

PANCAKES &
FRENCH TOAST

PEACH COMPOTE FRENCH TOAST \$13

✓

Batter dipped challah layered with sweet cream cheese, topped with homemade peach compote

BLUE CORN BLUEBERRY PANCAKES \$14

* ✓

Blue corn blueberry pancakes, sweet brown sugar-pinon sauce, toasted pine nuts - gluten free

BUTTERMILK PANCAKES \$9

✓

With 100% pure Vermont maple syrup.

OMELETTES

MEDITERRANEAN OMELETTE \$13

* ✓

Feta cheese, tomatoes, Kalamata olives, red onion, cucumber, smashers, toast

PORTOBELLO & SWISS OMELETTE \$14

* ✓

Organic eggs, Swiss cheese, mushrooms, shallots, bechamel sauce, chives, smashers, toast

NOVA SCOTIA OMELETTE \$16

*

Cured Nova Scotia salmon, red onions, chives, dill cream cheese, capers, smashers, toast

QUICHE

GREEN CHILE QUICHE \$12

Hatch green chile, tomatoes, Monterey Jack cheese, small salad

SPINACH QUICHE \$12

Feta cheese, spinach, sun dried tomatoes, pesto, small salad

SMALL PLATES

CHILE & CHEESE BREAKFAST SMASHERS \$7

THICK CUT NIMAN RANCH HAM \$6

HOUSE MADE GREEN CHILE SAUSAGE \$5

APPLEWOOD SMOKED BACON \$5

SIDE OF RED OR GREEN CHILE \$2

SINGLE BUTTERMILK PANCAKE \$5

SINGLE FREE-RANGE EGG \$3

BREAKFAST SMASHERS \$5

EGGS

COUNTRY BREAKFAST \$13

* ✓

Organic eggs, choice of house made green chile sausage, applewood smoked bacon or veggie sausage, smashers, toast

GOURMET BREAKFAST BURRITO \$13

✓

Organic scrambled eggs, asadero and Monterey Jack cheeses, red potatoes, bell peppers, onions, red or green chile, in a flour tortilla
add: applewood smoked bacon \$3, green chile sausage \$3

CHILAQUILES \$13

* ✓

Tortilla strips sauteed in red chile, two organic eggs, queso fresco, avocado, lettuce, tomatoes, sour cream cotija cheese, organic Yucatan style black beans

EGGSADILLA \$13

✓

Scrambled organic eggs, poblano chiles, cheddar cheese, red onion, cilantro, flour tortillas, organic Yucatan style black beans, cotija cheese, fire roasted ancho salsa, sour cream

HUEVOS RANCHEROS \$13

* ✓

Organic eggs, red or green chile, asadero and Monterey Jack cheeses, fresh corn tortillas, black beans, sour cream

MIGAS \$13

* ✓

Organic eggs scrambled with corn tortillas, cheddar cheese, serrano chiles, red onion, tomatoes, fire roasted ancho chile salsa, organic Yucatan style black beans, cotija cheese, cilantro, served with corn tortillas

SANTA FE SCRAMBLED TOFU \$13

* ✓

Tofu, fire roasted poblano chiles, chipotle chiles, baby spinach, tomatoes, garlic, cilantro, black beans, smashers

BREAKFAST SANDWICH \$13

* ✓

Organic eggs, Swiss cheese, applewood smoked bacon or veggie bacon, chipotle aioli, agrugula, sourdough, smashers

SOUTHWEST FRITTATA \$13

* ✓

Organic eggs, Asadero and Monterey Jack cheese, onions, poblano peppers, corn, mushrooms topped with tomatoes, arugula, avocado and cilantro

* gluten-free option available

✓ vegetarian or vegan option available

beverages

- AROMA ORGANIC COFFEE \$3
- ORANGE JUICE \$3.50 - \$5.50
- POT OF TEA \$3
- LEMONADE \$3
- ICED TEA \$3
- PANNA BOTTLED WATER \$6
- SAN PELLEGRINO \$6
- ARANCIATA, LIMONATA \$3.50
- ZIA ROOT BEER, GINGER BREW \$3.50
- MATCHA LATTE \$5
- COKE, SPRITE, DR. PEPPER \$2.50

ESPRESSO DRINKS

- ORGANIC ESPRESSO \$2.75
- ORGANIC CAPPUCCINO \$3.50
- ORGANIC LATTE \$4.25
- ORGANIC MOCHA \$4.75
- ORGANIC AMERICANO \$2.75
- PUNJABI STREET CHAI \$4.25
- CHOCOLATE CHAI \$4.75

HOT CHOCOLATE

- MEXICAN \$4.75
- MAYAN CHILE \$4.75
- ITALIAN \$4.75
- GUITTARD BITTERSWEET \$4.75
- GUITTARD BITTERSWEET \$4.75
- MUSHROOM MAMA CHOCOLATE CHAGA \$4.50

BEER & WINE

- MIMOSA \$7
- KORBEL SPARKLING \$8
- WILLIAM HILL CHARDONNAY \$8
- NATURA SAUVIGNON BLANC \$7
- ALTA VISTA MALBEC \$8
- PERRIN CÔTES DU RHÔNE \$8
- MARBLE PILSNER \$5
- ACE DRY APPLE CIDER \$5
- FAT TIRE \$5



dessert

CHOCOLATE FUDGE BROWNIE EXTRAVAGANZA \$8
Warm Belgian chocolate walnut brownie, organic Chantilly cream, chocolate ganache, walnuts, fresh strawberries

LIFE BY CHOCOLATE TORTE \$8
Belgian chocolate cake, dark chocolate ganache, chocolate cream

CARROT CAKE \$8
Cream cheese frosting, chopped walnuts

CHERRY CHEESECAKE \$8
Creamy cheesecake drizzled with cherry compote and a graham cracker crumb crust

MOCHA MOUSSE PETIT FOUR GRANDE \$8
Dark chocolate cake with mocha mousse filling, coated with dark chocolate ganache

OUR PLEDGE OF HEALTHY AND DELICIOUS FOOD

- No artificial flavors, preservatives or synthetic additives
 - Always organic eggs
 - Always organic chicken
 - Natural, hormone-free beef & ham
- Unbleached, non-bromated regionally grown flours
- GMO free certification obtained on many ingredients
- French fries cooked exclusively in polyunsaturated canola oil
 - Seasonal fresh ingredients from local producers
 - No hydrogenated oils. Ever.
 - Organically Grown Coffees
 - Organic Milk for all beverages
- Gluten Free, vegetarian, egg free and vegan options.

Made in a kitchen that cares for you!