BREAKFAST & BRUNCH



AVOCADO TOAST V	STEAK + EGGS 3
Model Bakery Harvest Whole wheat toast, Micro	Arrachera, 2 eggs any style, roasted potatoes or
greens, cucumber, cherry tomatoes, olive oil, salt,	black beans and choice of toast or corn tortilla
lemon, turmeric pickled zucchini and pepitas Add poached, scrambled, or fried egg +3	NEW MEXICAN BREAKFAST BURRITO 20
KALE + MAITAKE OMELETT^E 19	Scrambled eggs, roasted potatoes, jack cheese, and
Red peppers, onion, jack cheese, red chile, side salad	a side of salsa.
with citrus vinaigrette BREAKFAST PROTEIN BOWL	DOC'S CAFE BREAKFAST
Eggs any style, sautéed kale, black beans, avocado, pickled zucchini and rice or quinoa	or tortilla RED CHILE HUEVOS RANCHEROS 18
BREAKFAST EGG SANDWICH	Fried tortilla bowl, black beans, red chile sauce, jack cheese, 2 eggs sunny-side up
GREEK YOGURT PARFAIT	SLICE OF HOMEMADE PIE. Butter crust, seasonal ingredients, whipped cream
pumpkin seeds, almonds, raisins, and maple syrup	Belgian Waffles. 1
BROWN SUGAR BRAISED PORK BELLY 18	maple syrup, fresh fruit, whip cream Stuffed with Applewood Bacon +3
Slow-cooked Brown Sugar and spice rubbed pork	
belly, sunny egg, micro greens, maple syrup glaze,	

ADD PROTEIN TO BREAKFAST

Bacon +3

Avocado +3

Kobe Ground Beef, Carne Adovada, Grilled Chicken +6

Griller Peppered Steak +13.5

Pork Belly +6

Egg any style +3

Brunch Menu Served Until 2pm Daily

20% Suggested gratuity will be added for groups of 6 or more.



pickled onion

