



## WEEKEND BREAKFAST

### ENTRÉES

<b>Bacon, Egg, &amp; Cheese Croissant</b> All Natural Beef Bacon, Scrambled Eben Haezer Eggs, Rumiano Smoked Cheddar	<b>\$11</b>
<b>Breakfast Burrito</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>	<b>\$11</b>  \$2.50
<b>Sausage, Egg, &amp; Cheese Sandwich</b> All Natural Beef Breakfast Sausage, Scrambled Eben Haezar Eggs, Gruyere, English Muffin	<b>\$8</b>
<b>Naked Bowl</b> Choice of House Made Beef Chorizo, All Natural Beef Bacon, or Breakfast Sausage, Potatoes, Scrambled Eggs, Cheese, Roasted Tomato Salsa <i>Sub Carne Asada</i> <i>Add Spinach</i>	<b>\$12</b>  \$2.50 \$2
<b>Breakfast Power Bowl</b> Scrambled Eben Haezar Egg Whites, Quinoa, Spinach, Seasonal Vegetables	<b>\$12</b>
<b>Spring Vegetable Omelette</b> Wild Mushrooms, Spring Onions, Peas & their greens, House made Ricotta, Side Fruit	<b>\$11</b>
<b>Buttermilk Pancakes</b> Triple Stack, Seasonal <i>Add bacon &amp; eggs</i>	<b>\$10</b>  \$5
<b>Corned Beef Hash</b> House Made Corned Beef, Sunny Side Up Eben Haezer Eggs, Roasted Potatoes, Peppers & Onions	<b>\$13</b>
<b>Dutch Steak &amp; Eggs</b> Imperial Valley Ranch Dutch Steak, Two Eben Haezer Eggs, Kennebeck Potatoes, Roasted Tomato Salsa	<b>\$16</b>
<b>Avocado Toast</b> Heirloom Tomato Relish, Lemon Zest, Sea Salt, Olive Oil, Grilled Country Levain	<b>\$11</b>
<b>Açai Bowl</b> Açai Sorbet, Fresh Berries, Banana, Toasted Coconut, Flax & Chia Seeds, Granola, Ashurst Honey	<b>\$10</b>
<b>Assorted Locally Sourced Pastries</b>	<b>\$5</b>

### KID'S BREAKFAST

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

### BREAKFAST SIDES

<b>Beef Bacon</b>	<b>\$4</b>
<b>Breakfast Sausage</b>	<b>\$4</b>
<b>Toast &amp; Butter</b> Marble Rye, Seedy Multigrain, Country Levain	<b>\$2.50</b>
<b>Chorizo</b>	<b>\$4.25</b>

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

MON-FRI 7am to 4pm  
SAT-SUN 7am to 2:30pm



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<b>Buttermilk Pancakes</b> Triple Stack, Seasonal <i>Add bacon &amp; eggs</i>	<b>\$10</b>  \$5
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## WEEKEND BREAKFAST

### COFFEE

All Espresso is organically grown, fair trade.

<b>House Coffee</b> (12 oz.)	<b>\$2.50</b>
<b>Single Origin Pour Over</b> (12 oz.)	<b>MP</b>
<b>Americano</b> (12 oz. with room)	<b>\$2.75</b>
<b>Espresso</b> (2 oz.)	<b>\$2.25</b>
<b>Cappuccino</b> (8 oz.)	<b>\$3.75</b>
<b>Cortado</b> (6 oz.)	<b>\$3.75</b>
<b>Latte – Hot</b> (12 oz.)	<b>\$4.25</b>
<b>Latte – Iced</b> (16 oz.)	<b>\$4.75</b>
<b>Macchiato</b>	<b>\$4</b>
<b>Mocha</b> <small>Organic Peruvian Chocolate (Iced + \$.50)</small>	<b>\$5.25</b>
<b>Mexican Mocha</b> (Iced + \$.50)	<b>\$5.50</b>
<b>White Mocha</b> (Iced + \$.50)	<b>\$5.25</b>
<b>Hot Chocolate</b>	<b>\$4</b>
<b>Affogato</b>	<b>\$4</b>
<b>Cold Brew</b>	<b>\$3</b>

### TEA

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

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

Almond, Soy, or Oat Milk \$1

We use organic milk.

### SMOOTHIES

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

### JUICE

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



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