

# SUNDAY BRUNCH

8:30 a.m. - 3:30 p.m.

## SAVORY + SWEET

**HUEVOS!** 9 / 10 / 11

1, 2 or 3 eggs any style

*add bacon, sausage, ham 2 ea*

**TACOS** VG 12

scrambled eggs, pinto beans  
farm potatoes, cotija cheese topped  
with housemade pico de gallo

*add chorizo or bacon 2 ea*

**TOFU SCRAMBLE** V 12

tofu, shiitake mushroom, spinach  
peppers + onions, red chile sauce

**RANCHEROS** VG uno 9.50 dos 13

blue corn tortillas  
farm potatoes, refried pinto beans  
tomato sauce, cilantro

**CINNAMON ROLL FRENCH TOAST** 10

toasted pecans, dulce de leche frosting

**BANANA BREAD FRENCH TOAST** 10

chopped walnuts, sliced bananas, maple syrup

**BISCUITS + GRAVY** 12

served with 2 eggs any style  
and farm potatoes

**THE BENT QUICHE** 11.50

bacon, onions, spinach, gruyère  
+ a cup of love

*no bacon 10*

**PASEO DE REUBEN** 13

corned beef grilled with sauerkraut  
buttery cheese, Russian dressing  
on marble rye

**BERRY TURKEY** 12

sliced turkey breast, cream cheese  
cranberry sauce, lettuce on a croissant

**EGGS FLORENTINE** VG 13

2 poached eggs on a bed  
of sautéed spinach and mushrooms  
topped with hollandaise sauce  
served with farm potatoes

**HATCH BENI** 14

traditional eggs benedict  
topped with green chile hollandaise  
and asparagus

## COFFEE + TEA, ETC.

### Lavazza Espresso Classics

Espresso	3	Americano	4
Ristretto	3.50	Macchiato	4
Con Panna	3.75	Tres Leches V	5
Doppio	5	Coffee	3.50
Latte	6	Regular or decaf	
Mocha	6		
Cappuccino	5.50		
Doppio	7		

### Specialties

Hot Chocolate	6	Non-Dairy Milk	.75
Hot Tea (per bag)	3.50	soy, almond	
Spiced Chai Latte	6	coconut, cashew	
Spicy Mexican Latte	7	Flavor Shot	.75
cinnamon, cayenne		Espresso Shot	1.50
chocolate		Vanilla Ice Cream	2.50
Iced Tea or Coffee	3.50	Milk	3
		Juice	4
		orange, apple	
		cranberry, tomato	

## JUICE BAR

*Local cold pressed from Verde™ 8oz 7 10oz 9*

**Immune Booster** carrot, pineapple, orange, ginger, mint, turmeric

**Rainbow Blitz** carrot, cucumber, spinach, kale, apple, ginger

**Tropical Bliss** pineapple, orange, mint, lime

**Roots Delight** carrot, ginger, turmeric, lemon

**Power Greens** kale, cucumber, parsley, lemon

VG – Vegetarian V – Vegan

No splitting checks on parties of 5 or more. \$5 charge for split plates. No substitutions.

We proudly serve locally harvested, organic produce and grass-fed hormone-free meats when possible.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Please notify us of any food allergies.