

# BREAKFAST 7-11am

# THE CAFÉ



## Offerings

<b>Breakfast Sandwich</b> sesame seed bun, neuske's bacon, sunny golden egg, zabs mayo, smoked cheddar	15
<b>Classic American</b> 2 eggs, bacon, crispy potatoes, country toast and jelly	20
<b>Breakfast Burrito</b> chorizo, fingerling potatoes, lime crema, jack cheese, smoky onions, salsa roja	16
<b>Brioche French Toast (vg)</b> smoked maple syrup, whipped crème fraîche	18
<b>Smoked Salmon Toast</b> herbed farmers cheese, red onions, yuzu, crispy capers, fermented chili	21
<b>Smashed Charred Avocado (v)</b> sesame toast, tahini verde, crunchy veggies, petite greens	17
<b>Roasted Mushroom Bowl (vg)</b> braised greens, green harissa, fried egg, japanese brown rice	18
<b>Caramelized Sweet Potatoes (vg)</b> labneh, sumac, aleppo, mint	13
<b>Green Shakshuka (vg)</b> braised field greens, roasted peppers, eggs, toasted spices, cherry tomatoes, chermoula, feta	18

## Beverages

<b>Coffee</b>	5
<b>Espresso</b>	6
<b>Fresh Squeezed Juice</b>	6
<b>Vanilla Latté</b>	7
<b>Cappuccino</b>	6
<b>Latté</b>	6
<b>Cold Brew</b>	6
<b>Kombucha</b>	9

## Sides

<b>Neuske's Bacon</b>	8
<b>Chicken Sausage</b>	8
<b>2 Eggs</b>	6
<b>Toast</b>	4
<b>Potatoes</b>	6

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Wine by the Glass

### Sparkling

<b>Prosecco, Bisol Jeio</b> Valdobbiadene, Italy	13
<b>Brut Rose, Bouvet</b> Saumur, France	15
<b>Champagne, Nicolas Feuillate</b> Champagne, France	23

### White

<b>Sauvignon Blanc, Whitehaven</b> New Zealand	13
<b>Albariño, Tangent</b> Edna Valley, California	12
<b>Verdejo, Marques de Caceras</b> Rueda, Spain	13
<b>Grenache Blanc, Scheid</b> Monterey, California	13
<b>Chardonnay, Chamisal</b> San Luis Obispo, California	12

### Rosé

<b>Andrew Murray "Esperance" Rose</b> Santa Ynez Valley, California	12
<b>Jean Luc Columbo "Cape Bleue" Rose</b> San Luis Obispo, California	12

### Red

<b>Valdigue, J. Lohr "Wildflower"</b> Mediterranee, France	12
<b>Tempranillo, Condado de Haza "Crianza"</b> Ribera del Duero, Spain	12
<b>Cabernet Sauvignon, DAOU</b> Paso Robles, California	14
<b>Red Blend, Unshackled</b> California	14

## Cocktails

<b>Thai Tonic</b> Botanist gin, Lemongrass, Basil, Lemon, Tonic	15
<b>Calimericano</b> Black Tea Aperol, California Sweet Vermouth, Effervescence	15
<b>Rose Cooler</b> Tito's Vodka, Rose, Lemon, Mint, Prosecco	14
<b>Galleon</b> Coffee Infused Brugal Rum, Giffard Banana, Cinnamon, Bitters	14
<b>Sunrise</b> Iced Americano, Fresh Orange Juice, House Curaçao, Soda	15
<b>Paper Plane</b> Highest Rye Whisky, Aperol, Nonino Amaro, Lemon	16
<b>Tea Siss</b> Yellow chartreuse, Chamomile Tea, Yuzu	15
<b>Fresa Sonora</b> Herradura Blanco Tequila, Aloe, Pineapple, Lime, Fresno	16

## Beer

<b>Resident</b> Cities Connect Hazy IPA, San Diego, 7%	12
<b>Alesmith</b> .394 American Pale Ale, San Diego, 5%	8
<b>Societe</b> Pupil, American IPA, San Diego, 7.5%	9
<b>Resident</b> Perky Blonde Ale, San Diego, 5.2%	12
<b>Modern Times</b> Black House Stout, San Diego, 5.8%	12
<b>Boochcraft</b> Ginger-Lime Kombucha, San Diego, 7%	10
<b>Modelo</b> Mexican Lager, Mexico, 4.4%	7
<b>Sam Adams</b> Seasonal Ale, Boston, 5.3%	7
<b>Bud Light</b> American Light Lager, St Louis, 4.2%	6
<b>Truly Hard Seltzer</b> Variety of Flavors, Boston, 5%	7