

 **HOUSE SPECIALTY**
GF=GLUTEN FREE
V=VEGETARIAN



BREAKFAST SPECIALTIES

FRIED CHICKEN

LEMON VELVET WAFFLE - \$16.5
lemon velvet belgian waffle • fried chicken tender
house-made ube mascarpone • lemon zest
blackberry drizzle • powdered sugar
garnished with fresh blackberries & maple butter



PORTOBELLO BENEDICT (GF/V) - \$15.75

2 portobello mushrooms • 2 poached eggs
herb roasted tomatoes • sautéed spinach
sliced avocado • house-made roasted red pepper sauce
choice of breakfast potatoes or lime mint watermelon



BRISKET BREAKFAST BURRITO - \$15.75

flour tortilla • scrambled eggs • slow-roasted brisket
onions & peppers • breakfast potatoes
4 cheese mexican blend • house-made chipotle aioli
served with a side of house-made salsa verde
choice of breakfast potatoes or lime mint watermelon



BREAKFAST BURRITO - \$11

flour tortilla • scrambled eggs • breakfast potatoes • 4 cheese mexican blend
house-made pico de gallo • house-made green onion aioli • served with a side of
house-made salsa verde • choice of breakfast potatoes or lime mint watermelon

with applewood or turkey bacon - \$13.5 • with shaved ham - \$13.5 • with avocado - \$13.5
with a full chicken apple sausage link - \$14 • with house-made chili lime bacon - \$14
with spanish chorizo - \$14.25 • with brisket - \$15.75 • with chicken breast - \$15
with a beyond burger patty - \$16 • with salmon \$17

PAPAS CON CHORIZO - \$14.5

spanish chorizo sautéed with breakfast potatoes
topped with 2 over-medium eggs • cotija cheese
house-made lime crema • house-made pico de gallo



BREAKFAST QUESADILLA - \$14.75

spinach tortilla • scrambled eggs • avocado
house-made chili lime bacon • 4 cheese mexican blend
green onion aioli • served with a side of sour cream
choice of breakfast potatoes or lime mint watermelon

YOGURT PARFAIT - \$10.5

vanilla yogurt • fresh strawberries
topped with bee pollen • organic granola on side

OATMEAL - \$10

oats • sides of strawberries • brown sugar • sliced almonds
made with almond, oat or soy milk +\$1

BREAKFAST SANDWICHES

RED MAPLE BREAKFAST SANDWICH - \$14.5

2 over-medium eggs • herb roasted tomatoes
muenster cheese • house-made chili lime bacon
smashed avocado • green onion aioli
served on rosemary focaccia bread
choice of breakfast potatoes or lime mint watermelon



BREAKFAST SANDWICH - \$10

scrambled eggs • herb roasted tomatoes • choice of cheese • green onion aioli
choice of breakfast potatoes or lime mint watermelon

choice of toasted sourdough • multigrain • plain bagel • cheese bagel • everything bagel
flour tortilla • croissant +50¢ • brioche bun +50¢

with applewood or turkey bacon - \$13 • with shaved ham - \$13 • with avocado - \$13
with a full chicken apple sausage link - \$13.5 • with chili lime bacon - \$14

TRADITIONAL BREAKFAST - \$9.5

2 eggs (any style) with choice of breakfast potatoes OR
lime mint watermelon AND choice of sourdough OR multigrain toast
with 2 slices applewood bacon - \$12 • with 2 slices turkey bacon - \$12
with 2 slices chili lime bacon - \$13 • with chicken apple sausage link - \$13
with chicken breast - \$15 • with beyond patty - \$16

CREATE YOUR OWN SCRAMBLE OR OMELETTE - \$13.5

3 eggs with choice of 3 items from the regular OR premium items below,
served with breakfast potatoes OR lime mint watermelon,
AND choice of sourdough OR multigrain toast

Regular Items (after 3, each additional .50¢)

mexican 4-cheese blend • cheddar • swiss • pepper jack • muenster • american
provolone • spinach • mushrooms • red peppers • red onions • broccoli • tomatoes
jalapeños • black beans • applewood bacon • turkey bacon • diced ham

Premium Items (add'l surcharges apply)

chicken apple sausage - \$1 • brisket - \$3 • spanish chorizo - \$1.5
chili lime bacon - \$1 • chicken breast - \$3.5 • avocado - 75¢
feta cheese - 75¢ • goat cheese - 75¢ • red quinoa 50¢
roasted red peppers - 50¢ • sun dried tomatoes - 50¢

ALA CART MENU

2 Eggs (any style) - \$4

Side of Egg Whites - \$6 • Sub Egg Whites (any dish) - \$2

Breakfast Potatoes (sautéed w/ onions & peppers) - \$5.5

Applewood Smoked Bacon (4 strips) - \$6 • Turkey Bacon (4 strips) - \$6

House-made Chili Lime Bacon (4 strips) - \$7 • Chicken Breast - \$6

Chicken Apple Sausage (Full Link) - \$5.5 • Slow-Roasted Brisket (4 ozs) - \$7

Toast (Sourdough or Multigrain) - \$3.5

Gluten Free Toast - \$4 • Sub Gluten Free Toast - \$2

Bagel (Plain, Cheese or Everything) - \$2.75 • Add Cream Cheese +\$1.25

Corn Tortillas (3) - \$1.25 • Flour Tortilla - \$1

Spinach or Whole Wheat Tortilla - \$1.5

Lime Mint Watermelon - \$3 (5.5 oz) • \$4 (cup) • \$6.5 (bowl)

Tomato Slices - \$3.75 • 1/2 Avocado - \$3 • 1/4 Avocado - \$1.5

House-made Green Salsa - .50¢ • House-made Pico de Gallo - .50¢

Sour Cream - .50¢ • Side of Pure Maple Syrup - .75¢

FRENCH TOAST

LEMON RICOTTA

BERRY BLISS FRENCH TOAST - \$15
thick-cut cinnamon bread • house-made lemon ricotta
fresh berries • vanilla sauce drizzle • lemon zest
powdered sugar • whipped cream • house-made
maple butter • pure maple syrup upon request



FRENCH TOAST - \$11.75

thick-cut cinnamon bread topped with powdered sugar
whipped cream • house-made maple butter & pure maple syrup on the side
add strawberries or bananas - \$2 • add strawberries & bananas - \$2.5
add chocolate or white chocolate chips (on top) - \$2

BELGIAN WAFFLES

RED VELVET BELGIAN WAFFLE - \$13.75

topped with white chocolate chips • powdered sugar
vanilla cream cheese drizzle • whipped cream
house-made maple butter on the side
pure maple syrup upon request

LEMON VELVET BELGIAN WAFFLE - \$12.5

topped with lemon zest, powdered sugar and whipped cream
house-made maple butter and pure maple syrup on the side
add a scoop of lemon ricotta or ube mascarpone - \$2.5

BELGIAN WAFFLE - \$11.5

topped with powdered sugar and whipped cream
house-made maple butter and pure maple syrup on the side
add strawberries or bananas - \$2 • add strawberries & bananas - \$2.5
add chocolate or white chocolate chips (on top) - \$2

PANCAKES

BLUEBERRY

TRIPLE STACK PANCAKES - \$14
buttermilk pancakes with fresh blueberries inside
topped with sliced bananas • sea salt caramel drizzle
powdered sugar • whipped cream • house-made maple butter
pure maple syrup upon request



BUTTERMILK PANCAKES

Triple Stack - \$12 • Double - \$8 • Single - \$4

topped with powdered sugar
served on the side: whipped cream • house-made maple butter & pure maple syrup
add strawberries or bananas - \$2 • add strawberries & bananas - \$2.5
add chocolate or white chocolate chips (inside) - \$2

GLUTEN FREE PANCAKES

Triple Stack - \$13 • Double Stack - \$9 • Single - \$5

topped with powdered sugar
served on the side: whipped cream • house-made maple butter & pure maple syrup
add strawberries or bananas - \$2 • add strawberries & bananas - \$2.5
add chocolate or white chocolate chips (inside) - \$2

EVERYTHING IS MADE TO ORDER WITH LOVE, SO PLEASE BE PATIENT
WHILE WE PREPARE YOUR DELICIOUS EATS & DRINKS.

The FDA advises consuming raw or undercooked meats, poultry,
seafood, or eggs increases your risk of foodborne illness.
Although we offer gluten free items, our kitchen is not a gluten free
environment and cross contamination can occur.

We seat guests on a first come, first serve basis and do not seat incomplete parties.
An 18% gratuity charge will apply to parties of 6 or more.
Prices subject to change without notice due to market conditions.

SHAREABLES



CHICKEN TINGA TOSTADAS (GF) - \$12
three corn tostadas • shredded chicken breast and onions in our house-made tinga sauce • smashed avocado house-made pico de gallo • shredded lettuce house-made lime crema • cotija cheese



BBQ BRISKET SLIDERS- \$13

three sliders layered with slow-roasted brisket tossed in bbq sauce • house-made caramelized onion aioli house-made crispy onions • served on brioche slider buns



SMASHED AVOCADO FLATBREAD - \$14

imported Italian flatbread • smashed avocado lemon arugula • grape tomatoes • grilled corn mozzarella cheese • red pepper flakes sub vegan cheese - \$1.75 add a poached egg - \$1.25

SIGNATURE SANDWICHES & WRAPS

All sandwiches and wraps served with a side of

Seasoned Crinkle-Cut Fries OR our signature Kale Citrus Salad

(featuring chopped kale • grilled pineapple • dried cranberries • sliced almonds • house-made citrus vinaigrette)

OR UPGRADE TO A PREMIUM SIDE FOR \$1

Mac & Cheese • Cucumber Wasabi Couscous • Chipotle Pasta Salad OR Lime Mint Watermelon sub gluten-free bread - \$2 • add fried egg - \$1.25 • add 1/4 avocado - \$1.5



BRISKET GREEN ONION WAFFLEWICH - \$14.75

slow-roasted brisket • pickled onions lime crema • fresh cilantro served on a green onion-infused belgian waffle



CHICKEN CLUB - \$14.5

grilled seasoned chicken breast • swiss cheese • avocado applewood bacon • tomato • red onions • butter lettuce mayonnaise • served on toasted sour dough bread



CHIPOTLE CHICKEN

SANDWICH OR WRAP - \$14.5

grilled seasoned chicken breast • pepper jack cheese mixed greens • tomato • red onions • avocado chipotle aioli • served on toasted rosemary focaccia bread or in a flour tortilla



CHICKEN PESTO SANDWICH OR WRAP - \$14

grilled seasoned chicken breast • provolone cheese • arugula sun-dried • mushrooms • caramelized onions • pesto aioli (contains nuts) served on toasted rosemary focaccia bread or in a spinach tortilla



BRISKET BURGER - \$16.5

1/3 lb certified angus beef patty • cheddar cheese slow-roasted brisket • butter lettuce house-made crispy onions • house-made green onion aioli served on a toasted brioche bun



ADDITIONS TO YOUR SIGNATURE BOWL OR SALAD

Seasoned Chicken Breast - \$4

Harissa Lime Chicken Breast - \$4

Chicken Tinga - \$4

Vegan Beyond Burger Patty - \$6.5

Slow-Roasted Brisket - \$7

Wild-caught Salmon - \$7.5

Ahi Poke Tuna - \$6.5 • Seared Ahi Tuna - \$6.75

Portobello Mushroom - \$3.5 • Tofu - \$3

Applewood Bacon (per strip) - \$1.5

1/4 Avocado - \$1.5 • 1/2 Avocado - \$3



RED MAPLE BEYOND

BURGER (Fully Vegan) - \$15.5

plant-based 1/4 lb beyond patty vegan cheese • butter lettuce tomato • grilled red onions house-made vegan caramelized onion aioli served on a toasted vegan pretzel bun



GRILLED PORTOBELLO SANDWICH OR WRAP (V) - \$14.75

grilled portobello mushrooms • provolone cheese (sub vegan cheese - \$1) vegan caramelized onion aioli • arugula • tomatoes • house-made crispy onions served on toasted multigrain bread or in a whole wheat tortilla

TUNA SANDWICH - \$13.5

line-caught albacore tuna made with green apple, celery and red onion • layered with butter lettuce tomato • roasted red peppers • served on toasted multigrain or sourdough



SEARED AHI BURGER - \$15

seared ahi • mixed greens tossed with a house-made honey soy dressing • pickled ginger served on a toasted vegan pretzel bun with dijon soy aioli



SOUP - Ask for Today's Selection

Cup - \$5.5 • 12oz - \$8.25 • Bowl - \$9.5

SIGNATURE BOWLS & SALADS



AHI POKE BOWL (GF) - \$15

wild-caught ahi tuna tossed in a house-made hawaiian poke sauce • served with sushi white rice topped with a house-made lemon soy vinaigrette • masago (fish roe) and green onions shredded carrots • pickled cucumbers edamame • avocado • pickled white ginger



FARRO BOWL (GF/V) - \$12 (dish served cold)

italian farro • grape tomatoes • grilled corn • cucumbers spinach • hearts of palm • tossed in a house-made lemon vinaigrette



FIESTA BOWL (GF) - \$12.5

mexican rice • grilled corn • shredded lettuce black beans sprinkled with cotija cheese • red peppers house-made pico de gallo • tortilla chips house-made creamy cilantro dressing on the side



ROASTED BUTTERNUT SQUASH

SPINACH SALAD (GF/V) - \$12

spinach • house-made balsamic dijon vinaigrette italian farro • roasted butternut squash • red onions • goat cheese • sunflower seeds

KALE CAESAR SALAD (GF/V) - \$12

chopped kale • traditional caesar dressing • red quinoa • hard-boiled egg house-made rosemary focaccia croutons • avocado • shaved parmesan



SOUTHWESTERN SALAD (GF/V) - \$12

mixed greens • house-made creamy cilantro dressing • grilled pineapple • avocado roasted red peppers • feta cheese



FIELD OF GREENS - \$11.5

choose your greens:
mixed greens • spinach • kale • arugula

choose your dressing: balsamic dijon • traditional caesar creamy cilantro • blue cheese • ranch • lemon herb vinaigrette

choose up to 4 items from below (each additional item .75¢, surcharges apply for some items)
broccoli • carrots • grilled corn • cucumbers • mushrooms • hard boiled egg • black beans red onions • grilled pineapple • hearts of palm • red peppers • roasted red peppers • edamame tomatoes • grape tomatoes • sun-dried tomatoes • tortilla strips • sunflower seeds parmesan cheese • cotija cheese • crumbled feta - 50¢ • goat cheese - 50¢ • avocado - 75¢ farro - 50¢ • red quinoa - 50¢ • butternut squash - 50¢ • sliced almonds - 50¢

SIDES & ANTIPASTO SALADS

Fries - \$4.5

Dipping Sauces (.50¢ each): bbq • chipotle aioli honey mustard • ranch • blue cheese • mango habanero

Mac & Cheese - \$6

(topped with crushed rosemary focaccia croutons)

Chipotle Pasta Salad • Cucumber Wasabi Couscous Kale Citrus Salad

\$4 (8 oz) • \$6 (12 oz) • \$8 (16 oz)

Side Salad Trio (choice of three 8 oz portions) - \$11