

# YES PLEASE

CAFÉ & DESSERT SHOP

## All Day 7am -1:50pm

### ACAI BOWL (w/3 toppings) 15.95

Organic açai sorbet served with our house-made gluten free granola and your choice of 3 (three) toppings: almonds, bananas, blueberries, chocolate chips, honey, Nutella, peanut butter, strawberries or toasted coconut.

V VG GF DF (sans chocolate chips)

### AVOCADO TOAST 13.00

- add poached egg 3.
- add bacon 3.
- add smoked salmon 6.

Grilled sourdough, mashed avocado, lightly dressed arugula, julienned golden beets & watermelon radish, chef's blooms and balsamic vinegar

V VG GF (available) DF

### SMOKED SALMON & BAGEL SANDWICH 15.95

Toasted plain bagel with herbed cream cheese, smoked salmon, caper berries, sliced red onion and cucumber  
GF toast (not bagel) available

## Breakfast/Brunch 7am - 1:00pm

### BREAKFAST BURRITO 14.95

- sub bacon w/avocado 1.5
- sub bacon w/turkey sausage 1.5
- sub bacon w/chicken chorizo 4.

Eggs scrambled w/seasoned shredded potatoes, bacon and cheddar cheese. Served with house-made vegan salsa verde

### EGGS HOLLANDAISE 15.95

- add bacon 3.
- add turkey sausage patty 4.
- add chicken chorizo 4.
- add smoked salmon 6.

House made buttermilk biscuit, heirloom tomato, avocado and citrus hollandaise

V GF toast (not biscuit) available

### FRENCH TOAST BRULEE 14.95

- add fresh berries 3.5
- breakfast combo w/2 scrambled egg & 3 bacon 5.

Our house made mega croissant loaf, dipped in cinnamon vanilla custard, baked, finished with a sugar brûlée and topped with vanilla chantilly and served with 100% maple syrup.

### BROWN BUTTER WAFFLE 11.95

- add fresh berries 3.5
- breakfast combo w/2 scrambled egg & 3 bacon 5.

### CHICKEN & WAFFLE 16.95

3 breaded and baked, seasoned tenders w/side of coleslaw & brown butter waffle served w/100% maple syrup.

## Lite Stuff 7am -1:00pm

### YOGURT, BERRIES & GRANOLA 12.95

- add toast 2.
- (baguette, 21 grain, sourdough or gluten-free)

Vanilla Greek nonfat yogurt served with our house-made gluten free granola and fresh berries. V GF

### MIXED BERRY SMOOTHIE 16oz. 7.95

Vanilla Greek nonfat yogurt, milk, organic frozen fruit and sweetened with a touch of 100% maple syrup, blended to a perfect smooth and delicious start to your day. V GF

subs for milk: apple juice, almond, coconut, oat or soy milk 2.

### PLANT BASED SMOOTHIE 16 oz. 9.95

Mixed berries, apple juice, banana and your choice of milk alternative: almond, coconut, oat or soy milk VG DF

### EGG WHITE & SPINACH SANDWICH 9.95

- add turkey sausage 4.
- add avocado 2.
- add heirloom 1.

Scrambled egg white with feta cheese and wilted spinach on grilled sourdough bread, drizzled with chimichuri V GF (available)

## Breakfast Sandwich 7am - 1:00pm

Eggs scrambled with cheddar cheese and bacon with a smear of chipotle mayo for a decadent oomph

- sub bacon w/turkey sausage 1.5
- sub bacon w/chicken chorizo 3.

### Brioche Bun, Plain Bagel or Sliced Sourdough 8.95

### Buttermilk Biscuit (while they last) 9.95

### Croissant (while they last) or Everything bagel 10.95

### Gluten Free sliced bread 8.95

### Jalapeno Bagel 11.95

## Oooh, I'll have what they're having!

### BLOODY MARY 12.

Made with a little spice and SOJU vodka, garnished to complement our brunch menu

### BRUNCH PUNCH 8.

A beautiful mix of SOJU vodka, grapefruit, and pineapple juice, sparkling wine and a touch of grenadine for a kiss of sweetness

### FROZE' (yes way!) 10.

OH my! Frozen strawberries and rose', blended to chilled perfection.

### MIMOSA 10.

Sparkling wine, oj, grapefruit or cranberry juice

### MIMOSA KIT 35.

750ml bottle of bubbly with your choice of 3: orange juice, grapefruit and/or cranberry juice

V - vegetarian

VG - vegan

GF - gluten free

DF - dairy free

N. - contains nuts

### Good to know:

- SPLIT FEE for to-go items 2. (helps us cover the cost of extra supplies)
- 30 minutes prior to closing, orders are packed "to-go."



## Sandwiches 11am - 1:50pm

All are sandwiches are served with potato chips

Add avocado 2.

### BBQ SHREDDED CHICKEN 12.95

Slow cooked, pulled chicken breasts in our delicious special BBQ, topped with coleslaw and pickled red onions on a brioche bun.

### BLT & EGG SANDWICH 13.95

Bacon, spring greens lightly dressed in our citrus dressing, heirloom tomato, and an egg, sunny side up on sourdough toast w/a light chipotle mayo spread.

GF available

### CHICKEN TENDERS SANDWICH 12.95

Baked breaded chicken tenders seasoned just right and served with our house made coleslaw on a brioche bun.

GF available

### MUSHROOM MELT 12.95

Rich organic cremini mushrooms, seasoned just right, with melted English white cheddar, sitting atop wilted peppery arugula on a ciabatta roll, smeared with house-made garlic aioli and topped with pickled red onion

V GF available

### PORK BELLY BANH MI 12.95

Seasoned pork belly nestled on a toasted baguette, smeared with mayonnaise and filled with cucumbers, sliced jalapeños, pickled daikon & carrots and fresh cilantro

### TUNA SALAD SANDWICH 11.95

A delicious classic with white albacore tuna, mayonnaise, celery, and relish on toasted 21 grain or sourdough bread

GF available

## EVERY HOUR IS HAPPY :)

### Craft Tap Beer 16oz. 6.

ALMANAC LOVE HAZY IPA

NORTH COAST SCRIMSHAW PILSNER

### Wine by the Glass 5oz glass /Bottle 8. / 30.

#### WHITES

CHARDONNAY

Edna Valley, San Luis Obispo

CHARDONNAY

St. Francis, Sonoma County

PINOT GRIGIO

Lagaria, Veneto, Italy

SAUVIGNON BLANC

Marlborough, New Zealand

#### ROSE'

MCINTYRE

Monterey County

## Salads/Wraps 11am - 1:50pm

### ASIAN CHICKEN SALAD 15.95

add avocado 2.

A hearty blend of romaine and spring mix, sliced breaded chicken tenders, mandarin oranges, toasted almond slices, fried wonton and black sesame seeds, tossed in our perfectly balanced dressing and topped with more crunchy wontons. **DF NUTS**

### CAESAR SALAD or \* VEGAN CAESAR 12.95

add avocado 2.

add chicken 5.

Crunchy romaine lettuce with our house-made vegan dressing, sourdough croutons and parmesan cheese - or - \*vegan cheese

\* V VG DF NUTS

### FARM SALAD 10.95

add avocado 2.

add chicken 5.

Spring greens, golden beets, jicama, chopped dates, watermelon radish, carrot medley and goat cheese crumble lightly tossed in our house-made citrus dressing and served sourdough toast points

V VG DF (sans cheese)

### NIÇOISE SALAD ("nee-SWAZ") 14.95

add avocado 2.

Our version of a French composed tuna salad. We top crispy romaine lettuce with boiled baby potatoes, blanched French green beans, Kalamata olives, soft boiled egg, heirloom tomato, Safe Catch® Ahi tuna accompanied with a lemon-dijon vinaigrette.

### TUNA SALAD 13.95

add avocado 2.

Albacore tuna salad on a bed of spring mix (lightly tossed in our citrus dressing), cucumber and heirloom tomato V GF

### VEGETABLE & AVOCADO WRAP 13.95

add chicken 5.

Spring greens, heirloom tomato, cucumber, watermelon radish, and avocado tossed in our citrus dressing and wrapped in a spinach tortilla V VG DF

## THIRST QUENCHING, REFRESHING and ZERO PROOF

reg.16 oz | ice blended

### FRUIT FUSIONS 4.50 +1.

Blue raspberry, lychee, mango, peach, pina colada and strawberry

### LEMONADE 4.50 +1.

Freshly squeezed in-house

Other Flavors:

+1.

Blue raspberry, lavender, lychee, mango, peach, rose and strawberry

### ICED TEA 4.25 +1.

(one free refill for dine in only - not blended)

black, green, passion and black/mango

### PALMER (as in Arnold Palmer) 4.50 +1.

Assam black tea & Lemonade

(one free refill for dine in only - not blended)

Other Tea Flavors: Green, Passion (herbal)

**\*Sauce these up with soju for only 3.00 more :**

### FAUXJITO (foe-hee-toe) 4.50

Mint ice tea with limeade and a touch of agave

### MOCKTAIL MULE 4.50

Ginger beer, lime and mint

### VIRGIN PINA COLADA 4.50 +1.

How does one describe perfection?

Coconut cream and pineapple juice.

\*Soju is a distilled alcohol of rice & sweet potatoes not exceeding 24% ABV