

**Soul of C CASA**

To create exciting and nourishing food inspired by global flavors, using quality ingredients.

**OIL** non-GMO expeller pressed canola oil

**TORTILLAS** are crafted using only non-GMO, USA grown, white corn flour

**LOCAL ARTISAN CHEESES** from Skyhill & Salazar Farms | **EGGS** Free Range, Hen Pen, Napa Valley

**POULTRY** Free Range, All Natural | **BISON** Colorado Range Raised

**BEEF** Certified Black Angus, All Natural | **PORK** All Natural Duroc | **SEAFOOD** Sustainably Harvested

All of our food is naturally **GLUTEN FREE**

\*Vegan Option Available



**RISE & SHINE**

**Bionico 12**

Straus Organic Greek yogurt topped with citrus, mango, toasted coconut, berries, agave, mint

**Blue Corn Waffle 16**

Buttermilk waffle topped with churro butter, dulce de leche, berries, Chantilly cream, agave, mint

**Vegan Soyrizo Scramble 14**

Wood grilled tofu, chorizo spices, oyster and shiitake mushrooms, spinach, poblano, red bell peppers. Topped with avocado, parmesan, serrano, avocado crema. Served on roasted heirloom potatoes \***VEGAN**



**C Omelet 15**

Three eggs Oaxacan and goat cheeses, oyster and shiitake mushrooms, spinach, poblano, red bell peppers, cotija, cilantro, scallion. Served with a choice of C CASA salad or roasted heirloom potatoes

**C Scramble 14**

Two eggs scrambled with Pico de Gallo, goat cheese, avocado. Served with roasted heirloom potatoes, onions, serrano chile, lime crema, housemade white corn tortillas

**Huevos Rancheros 16**

Two eggs cooked over medium, white corn tostadas, chorizo/goat cheese black beans, Pico de Gallo, poblano, charred corn salsa, queso fresco, chipotle aioli

**Chilaquiles 18**

Two eggs cooked over medium, C CASA chips, roasted tomato- chipotle sauce. Topped with avocado, goat cheese, Pico de Gallo, house pickled onions, scallions, chipotle aioli, avocado serrano crema

**Salmon Benedict with Roasted Jalapeno Hollandaise 22**

Two poached eggs, housemade gluten free muffin avocado, smoked salmon, house pickled onions, crispy capers, roasted jalapeno hollandaise. Served with a choice of our C CASA salad or roasted heirloom potatoes

**Duck Confit Hash 24**

Two eggs cooked over medium served with our house made duck confit from Grimaud Farms, caramelized onions, poblanos, red bell peppers, kale, roasted Kennebec potatoes.

**ACCOMPANIMENTS**

**White Corn Grits | 7**

Fontina cheese, charred corn salsa

**Cilantro Cumin Rice | 4**

Cumin scented Jasmine rice, charred corn salsa, cilantro \***VEGAN**

**Chorizo Goat Cheese Black Beans | 6**

Prepared with our housemade chorizo and goat cheese, topped with Pico de Gallo, goat cheese, cilantro

**White Beans | 6**

Slow cooked with warming spices, topped with cotija, Pico de Gallo, cilantro

**Roasted Heirloom Potatoes | 7**

Crispy fingerling and new potatoes, serrano chile, caramelized onions, lime crema, cilantro