



week 502

breakfast served all day  
open thursday-monday 8am-2pm

fresh squeezed oj/grapefruit 6  
acai kale icee 8  
pressed green juice (kale, apple, mint, celery) 5/8  
crafted cocktails  
cheeky's spicy bloody mary 10  
mimosafied: prosecco, peach liquor, oj 12  
strawberry mimosa 12

bacon bar  
\$1.50/slice or  
the bacon flight \$7  
nodines applewood smoked  
ginger  
jalapeno  
beeler apple cinnamon  
pineapple zest

---

summer fruit: cherries, watermelon, nectarine 9  
greek scramble; tomato, olives, red onion, feta, oregano; salad 10  
moroccan cauliflower hash w/ fried eggs, labneh, pickled beets 14  
salmon rilette with levain toast, cornichons, hardboiled egg 15  
carnitas breakfast burrito: beans, hash brown, cheddar, avo crema 13  
sourdough french toast with summer berries and sweet goat cheese 13  
summer squash frittata w/ ricotta, zesty gremolata, tomato salad 12  
hawaiian fun waffle: pineapple orange guava & passion fruit butter 11  
heirloom tomato tartine: lemon aioli, bacon, arugula, fried eggs 14  
  
crispy buttermilk (or gluten free) waffle with salted butter 6  
steel cut oatmeal with blueberries and walnuts 8  
paleo granola with straus org. yogurt and fresh berries 10  
  
blondie's eggs benedict: bacon, arugula, deb's cheddar scone 14  
chilaquiles: hm chorizo, tomatillo, queso fresco, cilantro, onion 11  
buttermilk & fresh corn pancakes & bacon (w/blueberries+\$1) 9  
breakfast quesadilla: scrambles, bacon, scallion, avocado, cheddar 10  
huevos rancheros w/ peruano beans, guacamole & sour cream 11  
custard cheesy scrambled eggs, maple sausage (or 3 slices bacon) &  
deb's cheddar scone 10

sides:  
herbed tots \$5  
maple sage sausage \$6  
2 organic eggs \$5  
just one corn pancake \$5  
toast w/jam \$2.50  
cheddar scone \$3.50

hot drinks:  
vittoria coffee \$3.5  
mighty leaf tea \$3  
french press \$5  
hot chocolate \$4  
latte \$4  
cappuccino \$4

cold drinks:  
nitro coffee \$6  
cold brew \$5  
lemonade \$4  
spicy tomato \$3  
mexican coke \$4  
bubbly water \$1

\*\*eggs/coffee are organic. pastries/sausages are homemade. juices are squeezed by us. scrambled eggs come custard style, if you'd like them more cooked, let us know!  
thank you to sage mtn., county line, drake family, blue heron, gone straw, murakana, scarborough and temecula valley olive farms for our local produce.



lunch (served after 11:30)

---

agua fresca: watermelon mint 4  
chilled heirloom melon gazpacho 6

chopped cobb: ham, bacon, tomatoes, blue cheese, avocado, hb egg 14  
chicken satay lettuce wraps with rice noodle, cucumber, peanuts 13  
prosciutto and melon salad with mozzarella, zucchini, mint, peas 14  
asian poached king salmon salad with ponzu slaw, watercress 16  
detox: kale, edamame, jicama, red cabbage, mint, ginger vin. 12  
chinese chicken: almonds, romaine, sesame, scallion, crisp noodle 9

pesto fries 6  
sweet potato fries 7

grass fed burger & pesto fries 11 (+bacon/+cheese/or +avocado+2)  
fried chicken sandwich: bacon, hm ranch, napa slaw, crispy onion 13  
hm turkey burger: green chile, avocado, pepper jack, sprouts 12  
smoked salmon, basil, mango, red onion, avocado, cream cheese 13  
roasted yam sandwich: feta, cilantro, red onion, tomato and mayo 9  
cheeky's blt w/ jalapeno bacon and pesto fries 9 (add avo +2)  
grilled chicken & avocado: arugula pesto, fontina and mayo 11

\*\*\*we proudly use mary's chicken, berkshire pork, wild pole caught tuna and grass fed beef.

---

phil's homemade dessert:  
strawberry pie 8

---

fun drinks!

cold brewed vittoria coffee \$5  
iced tea \$2.50  
homemade lemonade \$4  
mexican coca-cola (bottle) \$4  
soda (in a can) \$2.50

beer

la quinta even par (on tap) \$6  
scrimshaw pilsner (on tap) \$5  
tangerine wheat (on tap) \$5

bubbles!!!

mionetto, prosecco \$9/\$36  
veuve cliquot, yellow label \$76

rose

nerd HQ rose, walla walla \$10/gls  
stolpman para maria rose, sb \$9/gls

white

simple life chardonnay, sonoma \$10  
purato pinot grigio, sicily \$7/gls