



## ALL-DAY BREAKFAST & BRUNCH

### OATMEAL (VV, H, T)\*

rolled oats made to order with cinnamon, lightly sweetened with agave and topped with green apple, blueberries, banana and raw honey

### GRANOLA BOWL (V)

soft plain yogurt topped with fresh berries, banana, chia seeds, homemade granola\* and raw honey

### AÇAÍ BOWL (VV)

organic açai blended with banana and mango, topped with banana, fresh berries, goji berries and homemade granola\* (add almond butter 2)

### AVOCADO TOAST (VV, S, GF)

mashed, chunky avocado with lemon and olive oil, topped with cherry tomatoes, chili flakes and sea salt, on a thick multigrain sourdough toast (add goat cheese 2 | egg 2.5 | smoked salmon\*\* 7)

### SALMON TOAST (GF)

smoked salmon\*\*, herb labneh, cherry tomatoes, pickled onions, mini capers, dill, olive oil and a hint of lemon, on a thick multigrain sourdough toast (add avocado 3.5 | egg 2.5)

### BELGIAN WAFFLES (V)

classic mini belgian waffles served with banana, berries, syrup and whipped cream (add nutella, dulce de leche or homemade berry jam 2)

### CROISSANT FRENCH TOAST\* (V)

our amazing croissants dipped in a cinnamon-french toast mix and cooked to perfection, served with banana, berries and syrup (add nutella 2)

### BREAKFAST SANDWICH (S, GF)

over easy egg, muenster cheese, mashed avocado, bacon, roasted cherry tomatoes and spicy mayo on a lightly toasted wheat sourdough

### ANGELINA'S BREAKFAST (LC, GF)

eggs, avocado, smoked applewood bacon, roasted tomatoes, house potatoes, sourdough bread (sub bacon for turkey sausage | sub for egg whites 2)

### SHAKSHUKA BAKED EGGS (V, LC, GF)

sunny side up eggs cooked in a spiced and chunky, tomato-red bell pepper stew, topped with parsley and served in a skillet with sourdough bread (add avocado 3.5 | goat cheese 2)

### SCRAMBLED EGGS (V, LC, GF)

create your own scrambled eggs, includes up to 3 ingredients, served in a skillet with sourdough bread

choose ingredients: red bell peppers, mushrooms, onions, spinach, tomatoes, cheddar cheese, goat cheese, mozzarella cheese, swiss cheese, bacon, ham, turkey (add avocado 3.5 | sub for egg whites 2)

### SIDES

avocado 3.5 | bacon 6 | eggs 5 | smoked salmon\*\* 7 | chicken 7 | potatoes 5 | toast 2 (GF + \$1)

\* contains nuts, seeds and/or spices

\*\* eating raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## SANDWICHES

on sourdough bread. served with side salad

9.5

### TURKEY CLUB

oven roasted sliced turkey, mashed avocado, bacon, swiss cheese, fresh tomatoes and wholegrain dijon mustard on a toasted wheat sourdough (add over easy egg 2.5)

17.5

12.5

### ANGIE'S "CUBAN"

ham, fennel, cornichon pickles, arugula, fontina cheese, olive oil and a light creamy herb spread, pressed on a ciabatta

17.5

12.5

### SWEET GRILLED CHEESE

sharp cheddar, mozzarella and goat cheese, smoked applewood bacon, caramelized onions and red pepper-guava jam, pressed on a wheat sourdough

16.5

11.5

### SALMON VEGGIE (VV)

smoked salmon\*\*, avocado, carrots, english cucumbers, alfalfa sprouts, pickled cabbage and hummus on a lightly toasted wheat sourdough

18.5

15.5

## SALADS & BOWLS

### PEARFECTION SALAD (V, GF)

pear, walnuts, dried figs, watermelon raddish, goat cheese and mixed greens with a lemon-olive oil dressing (add chicken or smoked salmon\*\* 7)

17.5

13.5

### TURKEY GARDEN SALAD (GF)

oven roasted turkey, mixed greens, avocado, hearts of palm and quinoa with a wholegrain mustard vinaigrette

16.5

14.5

### MARKET SALAD (VV, GF)

roasted butternut squash, fava beans, roasted cherry tomatoes, roasted cashews, arugula and quinoa with a white wine vinegar-olive oil dressing (add avocado 3.5, chicken or smoked salmon\*\* 7)

17.5

15.5

### CHICKEN AVOCADO BOWL (LC, GF)

marinated, oven-roasted chicken, avocado, house potatoes, roasted tomatoes and mixed greens with a lemon-olive oil dressing (sub potatoes for sweet potatoes or quinoa 2)

17.5

18.5

### GREAT GROUND BOWL (LC, S, GF)

spiced meatballs, lightly spicy herb dip, roasted brussel sprouts with sweet potatoes, fresh greens with a lemon-olive oil dressing

18.5

17.5

### SOUP (8oz)

Tomato-basil, non dairy (add avocado 3.5)

7.5

## SWEETS, PASTRIES & SNACKS

### CROISSANTS

plain 4 | ham & cheese | turkey & cheese 8.5 | almond | chocolate | guava & cheese 5.5

### LABNEH, JAM AND HONEY TOAST

soft creamy cheese spread with fresh mint, berry jam (on one side) and honey (on the other) on a thick multigrain sourdough toast

8.5

SEE OUR PASTRY COUNTER FOR MORE DAILY

## KIDS, VEGANS, GLUTEN-SENSITIVE!

please ask for our options

## FRESH-PRESSED JUICES

<b>SIGNATURE</b> (16oz)	<b>9.5</b>
back to basics (orange, carrot, apple, ginger)	
cold call (orange, lemon, ginger, turmeric)	
detox of oz (kale, cucumber, apple, lemon, ginger)	
rainbow cleanse (carrot, celery, apple, beet, ginger, kale)	

### CYO JUICE (16oz) 9.5

create your own

base (min 1): carrot, celery, cucumber, orange, pineapple

other: apple, beet, ginger, kale, lemon, cayenne, turmeric, vitamin c

### THE USUALS (12oz)

orange	<b>6.5</b>
grapefruit	<b>7.5</b>

### FRESH FROZEN LEMONADES (16oz)

classic	<b>5.5</b>
mint	<b>6.5</b>
coconut	<b>7.5</b>

### OTHER (12oz, C)

natural apple juice	<b>5.5</b>
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## WELLNESS SHOTS (3oz, V) 3.95

ginger shot (ginger, lemon)	
cold shot (ginger, lemon, turmeric, honey)	
immune shot (ginger, lemon, cayenne pepper, wild oregano oil)	

## SMOOTHIES & SHAKES

### SIGNATURE (20oz, fresh oj base) 10.5

sweet green (kale, spinach, pineapple, apple)	
isla bonita (pineapple, strawberry, coconut)	
west coast (carrot, lemon, ginger, banana)	

### FRUIT (20oz, fresh oj base) 10.5

strawberry-banana	
mango-strawberry-banana	
mango-pineapple-mint	

### LASSI (16oz, yogurt based) 10.5

mango (banana, honey, soft-plain yogurt)	
blackberry (banana, honey, soft-plain yogurt)	

### PROTEIN SHAKES (oat mylk base) 11.5

3berry (straw/blue/blackberry, banana, vanilla whey protein)	
hulk (banana, peanut butter, whey protein)	
choco hulk (banana, peanut butter, whey protein, cacao)	
dirty mocha (banana, 1 date, cacao nibs, whey protein, espresso)	

### SUBS

vegan protein almond mylk

### ADD-ONS

proteins **2** espresso shot **2** almond butter **2**  
 berries (blackberry, blueberry, strawberry), spinach **1** / each

## COFFEE

we proudly brew locally roasted *Great Circle Coffee*. no free refills ;)

<b>DRIP</b> (8/12/16oz)	<b>3.5/4/4.5</b>	<b>CAPPUCCINO</b> (12oz)	<b>4.5</b>
<b>ICED</b> (16oz)	<b>4.5</b>	<b>MOCHACINO</b> (12oz)	<b>5.5</b>
<b>ESPRESSO</b> (double)	<b>3.5</b>	<b>LATTE</b> (16oz, HOT/ICED)	<b>5.5</b>
<b>MACCHIATO</b> (double)	<b>4</b>	<b>CON LECHE</b> (8/12oz)	<b>4/4.5</b>
<b>AMERICANO</b> (8oz)	<b>4</b>	<b>CORTADO</b> (6oz)	<b>4</b>
		<b>COLADA / CUBAN</b> (4oz)	<b>3.5</b>

### MODIFIERS (available for matcha latte and chai latte)

espresso shot **2** decaf **1** almond/oat mylk flavors **1**

## TEA

organic teas. 16oz

### INFUSIONS (O, HOT/ICED) 4.5

english breakfast, earl grey, tropical green tea, jasmine, chamomile (caffeine free), berry-hibiscus (caffeine free)

### OTHER (12oz, HOT/ICED)

matcha	<b>4.5</b>
matcha latte	<b>5.5</b>
chai latte	<b>5.5</b>

### FRESH (H, caffeine free) 4.5

mint leaf  
ginger-lemon-honey

## "HARD" DRINKS

### COCKTAILS

mimosa (glass/pitcher)	<b>9 / 32</b>
chelada (beer, lemon, salt)	<b>8.5</b>
Michelada (beer, lemon, tajin, worcestershire, hot sauce)	<b>9.0</b>

### BEER (bottle) 7.5

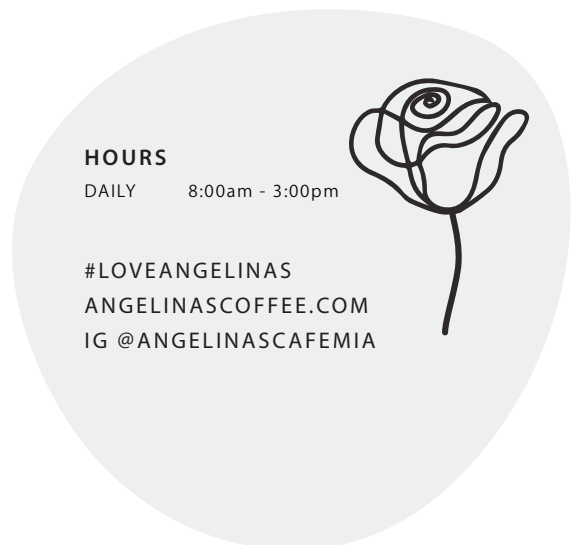
La Rubia

### WINE (250ml / 1.5 glasses) 8.5

red / rosé (Nomadica - California)  
white (Underwood - Oregon)

## SOFT DRINKS

acqua panna **7** topo chico sparkling **4** coke **3.5** coke zero **3.5**  
 "sprite" (homemade) **5.5**



### PLEASE NOTE

1. some of our menu items may be served raw or undercooked. eating raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
2. ALLERGIES AND SENSITIVITIES: PLEASE LET US KNOW BEFORE ORDERING. We use salt, pepper and other spices in our preparations. Although we offer gluten free options, we're not a gluten-free establishment. Our prep stations come into contact with allergens such as eggs, fish, gluten, milk, nuts, sesame, soy and others, and cross contamination can occur
3. **due to our limited workspace dishes can only be served as described**
4. *all take-out and delivery orders must be eaten off premises*
5. *we are CASHLESS and cannot accept cash as payment, only electronic payments*
6. *a 20% service charge will be added to parties of 5 or more*

**\*\*we appreciate your understanding and support. this business abides by the state and federal labor regulations and does not withhold tips from employees\*\***