



week 515

breakfast served all day
open Wednesday - Monday 8am-2pm

fresh squeezed oj/grapefruit 7
frozen acai kale icee 8
pressed green juice (kale, apple, mint, celery) 5/8
crafted cocktails
cheeky's spicy bloody mary 10
cheekys boozy greyhound: GF vodka, cran, soda 12
cherry mimosa 12

bacon bar
\$1.50/slice or
the bacon flight \$7
nodines applewood
maple
jalapeno
beeler apple cinnamon
rosemary

fruit plate: plum, raspberries, blackberries 9
duck hash, cheddar cheese, mushrooms, potato, parsley, poaches 14
sweet corn tamale with cheese, tomatillo salsa, spicy corn relish 12
broccolini scramble w/ Brazilian ricotta, crunch crunch 12
carnitas burrito, potato, chiles, onions, tomatillo salsa 13
smoked salmon plate; onion, tomato, caper, avo, cream cheese; toast 14
cardamom waffle with spicy maple syrup, date and bacon butter 13
french toast: cherry puree, grand marnier mascarpone, almonds 13
heirloom tomato tartine: lemon aioli, bacon, arugula, fried eggs 14
crispy buttermilk (or gluten free) waffle with salted butter 7
steel cut oatmeal with blueberries and walnuts 9
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:
truffle tater 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:
cold brew \$5
agua fresca \$4
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: cherry mint 4

soup: estrellita 7

baby kale salad, apples, pecans, jicama, farro, poppy seed dressing 12

steak wedge salad, tomato, blue cheese, scallions, avocado, ranch 15

grilled shishito peppers, tonnato sauce, sesame seed oil 14

black mission fig salad; arugula, zaatar, hearts of palm, tahini dr. 13

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

pulled duck, bbq sauce, pickled radish, fried egg, crispy shallots 15

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:

apple pie \$7

fun drinks!

cold brewed vittoria coffee \$5

iced tea \$3

homemade lemonade \$4

mexican coca-cola (bottle) \$4

soda (in a can) \$2.50

beer

stone brewing: tangerine IPA \$6

oskar blues:mamas tella pils\$6

avery brewing: white rascal \$7

bubbles!!!

mionetto, prosecco \$9/\$36

veuve cliquot, yellow label \$76

mimosa caddie 1bt1 \$50/2bt1s \$90

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