

# MENU

## Brunch

**Breakfast Sandwich** **\$14**  
Two Eggs Over-medium, Gruyère, Bacon, Heirloom Tomato, Avocado, Aioli, Toasted Sourdough

**Basic Breakfast** **\$15**  
Two Eggs Any Style, Bacon, Potatoes, Sourdough Toast

**Breakie Burrito** **\$13**  
Bacon, 2 scrambled Eggs, Cheddar, Avocado, Potatoes, Pinto Beans, Chili De Arbol & Avocado Salsa

**Huevos Rancheros** **\$16**  
Sunny Side Up Egg, Corn Tortillas, Mozzarella Cheese, Onion, Fried Pinto Beans, Bell Pepper, Salsa Roja, Sour Cream

**Mortadella Eggs Benedict** **\$15**  
Cage-Free Poached Eggs, Micro Cilantro, Chipotle Hollandaise Sauce on Sourdough.

**Black Kale Omelette** **\$15**  
Onions, toy box tomatoes, mozzarella cheese, quinoa, mushrooms avocado, salsa macha. (Add Bacon \$3 Sub Egg Whites + \$2)

**Stuffed French Toast** **\$14**  
Brioche toast stuffed with whipped mascarpone & dulce de leche.

**Avocado Toast** **\$15**  
Arugula, Pickled Onions, Radish, Pepitas, Saba, Tomatoes

**Organic Steel Cut Porridge** **\$12**  
Almond Milk, Soaked Steel-Cut Oats, Berries, Pistachios, Golden Raisins, Toasted Pepitas, and Brown Sugar.

## Sandwiches

**California Cubano** **\$15**  
Marinated Pork Shoulder, Gruyère, Dijonnaise, pickles, On Hawaiian Rolls

**Baby Got Broc Melt** **\$14**  
Roasted Broccolini, Onion, Green Olives, Spread Aged Provolone, Calabria Chile Mayo, Sourdough

**Organic Grilled Chicken** **\$15**  
Red Mustard Frills, Cole Slaw, Russian Dressing on a Sesame potato Bun

**Albacore Tuna Melt** **\$15**  
Tuna Salad, Gruyère, Grilled Onions, Heirloom Tomato, Sourdough

**Anaheim Chile Burger** **\$16**  
Organic Grass-fed Beef, Anaheim Pepper, Gruyère, Grilled Onions, Arugula, Russian Dressing, Sesame Potato Bun

**Cheese Burger** **\$15**  
Organic Grass-fed Beef, Cheddar, Romaine, Heirloom Tomatoes, Pickles, Mustard, Mayo, Sesame Potato Bun

**Grilled Cheese** **\$14**  
Sharp Cheddar, Gruyère, Mozzarella, Sourdough

## Salads And Bowls

**Turn The Beat Around** **\$16**  
Roasted Golden Beets, Arugula, Red Mustard Frills, Shaved Parm, Crunchy Pepitas, Baby Tan-gerines, Green Sauce

**It’s A Caesar** **\$11**  
Baby romaine Lettuce, Crunchy Pepitas, Parsley, Cilantro, Shaved Parm, Pumpkin Seed Dressing

**Burrito Bowl** **\$17**  
Grilled Chicken Breast, Brown Rice, Pinto Neans, Avocado, Cilantro, Esquite, Cotija Cheese, Chipotle Ranch

**The Healthy Hoe** **\$16**  
Grilled Chicken Breast, Pistachio Hummus, Black Lentil Salad

**Black Kale Salad** **\$15**  
Quinoa, Apple, Golden Raisins, Red Onions, Almonds, Cherry Tomatoes, Parmesan Cheese, Shallot Dressing.

## SIDES - \$5

Roasted Potatoes

Green Salad

Coleslaw

Broccolini

**Vegan Mushroom Soup - 9**  
Served with a side of grilled sourdough

## Drinks

Daily Brew	4	Matcha latte	6
Espresso	3.5	Hot chocolate	6
Cortado	4.5	Loose Leaf Teas	4
Cappucino	4.5	Cold Brew	5
Latte	5.5	Iced Tea	4
Americano	4.5	Fresh OJ	7
Mocha	6.5	Lemonade	5
Honey Cinnamon Latte	6.5	Juanito palmer	5

We use Locally Grown And Organic Ingredients Whenever Possible.

Cage Free Eggs, Organic Chicken, and Grass-fed Beef.

Coffees Are Sustainable Sourced And Roasted In House.

Substitutions politely declined.

## HOURS

Monday To Thursday

8AM To 3PM

Friday To Sunday

8AM To 4PM