

## BREAKFAST

<b>Bacon, Egg, &amp; Cheese Croissant</b>	<b>\$11</b>
All Natural Beef Bacon, Scrambled Eben Haezer Eggs, Rumiano Smoked Cheddar	
<b>Breakfast Burrito</b>	<b>\$11</b>
Choice of House Made Beef Chorizo, All Natural Beef Bacon, or Breakfast Sausage, Egg, Potato, Roasted Poblano Chiles, Cilantro Crema, Cotija	
<i>Sub Carne Asada</i>	<i>\$2.50</i>
<b>Sausage, Egg, &amp; Cheese Sandwich</b>	<b>\$8</b>
All Natural Beef Breakfast Sausage, Scrambled Eben Haezer Eggs, Gruyere, English Muffin	
<b>Naked Bowl</b> <span>GF</span>	<b>\$12</b>
Choice of House Made Beef Chorizo, All Natural Beef Bacon, or Breakfast Sausage, Hash Browns, Scrambled Eggs, Cheese, Roasted Tomato Salsa	
<i>Sub Carne Asada</i>	<i>\$2.50</i>
<i>Add Spinach</i>	<i>\$2</i>
<b>Breakfast Power Bowl</b> <span>GF</span>	<b>\$12</b>
Scrambled Eben Haezer Egg Whites, Quinoa, Spinach, Seasonal Vegetables	
<b>Dutch Steak &amp; Eggs</b> <span>GF</span>	<b>\$16</b>
Imperial Valley Ranch Dutch Steak, Two Eben Haezer Eggs, Hash Browns, Roasted Tomato Salsa	
<b>Avocado Toast</b> <span>V</span>	<b>\$11</b>
Heirloom Tomato Relish, Lemon Zest, Sea Salt, Olive Oil, Grilled Housemade Sourdough	
<b>Açai Bowl</b> <span>GF V</span>	<b>\$10</b>
Açai Sorbet, Fresh Berries, Banana, Toasted Coconut, Flax & Chia Seeds, Granola, Ashurst Honey	
<b>Assorted Locally Sourced Pastries</b> <span>V</span>	<b>\$5</b>

## KID'S BREAKFAST

<b>Egg &amp; Cheese Burrito</b> <span>V</span>	<b>\$6</b>
<b>Silver Dollar Pancakes (3)</b> <span>V</span>	<b>\$6</b>
<b>Kids Breakfast Plate</b> <span>GF</span>	<b>\$8</b>
Bacon, Egg, Potatoes	

## BREAKFAST SIDES

<b>Beef Bacon</b> <span>GF</span>	<b>\$4</b>
<b>Breakfast Sausage</b> <span>GF</span>	<b>\$4</b>
<b>Toast &amp; Butter</b>	<b>\$2.50</b>
Marble Rye, Seedy Multigrain, Shilo's Sourdough	
<b>Chorizo</b> <span>GF</span>	<b>\$4.25</b>

### Add Ons

Beef Bacon \$4, Fried Egg \$1.50, Cheese \$1.50, Avocado \$2

### Substitute

Lettuce Wrap \$1, Gluten Free Bun \$2

# Ranch **45**

LOCAL PROVISIONS

## DRINKS

<b>Mightybooch Kombucha</b>	<b>\$4.50</b>
Raspberry Lemonade, Ginger Apple Turmeric, Spicy Ginger, California Citrus, Super Berry	
<b>Aqua Pana (250ml)</b>	<b>\$3</b>
<b>Pellegrino (250ml)</b>	<b>\$3</b>
<b>House Made Lemonade</b>	<b>\$3</b>
<b>Fresh Brewed Ice Tea</b>	<b>\$3</b>
<b>Tiffani Tea</b>	<b>\$3.50</b>
Blend of Green, Black, Mint and Chamomile, Sweetened with Avery Girl Dessert Flower Honey	

## SMOOTHIES **GF V**

<b>Green Smoothie</b>	<b>\$10</b>
Spinach, Banana, Cucumber, Serrano, Ginger, Flax Seed	
<b>Blueberry Banana</b>	<b>\$10</b>
Almond Milk, Almond Butter, Chia Seeds	
<b>Chocolate Protein</b>	<b>\$10</b>
Banana, Nutella, Chocolate Protein	
<b>Mixed Berry</b>	<b>\$10</b>
Banana, Mixed Berries, Apple Juice	

## JUICE

<b>Evolution Cold Pressed Orange Juice</b>	<b>\$5</b>
<b>Evolution Cold Pressed Apple Juice</b>	<b>\$5</b>
<b>Evolution Cold Pressed Watermelon Juice</b>	<b>\$5</b>

## BEER

<b>St. Archer, Mexican Lager</b>	<b>\$6</b>
<b>Iron Fist, Renegade Blonde</b>	<b>\$7</b>
<b>Coronado Brewing, Orange Ave Wit</b>	<b>\$7.50</b>
<b>Ballast Point, Sculpin IPA</b>	<b>\$8</b>
<b>Lagunitas, Super Cluster IPA</b>	<b>\$7</b>

## WINES

	Glass / Bottle
<b>Rosé</b> <i>Calcada, Portugal</i>	<b>8 / 30</b>
<b>Rosé</b> <i>Miraval, Cotes de Provence</i>	<b>13 / 50</b>
<b>Pinot Grigio</b> <i>Collier Creek, Lodi</i>	<b>7 / 26</b>
<b>Chardonnay</b>	<b>14 / 54</b>
<i>Copain, Tous Ensemble, Sonoma Coast</i>	
<b>Gamay</b> <i>Le Premier Soir, Beaujolais</i>	<b>9 / 36</b>
<b>Pinot Noir</b> <i>Tantara, Santa Maria</i>	<b>12 / 42</b>
<b>Red Blend</b> <i>Squadra, Rosso, Sicily</i>	<b>7 / 26</b>
<b>Cabernet Franc</b>	<b>12 / 50</b>
<i>Tantara, Mateo Vineyard</i>	
<b>Cabernet Sauvignon</b>	<b>14 / 54</b>
<i>75 Wine Co., Napa Valley</i>	

## COFFEE

All Espresso is organically grown, fair trade.

<b>House Coffee (12 oz.)</b>	<b>\$2.50</b>
<b>Single Origin Pour Over (12 oz.)</b>	<b>MP</b>
<b>Americano (12 oz. with room)</b>	<b>\$2.75</b>
<b>Espresso (2 oz.)</b>	<b>\$2.25</b>
<b>Cappuccino (8 oz.)</b>	<b>\$3.75</b>
<b>Cortado (6 oz.)</b>	<b>\$3.75</b>
<b>Latte – Hot (12 oz.)</b>	<b>\$4.25</b>
<b>Latte – Iced (16 oz.)</b>	<b>\$4.75</b>
<b>Macchiato</b>	<b>\$4</b>
<b>Mocha</b>	<b>\$5.25</b>
<i>Organic Peruvian Chocolate (Iced + \$.50)</i>	
<b>Mexican Mocha (Iced + \$.50)</b>	<b>\$5.50</b>
<b>White Mocha (Iced + \$.50)</b>	<b>\$5.25</b>
<b>Hot Chocolate</b>	<b>\$4</b>
<b>Affogato</b>	<b>\$4</b>

## TEA

<b>Spiced Chai Latte</b>	<b>\$5.25</b>
<b>Matcha Latte</b>	<b>\$5.25</b>
<b>Earl Grey</b>	<b>\$3</b>
<b>Berry Blossom</b>	<b>\$3</b>
<b>Sencha</b>	<b>\$3</b>
<b>English Breakfast</b>	<b>\$3</b>
<b>Peach Blossom</b>	<b>\$3</b>
<b>Coconut Vanilla Cream</b>	<b>\$3</b>

*Syrups – Vanilla, Sugar Free Vanilla, \$0.50  
Caramel, Sugar Free Caramel,  
Hazelnut, Sugar Free Hazelnut,  
Seasonal*

*Almond, Soy, or Oat Milk \$1*

*We use Strauss Organic Milk.*

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

512 Via De La Valle, Suite 102  
Solana Beach, CA 92075

OPEN DAILY 7am to 4pm  
858-461-0092