

ALL SPECIALITY TOASTS SERVED ON TWO SLICES OF GRILLED ARTISAN SOURDOUGH OR GLUTEN FREE BREAD

All savory toasts have mixed sesame topping and olive oil drizzle

ORIGINAL AVO MASH WITH ZAATAR \$9

Avocado mash, feta crumble, heirloom cherry tomatoes, purple onions, radish, arugula, pomegranate, cucumber slices, zaatar topping
Add egg for \$1.50

SALMON LOX \$12

Smoked salmon, garlic herbed cream cheese, heirloom cherry tomatoes, capers, cucumbers, purple onions, arugula
Add egg for \$1.50

GRILLED CHICKEN AND BACON \$13

Grilled chicken, bacon, avocado mash, queso fresco, purple onions, heirloom cherry tomatoes, radish, cucumber slices, arugula, sriracha aioli drizzle
Add egg for \$1.50

MUSHROOM \$9

Brie slices, sautéed garlic mushrooms, pine nuts, parsley garnish
Add egg for \$1.50

CRISPY KALE \$10

Avocado mash, house kale chips, toasted chickpeas, choice of one egg

PROSCIUTTO \$10

Avocado mash, prosciutto, fresh mixed greens, heirloom cherry tomatoes, radish, purple onions, grated fresh parmesan, balsamic vinaigrette drizzle
Add egg for \$1.50

PESTO AND FRESH MOZZARELLA \$9

Heirloom cherry tomatoes, pesto, mozzarella, pine nuts, basil, drizzle of olive oil
Add egg for \$1.50

HUMMUS AND GRILLED BELL PEPPER \$9

Hummus, grated mozzarella, arugula, kalamata olives, grilled bell pepper slices
Add egg for \$1.50

HOUSEMADE SOUP OF THE DAY

Small \$5.50 Large \$7.50

ADD - ON

ORGANIC EGG YOUR WAY	\$1.50
SLICED TURKEY	\$3
GRILLED CHICKEN	\$4
2-PIECE APPLEWOOD-SMOKED BACON	\$2
CHEESE (<i>Feta, Parmesan, Queso Fresco</i>)	\$2
AVOCADO MASH	\$2

SWEET TOOTH SPECIALITIES

RASPBERRY MERINGUE \$10

Premium soft cheese spread, sour cherry jam, fresh and freeze dried raspberries, honey drizzle, house meringue bites, fresh mint leaves

ALMOND BUTTER AND NUTELLA \$10

Strawberries, bananas, blueberries, dried coconut flakes, sprinkled chocolate, almond slivers, nutella, almond butter spread, condensed milk drizzle

GREEN APPLE AND CARAMEL \$10

Green apple, almond butter spread, sweetened almond granola, fresh berries, cinnamon, caramel drizzle

STUFFED FRENCH TOAST \$10

Sweet vanilla cream, fresh berries, nutella drizzle, mint, agave syrup

DRINKS

Served Hot or Iced

All house blend and espresso is made with Lavazza

Flavors: Caramel, Vanilla, Hazelnut

HOUSE BLEND COFFEE	\$1.60
SHOT OF ESPRESSO	\$2.95
ARMENIAN COFFEE	\$2.95
LATTE	\$3.50
CAPPUCCINO	\$3.50
AMERICANO	\$2.95
BREVE	\$3.50
HOT CHOCOLATE	\$2.50
HOT TEA (MIGHTY LEAF)	\$2
ICED TEA - UNSWEETEND FIESTA	\$2
FRIA BLACK TEA	

WE PROUDLY SERVE FREE RANGE & CAGE FREE ORGANIC EGGS

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

