

BREAKFAST

VG: Vegetarian / V: Vegan / GF: Gluten Free Gratuity may be added for parties of 6 or more.

MORNING EGGS

Ask your server for vegan egg substitute. Add bacon, sausage, ham, chorizo, or vegan chorizo ... 3

Eggs Your Way! (VG) ... 11 | 12 | 13

1, 2, or 3 eggs any style, with chile sauce and your choice of toast. Comes with a side of farm potatoes.

Huevos Rancheros (VG) (GF) ... 15.95

Two eggs any style, pinto beans, cotija cheese and chile sauce served over corn tortillas.

Comes with farm potatoes.

Breakfast Tacos (VG) (GF) ... 13.50

Two corn tortillas filled with scrambled eggs, pinto beans, pico de gallo, and cotija cheese.

Comes with farm potatoes.

Add veggies ... 2 Add meat or tofu ... 3

Avocado in the Morning ... 14.95

Two eggs, crispy bacon bits, guacamole, cracked pepper, and baby sprouts on toast.

Comes with a side of mixed fruit.

Denver Omelette (VG) (GF) ... 14.95

Made with bell peppers, onion, and Swiss cheese, topped with pico de gallo.

Comes with a side of farm potatoes.

Bent Street Eggs Benedict ... 15.95

Poached eggs, house-made Hollandaise, and sliced ham all on an English muffin, topped with sautéed spinach.

Comes with a side of farm potatoes.

DAILY SOUPS

Cup ... 6.50 Bowl ... 9

Corn Chowder (VG)

Creamy homestyle chowder with diced celery, onion, and pepper, dusted with paprika.

French Onion

Beef broth base filled with cooked onion and topped with toast and roasted cheese.

PANCAKES & WAFFLES

Ask your server for sugar-free syrup or dairy-free whipped cream.

New Mexican Chicken and Waffle ... 17.75

Our house-made blue corn waffle (GF) piled high with pancake-battered fried chicken strips, topped with bacon bits, guacamole, crème fraîche, and chopped green chile.

The Berry Nice Waffle (VG) ... 14.75

Buttermilk waffle topped with berries.

Comes with whipped cream and powdered sugar.

Banana or Berry Pancakes (VG) ... 14.75

Buttermilk pancakes with your choice of berries or sliced bananas and nuts. Comes with whipped cream, powdered sugar, and dulce de leche.

SIDES

Bacon, Ham, Sausage, Chorizo, Vegan chorizo... 3 Toast, English muffin, Croissant, Tortilla... 2.50

Gluten-Free Toast... 4 Pico de gallo... 2.50

Chile sauce... 3 Diced chile... 2.50

Guacamole... 4 Avocado... 3.50

Pinto beans... 3 Potatoes... 4

Fries... 5 Side salad... 6

Tofu... 6 Chicken breast... 8

Beef patty... 9 Salmon fillet... 11

Berry cup... 6 Fruit cup... 5

Pancake... 5 Waffle... 10

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 foodborne illness.

Please notify us of any allergies or intolerances.

LUNCH

VG: Vegetarian / V: Vegan / GF: Gluten Free Gratuity may be added for parties of 6 or more.

SANDWICHES

All sandwiches come with fries, salad, or fruit. Substitute Gluten-Free Toast ... 1.50

Paseo de Reuben ... 16.50

Grilled corned beef, sauerkraut, Swiss cheese, and Russian dressing on toasted marble rye.

The Californian ... 15.75

Sliced turkey, Swiss cheese, tomato, guacamole, baby sprouts, and herb mayo on a croissant.

Tuna Melt ... 15.75

House-made tuna salad, white cheddar, lettuce, and tomato on toasted sourdough. Southwest Philly Cheesesteak ... 14.95

Beef, Beyond beef, or chicken on a hoagie, along with cheese, bell peppers, onion, green chile, and Italian seasoning.

Club Sandwich ... 16.75

Grilled chicken, lettuce, tomato, and bacon between three slices of toasted sourdough.

BLT / ALT ... 15.75

Bacon or sliced avocado, lettuce, tomato, and mayonnaise on toasted sourdough.

BURRITOS

Breakfast, Carne Adovada, Beef, or Chicken ... 15.95

Choose <u>one</u>: scrambled eggs, slow cooked pork, thin sliced ribeye, or marinated grilled chicken.

Also includes pinto beans and cotija.

Topped with chile sauce and pico de gallo.

Comes with a side of farm potatoes.

Handheld (chile & potatoes inside) ... 12

SALADS

Add protein: Chicken 8, Salmon 11, Tofu 6

Caesar ... 13.50

Romaine lettuce topped with capers, croutons, and shaved parmesan. Comes with Caesar dressing on the side.

Baby Greens (V) ... 11.75

Mixed greens, red onions, chopped tomato, topped with roasted pecans and sliced avocado. Comes with a side of Balsamic vinaigrette.

Beet Carpaccio (VG) ... 14.75

Organic red beets sliced and covered with arugula, goat cheese, and pine nuts.

Comes with raspberry vinaigrette on the side.

Baja Chicken Salad ... 17.75

Grilled chicken breast over mixed greens, feta, dried cranberries, tomato, cucumber, and honey roasted pecans.

Comes with a side of chipotle ranch.

Tofu instead ... 15.75 Salmon instead ... 19.50

BURGERS

Substitute Gluten-Free bun ... 1.50 Add cheese ... 2

Bison ... 18.95 Beef ... 17.95

Lean, grass fed ground meat on a sesame seed bun, topped with lettuce, tomato, and onion.

Beyond Burger (V) ... 16.50

Pea protein based patty.

Black Bean Veggie Burger (V) ... 15.95
Black bean, carrot, and onion based patty.

LOCAL SPIRITS

Add to a drink or enjoy on the rocks

Tequila ... **12**

Rum ... 10

Gin ... 11

Vodka ... 11

Whiskey ... 14

BEER

Drafts ... 7

Blue Moon (*ABV* 5.2%)

Modelo Especial (ABV 4.4%)

7k IPA (ABV 7.0%)

Cans ... 8

Mass Ascension IPA (ABV 6.9%)

La Cumbre Elevated IPA (ABV 7.2%)

Tractor Blood Orange Cider (ABV 6.9%)

Bud Light (*ABV 4.2%*)

Bottles ... 7

Modelo Negra (ABV 5.4%)

Dos Equis (*ABV 4.7%*)

Stella Artois (ABV 5.0%)

Corona Extra (ABV 4.6%)

Lagunitas Non-Alcoholic IPA (ABV 0.5%)

SIGNATURE DRINKS

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Old Fashioned ... 14

Daiquiri ... 12

Sangria ... 9

Michelada ... 10

Bloody Mary ... 11

Margarita ... 12

Martini ... 13

Mimosa ... 9.50

Add a flavor ... 1 Blood orange, Lavender,

Black currant, Cayenne

WINE BY THE GLASS

House Wine ... 5
Ask your server about today's selections

Sparkling Brut (Split Bottle) ... 11.75 Les Allies. Pays d'Oc, France

Prosecco ... 9.75

Martini & Rossi. Italy

Rosé ... 9
Chateau de Paraza. France

Pinot Grigio ... 9.75 Sartori. Veneto, Italy

Sauvignon Blanc ... 11
Kim Crawford. New Zealand

Chardonnay ... 10 *Meiomi. Acampo, CA*

Cabernet Sauvignon ... 11
Submission. Napa Valley, CA

Pinot Noir ... 12
Bogle. Clarksburg, CA

Sangiovese ... 9.75

Piazzano. Tuscany, Italy

Chianti ... 9
Piazzano. Tuscany, Italy

WINE BY THE BOTTLE

Sancerre Rosé ... 65 Comte de la Chevaliere, France

Fume Blanc ... 40
Ferrari Carano. North Coast, CA

Chianti ... 38 Classico Armeli. Tuscany, Italy

Bardolino Classico (Red blend) ... 32 Lenotti. Veneto, Italy

Cabernet Sauvignon Reserve ... 47

Josh Cellars. Paso Robles, CA

Pinot Noir ... 45
Bogle. Clarksburg, CA

Nero d'Avola ... 32 Corto di Passo. Sicily, Italy

Isosceles (Red blend) ... 98

Justin Cellars. Paso Robles, CA