

# NUTRI-VIVE WHOLE-ISTIC NOURISHMENT

## **A CUISINE CONCEPT DESIGNED TO BOOST BRAIN FUNCTION & IMPROVE IMMUNE RESILIENCE**

We take pride in our partnership with local farms and our unwavering commitment to sustainable farming practices.

Our menus offer our guests an authentic farm-to-table dining experience that not only delights the palate but also honors the natural flavors and nutritional richness of fresh, locally sourced ingredients.

## **PARTNERING WITH LOCAL FARMS**

We believe in the importance of supporting our local farming community. By collaborating with nearby farms, we not only celebrate the incredible diversity of our region but also nurture a sustainable food ecosystem. Our partnership extends beyond transactions; it's a shared commitment to responsible agriculture and fostering a vibrant local food culture.

## **EMBRACING SUSTAINABILITY**

Our dedication to sustainable farming practices means that every ingredient on your plate is nurtured with care for the environment and the future. We prioritize practices that conserve natural resources, minimize waste, and promote the well-being of our planet.

*Our menus are a testament to our commitment to providing you with an exceptional dining experience that elevates local flavors and showcases the incredible quality of our region's produce.*



# NUTRIENT-RICH DRINKS & DECADENT SNACKS



## INFUSED WATERS WITH ELECTROLYTES

Indulge in the antioxidant-rich goodness of these beverages. Infused combinations of various fruits, vegetables and herbs supported by electrolytes help with digestion, increase immune resilience and detoxify the body.



## ZENSATIONS CACAO & MUSHROOM DRINKS

Discover the power of therapeutic grade Medicinal Mushrooms combined with delicious organic cacao in these delicious drinks. These combinations provide high potency, full spectrum (fruit body mycelium & extracellular compounds), and are micronized for optimal absorption.



## SUPER JUICES

These super juices are ideal for fighting inflammation and are rich in antioxidants compounded with a wide array of fiber, vitamins, minerals, and other nutrients that are "super" for your health.

## SMOOTHIES

These smoothies are effective for enhancing brain performance. In addition to the powerful antioxidants from the fruit, Lion's Mane improves blood flow providing the brain with more oxygen for better focus and immune resilience.



## DECADENT DELIGHTS

Indulge in our wellness snacks, packed with nutrient-rich ingredients that fuel vitality and nurture over all well-being.

# NUTRI-VIVE

## BOOST BRAIN PERFORMANCE & IMPROVE IMMUNE FUNCTION

At Kingbridge, we have established partnerships with local farms to ensure the freshest ingredients for our farm-to-table dinner menus.

We collaborate with Around the Bend Farms, located less than 10 km away, through their Community Shared Agriculture (CSA) program.

Additionally, we work closely with Clearwater Farms, which is less than 60 km away and provides us with weekly deliveries. Both of these partnerships enable us to incorporate high quality, in season, and nutritious produce into our dishes throughout the year.

When it comes to sourcing our meat, we prioritize local suppliers. For beef, pork, and poultry, we have partnered with Beretta Farms, which is conveniently located less than 10 km away.

Similarly, we collaborate with Greenock Foods, situated about 160 km away, to further diversify our meat offerings.

Greenock Foods share our philosophy of pasture-raising animals without the use of antibiotics or hormones and practice regenerative farming where soil is everything;

"you must never take out of the soil more that you put back"

In uniting with these exemplary local farms and adopting sustainable farming techniques, we craft a dining experience that goes beyond mere gastronomy. Our meals are a celebration of nature's bounty, sourced locally, designed to invigorate the mind, and fortify the immune system of our valued guests.