Medium 65 / Large 80
Organic tortilla chips, spiced pulled jackfruit, cashew sriracha sour cream, black beans, pico de gallo, salsa, guacamole, coriander, and choice of cashew cheese or cheddar cheese **vo**

Grand Puri
Wild greens, feta cheese, sliced apple and caramelized cashews featuring Clear's signature dressing 55

Dragon Bowl
Served with grilled vegetables, steam spinach, sliced avocado, bean sprouts & organic red rice with mango chutney **Nf**
✿ Tiger Shrimp 95
✿ Snapper 90
✿ Tuna 85
✿ Vegan (tofu or tempe) 75

Sunshine Tuna
Seared blackened pepper tuna steak in a sweet tamarind sauce with wasabi mashed potatoes 80 **Nf**

GRILLED QUESADILLAS
Served with salsa & guacamole (hot sauce and sour cream on request)
Marinated Grilled Tiger Shrimp, cherry tomato and cheddar cheese 70 🌶️
Feta & sun-dried tomato, cheddar cheese with homemade basil pesto 65
Goat Cheese, spinach, cheddar cheese & mushroom with sunny island sauce 65
Classic Mexican, cheddar cheese with guacamole and salsa 45 **Nf**

RAW & MACRO

PIZZA

Putu

Homemade pesto, cashew cheese, fresh spinach, vine ripe cherry tomato topped with kalamata olives 55

Made

Homemade sundried tomato marinara, cashew cheese, spinach, marinated seasonal vegetables, avocado, cherry tomato, topped with fresh herbs 55

Komang

Homemade cashew cheese, coconut jerky, spinach with fresh pineapple and kalamata olives 55

SOUPS

Served with homemade pumpkin crackers

Kool Gazpacho

Vine ripened tomatoes, fresh cucumber and red pepper blended with herbs and cold pressed olive oil 40 NF

Bali Flower Curry

A creamy avocado, cherry tomato, coconut soup blended with curry spices & lime 45

SALADS

Served with homemade pumpkin crackers

Buddha

Green papaya, organic greens, avocado, carrot & sliced apples with sesame ginger vinaigrette topped with pumpkin seed 55 NF

Super Salad

Organic mixed salad, cucumber, tomato, jicama, avocado, Thai cashews & curried pumpkin seeds: cashew lemon dill, orange miso or sesame ginger 60

Clear Kale 🍷

Fresh picked kale, jicama, cherry tomatoes, ginger, Thai cashews and spiced pumpkin seeds topped with nutrient rich spirulina. Served with lemon & olive oil dressing or choice of a cashew lemon dill or miso-orange 55

Rabbit Paradise

Organic greens, sprouts, carrots, beets, daikon, avocado, cucumber, pumpkin seed with a lemon dill or orange miso served with pumpkin crackers 45 vo

SMALL PLATE

Humus

A smooth zucchini tahini hummus served with flax crisps & raw veggies 50

Suki Sushi 🍷

Sprouted sunflower seed pate, red peppers, fresh daikon & basil, rolled in cucumber then served with a side of mood elevating macca wasabi sauce 50 NF

Bamboo Rolls

Our homemade coconut wrap stuffed with coconut jerky, green papaya, julienned red peppers, avocado, carrot & zucchini served with an almond dipping sauce & pumpkin crackers 65

MAIN COURSE

Amigo Burrito

Refried beans (sunflower seed), guacamole, cashew cream cheese and a red pepper salsa wrapped in a coconut basil tomato tortilla with side pumpkin crackers 65

Love Lasagna 🍷

Creamy ricotta cashew cheese, marinated vegetables, sundried tomato marinara and fresh herbs layered between supple zucchini and fresh basil 60

Clear Linguine

Our homemade zucchini linguine with the choice of creamy cashew alfredo or red primavera sauce 55

MACRO-BIOTIC

Served with homemade pumpkin crackers

Vegan Kitchari

A gentle mixture of split yellow mung beans, basmati rice, pumpkin, broccoli, green-beans and carrots cooked with ginger, turmeric, coriander & anise which eases the digestive system & comfort the body 50 NF



COOL KIDS

KIDS MEAL

served with fries or salad

Tiger Fish Sticks 55 NF

Go-Go Grilled Cheese 45 NF

Super Hero Quesadilla 40 NF

Snoopy's Mac n' Cheese 40 NF

Captain Hooks Tuna Burger 50 NF

KIDS MYLK 35

Made with locally harvested cashew nut milk & homemade coconut ice cream. a vegan mylk shake!

Chocolate

Coconut

Strawberry

Banana monkey

KIDS MILK SHAKES 30

all made with rich creamy vanilla ice cream & pure Bali honey

Strawberry train

Chocolate town

Vanilla gorilla

Bali banana



SIDES

| | | | |
|----------------------------------|----|-------------------------|----|
| Tofu | 15 | Eggs | 20 |
| Tempe | 15 | Tuna | 35 |
| Salsa | 12 | Shrimp | 40 |
| Yogurt | 10 | Snapper | 40 |
| Tzatziki | 8 | Falafel | 25 |
| Tabasco | 8 | Chapati | 15 |
| Dressing | 15 | Pita Bread | 10 |
| Olive Oil | 10 | Palm Syrup | 5 |
| Parmesan | 15 | Garlic Bread | 15 |
| Corn Chips | 20 | French Fries | 25 |
| Goat Cheese | 30 | Onion Rings | 30 |
| Guacamole | 15 | Green Salad | 30 |
| Sour Cream | 15 | Cashew Milk | 13 |
| Peanut Butter | 10 | Feta Cheese | 15 |
| Sautéed Greens | 25 | Mango Chutney | 8 |
| Cheddar Cheese | 15 | Grilled Veggies | 30 |
| Sauteed Mushrooms | 25 | Roasted Potatoes | 25 |
| Garlic Mashed Potatoes | 25 | Steamed Veggies | 30 |
| Avocado Slices (Seasonal) | 20 | Brown or Red Rice | 10 |
| Raw, Red or Black Hummus | 20 | Sweet Potato Fries | 25 |
| RAW Pumpkin or Flaxseed Crackers | 25 | Brown Rise with Saffron | 15 |
| | | Wasabi Mashed Potatoes | 25 |

All bills add 10% Government tax & 10% Service





DESSERTS



BALI BANANA CAKE

Locally grown Bali Bananas
a Classic 35 [NF](#)



CHOCOLATE PLATINUM

a rich thick creamy
chocolate cake 40



ICE CREAM

Vanilla or Vegan
Coconut ice cream with
sliced Bali strawberries 35 [NF](#)



BROWNIE A-LA-MODE

A rich Vegan brownie cake
made from raw cacao powder, organic palm
sugar, cashew milk and walnuts topped with
choice of Clear's homemade vegan coconut
ice cream or vanilla ice cream 40



RAW CHOCOLATE PIE

3 layers of delicious RAW ice cream: chocolate & irish moss with a hint of Bali coffee on a honey nut cashew crust 50



KEY LIME SUMBLIME RAW PIE

A cool tangi cream pie with a touch of spirulina on a cashew coconut crust 40



MUDSLIDE RAW PIE


cashew chocolate cream & cacao inside a chocolatey coconut crust 40



TROPICAL FRUIT CAMPUR

A healthy array of Bali's fresh seasonal mixed fruits 45 [NF](#)





"I truly don't know
what's more enticing,
the food or the design,
if you're in Bali, Clear
Cafe is a must see."

- Linda Garland
Top 100 influential Designers
- Architecture Digest

"Clear cafe blew my
mind and touched my
heart with delicious cuisine
created as art. Each day of
my stay began and ended
at Clear. I highly recommend
the good vibe and cheer
we felt here."

- David Wolfe
author of Eating for Beauty
& Superfoods Naked Chocolate