

## TEAS 4

### REGULAR

*english breakfast, exotic greens, pomegranate-white,  
persian plum-rose, vanilla chai, lapsang souchong*

### DECAFFEINATED

*green, earl grey*

### HERBAL

*chamomile, vanilla-cinnamon rooibos, double mint,  
ginger tisane, lavender-lemon verbena & orange*



## COFFEE & SPECIALTY DRINKS

regular · decaffeinated · grain  
espresso · macchiato · americano

3

cappuccino · mochaccino · latte

5

all available iced

## BRUNCH

### HOMESTYLE QUINOA PANCAKES

*seasonal fruit, strawberry butter, gingered maple syrup* 13

### MIXED GRAIN WAFFLES

*bananas, candied pecans, strawberry butter, gingered maple syrup* 12

### \*SPRING VEGETABLE-WILD MUSHROOM CRÊPE

*roasted garlic & cipollini aioli, mesclun & grape tomato salad* 16

### “NUEVOS RANCHEROS”

*spicy tempeh-potato hash, corn tortilla, guacamole,  
tofu sour cream, tomatillo salsa* 16

### \*MEXICAN TOFU SCRAMBLE

*yukon gold skillet potatoes, seitan sausage,  
mesclun greens with pico de gallo, mixed grain toast* 15

---

## BRUNCH PRIX-FIXE 32

*juice, smoothie, mimosa or  
bloody mary (add \$2),  
brunch item, salad, burrito, or sandwich  
& dessert*

---

## SIDES

*yukon gold skillet potatoes • seitan sausage* 5  
*mixed grain toast & strawberry butter* 3

*\*Gluten-free option available*