



Week 452

Breakfast Served All Day
Open Thursday-Monday 8am-2pm

Fresh Squeezed OJ/Grapefruit 6
Frozen Acai Kale Icee 6
Pressed Green juice (kale, apple, mint, celery) 5/8

CRAFTED COCKTAILS

cheeky`s spicy bloody mary 9
strawberry smash with gin 11
peach mimosa 10

BACON BAR
\$1/slice or
THE BACON FLIGHT \$5
nodines smoked
basil sugar
jalapeno
beeler apple cinnamon
balsamic

farmers market fruit: red cherries and apricots 8
sourdough french toast peach compo, crumbles, cream frosting 12
veggie hash, cauliflower, fingerling, squash, fennel, garbanzo 10
Ibarra waffle with Nutella cream, crème anglaise, fresh berries 11
cauliflower scramble, fresno chili, scallion, Tillamook 14
crispy fish sandwich on ciabatta, w. cabbage, tarter relish, o/e
12
egg white shrimp frittata, corn, leek, parmesan, thyme 10
heirloom tomato sandwich: bacon, arugula, spicy aioli; two eggs 12

Crispy buttermilk (or gluten free) waffle with salted butter 6
Steel Cut oatmeal with blueberries and walnuts 7
Paleo granola with strauss org. yogurt and fresh berries 9

blondie`s eggs benedict: bacon, arugula, deb`s cheddar scone 14
chilaquiles: hm chorizo, tomatillo, queso fresco, cilantro, onion
10
buttermilk & fresh corn pancakes & bacon (w/blueberries+\$1) 9
breakfast quesadilla: scrambles, bacon, scallion, avo, cheddar 10
huevos rancheros w/peruano beans, guacamole & sour cream 10
custard cheesy scrambled eggs, maple sausage (or 3 slices bacon) &
deb`s cheddar scone 9

SIDES:

Nacho taters \$5
Maple Sage Sausage \$6
2 Organic Eggs \$4
Just one corn pancake \$4
Toast w/Jam \$2.50
Cheddar scone \$3

HOT DRINKS:

Vittoria Coffee \$2.95
Mighty leaf Tea \$2.50
French Press \$3.50
Mexican Chocolate \$4
Latte \$3.50
Cappuccino \$3

COLD DRINKS:

Agua Fresca \$3
Cold Brew \$5
Lemonade \$3.50
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: peach 3

soup: chilled cucumber soup

fresh fig, burrata & arugula salad w/ almonds, honey & olive oil
14

steak salad, cucumber, fresno chili, cilantro, cherry heirlooms 14

grilled padron peppers, poached tuna, lemon vinn., truffle salt 13

cous cous salad, cranberry, almonds, parsley, chicken; poppy drsg
11

fresh! heirloom melon salad, feta, prosciutto, basil, hazelnuts 13

chinese chicken: almonds, romaine, sesame, scallion, crisp noodle
9

Pesto fries 5

Sweet potato fries 6

grass fed burger & pesto fries 10 (bacon/+Cheese/OR +avocado+1)

fried chicken sandwich: bacon, hm ranch, napa slaw, crispy onion
12

cauliflower burger, pickled cabbage, onion avocado, sprouts 9

steak sandwich, arugula, cukes, crispy onion, scallion/ginger aioli
10

roasted yam sandwich: feta, cilantro, red onion, tomato and mayo 8

cheeky`s BLT w/ jalapeno bacon and pesto fries 8 (add avo +1)

grilled chicken & avocado: arugula pesto, fontina and mayo 10

***We proudly use Jidori Chicken, Berkshire Pork, Wild pole caught tuna and grass fed beef.

Dessert: cherry almond tart 8

FUN DRINKS!

San Pellegrino Aranciata \$3

Fizzy iced tea (agave & lemon) \$3

Iced Tea \$2.50

Homemade lemonade \$3.50

Mexican Coca-Cola (bottle) \$4

Soda (in a can) \$2.00

Cold Brewed Vittoria Coffee \$5.00

BEER

La Quinta Even Par (on tap) \$6

Scrimshaw Pilsner (on tap) \$5

Tangerine Wheat (on tap) \$5

BUBBLES!!!

Mionetto, Prosecco \$9/\$36

Sorelle Bronca, DOC, Prosecco \$49

Tattinger, Rose \$87

ROSE

Commanderie de la Bargemone \$10

WHITE

Simple Life Chardonnay, Sonoma \$10

Map Maker Sauv Blanc, NZ \$9/\$36