

BREAKFAST ALL DAY

THE ULTIMATE BREAKFAST SANDWICH

Scrambled eggs, sausage, bacon, house-made avocado spread, cheddar cheese, served on a warm artisanal pretzel bun. **12**

VEGAN EVERYTHING BAGEL SANDWICH v

Vegan egg patty, vegan sausage patty, avocado spread, tomato, spinach. **13**

FRENCH TOAST BREAKFAST SANDWICH NEW

Scrambled eggs, ham, melted swiss in between two slices of french toast topped with powdered sugar. Served with a side of maple syrup. **13**

PESTO AND EGG BAGEL SANDWICH NEW

Everything bagel, pesto, sliced avocado parmesan, bacon and poached egg **12**

SUNRISE DUO **12**

Parfait bowl includes seasonal fruit, granola and pecans. Served with a piece of almond butter toast.

AVOCADO EGG BREAKFAST TOAST **11**

Avocado spread, tomatoes, arugula, goat cheese and a poached egg.

SMOKED SALMON AVOCADO TOAST **12**

Tangy cream cheese, smoked salmon, mashed avocado, sliced tomato, cucumber, capers and dill.

SOUTHWEST BOWL **10**

Scrambled eggs, bed of spinach, chopped sausage, southwest mix, cheddar cheese, and drizzled with our house-made chipotle aioli

FRENCH TOAST **11**

Topped with fresh fruit and powdered sugar. Served with a side of syrup and topped with whipped cream.

CINNAMON APPLE STUFFED FRENCH TOAST **12**

Like having apple pie for breakfast! Brioche bread stuffed with cinnamon apples, topped with cinnamon, caramel and powdered sugar.

SPECIALTY DRINKS

FRESH SQUEEZED ORANGE JUICE **5.50**

SUNRISE JUICE NEW **6**

Fresh-pressed O.J, beet, tumeric + ginger

WATERMELON REFRESHER **6.50**

OMG JUICE CREATION

Fresh apple, pineapple, watermelon, agave

HIBISCUS LEMONADE **4.50**

MINTED HIBISCUS TEA **3.50**

MANGO MATCHA **5.50**

Only available iced.

COFFEE MENU

COCONUT CREAM COLD BREW NEW

Coconut cold brew topped with sweet foam. **5**

ROSE LAVENDER HONEY LATTE

Rose, lavender, honey, espresso, choice of milk topped with dried flowers. **4.50**

BLUE MAJIK LATTE NEW

Our first ever superfood latte!

Blue Majik powder, lavender, agave, almond milk.

Supports digestive health and thyroid function, enhances mood, and decreases irritability. **5.50**

CINNAMON TOAST CRUNCH LATTE

Vanilla, brown sugar, cinnamon, topped with cereal. **4.50**

COOKIE BUTTER CHAI NEW

Chai tea, brown sugar, cinnamon, vanilla, choice of milk. **5.50**

HANDHELDS

Includes your choice of garden salad and baked potato chips, fruit or soup.

OLE RELIABLE 10

Classic white cheddar grilled cheese. Served warm.

CHICKEN PESTO SPINACH ARTICHOKE 13

Grilled chicken, pesto, creamy spinach artichoke, melted mozzarella. Served warm.

GRILLED CHICKEN CRANBERRY WRAP 11

Grilled chicken, cranberries, cilantro-lime crema, rice, scallions, candied pecans.

CHICKEN BUFFALO CAESAR WRAP ^{NEW} 12

Chicken, crispy bacon, avocado, tomatoes, scallions, romaine lettuce, parmesan, tossed in a creamy buffalo + caesar dressing.

SPICY CHICKEN AVOCADO 13

Grilled chicken, bacon, sliced avocado, swiss, creamy chipotle aioli. Served warm.

ALL-AMERICAN CLUB 12

Turkey, ham, bacon, lettuce, tomato, avocado, cheddar cheese, paired with a honey mustard aioli served on toast.

TUNA SALAD 12

Creamy tuna salad, tomato, lettuce, served on a warm croissant.

PROSCIUTTO & BRIE SANDWICH WITH FIG 13

Sliced prosciutto, brie with fig spread topped with arugula and drizzle of olive oil, served on french baguette.

MONTEREY CHICKEN SANDWICH ^{NEW} 13

Shredded chicken, bbq sauce, melty cheddar, bacon, onion, tomato, lettuce on pretzel bun

LUNCH TOASTS

Please note, our toasts do not come with sides.

HERBED HAM + CHEESE TOAST

Sliced ham, herb cream cheese, topped with arugula. Drizzle of honey. 12

FIG + PROSCIUTTO TOAST

Fig jam, prosciutto, goat cheese drizzled with honey, garnished with thyme. 12

SOUPS & SALADS

Add your choice of protein to any salad!

THREE BIRDS SALAD 10

Mixed greens, strawberries, glazed pecans, feta, red onion, house-made balsamic vinaigrette.

GREEN GODDESS 11

Mixed greens, cilantro lime rice, avocado, cucumbers, kalamata olives, feta, Served with pita bread. Paired with our house-made balsamic vinaigrette.

ARUGULA PEAR SALAD ^{NEW} 10

Bed of arugula, sliced pears, pecans, tossed with goat cheese and red onions. Paired with our house-made balsamic vinaigrette.

CHICKEN AVOCADO CAPRESE SALAD 12

Mixed greens, grilled chicken, fresh mozzarella, diced tomato, creamy avocado slices, topped with a balsamic marinade.

LEMON THYME SALAD ^{NEW} 12

Mixed greens, grilled chicken, bacon, tomatoes, red onion and sliced avocado. Topped with our lemon thyme vinaigrette.

TOMATO BISQUE 3.50

SEASONAL SOUP 4

BOWLS

GRILLED HONEY SRIRACHA

RICE BOWL 13

Grilled chicken, bed of spinach, cilantro lime rice, avocado, scallions, feta, honey sriracha cream dressing.

WILD WEST BOWL 13

Grilled chicken, bacon, spinach, cilantro lime rice, black beans, corn, peppers, avocado, red onion topped with spicy aioli + blue cheese dressing.

TO SHARE

PROSCIUTTO CAPRESE CROSTINI NEW 10

Flavorful tomatoes, basil pesto, mozzarella, with a drizzle of balsamic on toasted baguette.

MEDITERRANEAN PLATTER VG 13

Hummus, sliced cucumbers, grape tomatoes, kalamata olives, peppers, pita bread, drizzled with olive oil, feta cheese, and paprika.

ANTIPASTI 18

Artisan cheeses, cured meats wrapped in mozzarella, seasonal fruit and jam, glazed pecans, olives, artisan bread.

"THAT'S WHAT CHEESE SAID" BOARD VG 14

Assorted cheeses, seasonal fruits, olives, fruit preserves, glazed pecans, artisan bread glazed with honey.

OLIVE OIL BREAD DIP VG 7

Artisan bread, house-made olive oil dip with basil, pepper, garlic and thyme.

CAJUN CRAB DIP 8

Served with toasted sourdough, peppers and sliced cucumbers.

Served from 4 P.M - CLOSE

RASPBERRY PHYLLO VG NEW 10

Warm brie and raspberry jam wrapped in a baked phyllo. Topped with powdered sugar and raspberry sauce.

PARMESAN TRUFFLE FRIES VG 8

Sidewinder fries topped with parmesan, paired with a truffle aioli

BUFFALO CAULIFLOWER BITES 9

Baked cauliflower bites tossed in buffalo sauce. Served with a side of blue cheese.

HAPPY HOUR WEEKDAYS ONLY 4 P.M - 6 P.M

\$6 APPETIZERS

+ Crab dip
+ Crostini
+ Truffle fries

\$2 OFF DRAFTS

\$4 HOUSE WINE

Chardonnay
Cabernet

\$5 OFF ALL SUMMER SIPS

CHEESE BOARD INCLUDED WITH
PURCHASE OF WINE BOTTLE

BEER & WINE LIST

WINE

HOUSE CHARDONNAY..... PLAYA	7 26
HOUSE CABERNET SAUVIGNON..... PLAYA	7 26
PINOT GRIGIO..... Gorgo Delle Venezie	9 30
SAUVIGNON BLANC..... Proud Pour, CA	11 32
ROSE..... Proud Pour, CA	9 30
PROSECCO..... Casa Rovigatti Superiore D.O.C.G	9 25

BOTTLED

MICHELOB ULTRA.....	3.50
YUENGLING.....	3.50
STELLA ARTOIS.....	4
HEINEKEN.....	4
ABITA PURPLE HAZE..... Lager.	5
LAGUNITAS IPA.....	5
HIGH NOON..... Black Cherry, Pineapple, Watermelon, Grapefruit.	5

DRAFT

BLUE MOON.....	5
SAM ADAMS SEASONAL.....	5
ANGRY ORCHARD.....	NEW 5
BUDLIGHT.....	4
YUENGLING.....	5
ASK US ABOUT OUR ROTATING CRAFT SELECTION!.....	

BUBBLES FOR TWO!

Bottle of Prosecco

+
Fresh pressed
orange juice

\$30

SUMMER SIPS

ELDERFLOWER PROSECCO COCKTAIL

^{NEW} Prosecco, club soda, elderflower, topped with an orange wedge and mint. 11

LAVENDER LEMONADE MIMOSA

Prosecco, lemonade, our lavender simple syrup. 10

RASPBERRY SORBET PROSECCO FLOAT

Prosecco, dairy-free sorbet. Served in wine glass. 12

SPARKLING PEACH + THYME ROSÉ COCKTAIL

Sparkling rosé, peach juice topped with thyme. #hotgirlsummer 10