NIIDWEEK BREAKFAST

A la Carte

TOAST WITH BUTTER \$2.5

TOAST WITH EGG & CHEESE \$5.50

TOAST WITH EGG, CHEESE & APPLE SMOKED BACON \$7.50

TOAST WITH EGG, CHEESE & BREAKFAST SAUSAGE \$7.50

TOAST WITH EGG, CHEESE & CANADIAN BACON .\$7.50

TOAST WITH EGG, CHEESE & "AIDELL'S" CHICKEN APPLE SAUSAGE \$7.50

TOAST CHOICES: WHOLE WHEAT, RYE, SOURDOUGH, ENGLISH MUFFIN or BUTTERMILK BISCUIT

KALE FRUIT SALAD \$5/\$13

Best of sesason with Lime, Honey, Olive Oil, Mint

BURRITO DE CARNE \$8

Egg, Chorizo, Pepper Jack, Potato, Tomato, Sour Cream & Pico de Gallo

VEGETARIAN BURRITO 38

Egg, Avocado, Pepper Jack, Potato, Tomato, Sour Cream & Pico de Gallo

BREAKFAST CROISSANT \$8

Egg, Canadian Bacon, Swiss & Green Onions

RICOTTA GRIDDLE CAKES \$12

Fresh Berry Compote, Lemon Zest

COWBOY COMBO \$12

Eggs cooked to order with raosted Potatoes; CHOICE OF Apple Smoked Bacon, Breakfast Sausage, "Aidelle's" Chickeh Apple Sausage, Canadian Bacon or Avocado / CHOICE OF English Muffin, Buttermilk Biscuit, Sourdough, Whole Wheat or Rye

SOUTHWEST SCRAMBLE \$12

Chorizo, Tomato, Bell Pepper, Basil & Queso Fresco with Corn Tortillas; served with roasted Potatoes

BREAKFAST SANDWICH \$12

Apple Smoked Bacon, soft fried Egg, White Cheddar, Chipotle Aioli & Frisee on buttered Brioche Bun; Served with a side salad of mixed Greens

BISCUITS'n'GRAVY \$13

Eggs cooked to order; served with roasted Potatoes

HUEVOS RANCHEROS \$13

Eggs cooked to order, Pepper Jack, Black Beans, Avocado, Pico de Gallo, Sour Cream on Corn Tortillas

4% Surcharge. As we support the new minimum wage and other mandates, this 4% surcharge allows us to continue to provide you the hospitality and quality of food you have come to enjoy.

Join us Saturday & Snday j

For our full Brunch Menu

BEVERACES

ROAST CO

DRIP COFFEE TO GO \$2.25 / \$2.75

DRIP COFFEE FOR HERE Free Refills \$3

ESPRESSO DOPIO \$2.5

CAPPUCCINO \$3 / \$3.5

LATTE \$3.5 / \$4

AMERICANO \$3 / \$3.25

CAFE AU LAIT \$3 / \$3.25

RED EYE \$3.5 / \$4

GHIRADELLI MOCHA \$4 / \$4.5

ICED COFFEE \$3

ICED CHAI \$4

ICED CAFE AU LAIT \$3.25

ICED LATTE \$4

ICED MOCHA \$4.5

ICED AMERICANO \$3.25

¥ EXTRA SHOT + \$1 ¥ SOY + \$1

* ALMOND + \$1 * SYRUP + \$.50

BHAKTI HOT CHAI \$3 / \$4

MIGHTY LEAF TEA \$2

Hochicha (Green Tea), Green Tea Tropical, Organic African Nectar, Chamomile Twist, Ginger Twist, Organic Mint Melange

HOT CIDER \$3 / \$4

GHIRADELLI HOT CHOCOLATE \$3 / \$4

FRESH LEMONADE \$3.5

ARMOLD PALMER \$3.5

ICED TEA \$3

CRANBERRY LEMONADE \$3.5

HOUSE MADE GINGER ALE \$3.5

ORANGE JUICE \$3

STILL WATER BOTTLE \$2

CRYSTAL GEYSER SPARKLKNG JUICE \$3

SAN PELLEGRINIO SPARKLING WATER \$3

COCK & BULL GINGER BEER \$4

HENRY WEINHARD'S ROOT BEER \$4

Spirits

MIMOSAS 5

MIMOSA CARAFE 18

MICHELADA 10

BRICKHOUSE BLOODY MARY

Made daily in-house. It's got a kick!

CANDIED BACON BLOODY MARY 10

THE GIANTS APP 10

Gin, Aperol, Grapefruit, Lime, Lemon, Simple Syrup

THE GINGER BLUSH 8

Sparkling Wine, Triple Sec, Pomegratnate, Ginger

BLUSH CARAFE 23



DISCLAIMER: WE TAKE ALL FOOD ALLERGIES AND PREFERENCES VERY SERIOUSLY. WE ARE NOT A GLUTEN FREE, VEGETARIAN OR VEGAN KITCHEN AND THEREFORE, CANNOT GUARANTEE ANY FOOD ITEMS ARE 100% GLUTEN FREE, VEGETARIAN OR VEGAN. CROSS CONTAMINATION OF GRAINS, VEGETABLES, MEATS & SEAFOOD IS INEVITABLE IN ANY NON-SPECIALTY COMMERCIAL KITCHEN.