



week 473

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

fresh squeezed oj/grapefruit 6
fresh squeezed blood orange 8
pressed green juice (kale, apple, mint, celery) 5/8
crafted cocktails
cheeky's spicy bloody mary 10
strawberry basil gin fizz 12
blood orange mimosa 12

bacon bar
\$1.50/slice or
the bacon flight \$6
nodines smoked
basil sugar
jalapeno
beeler apple cinnamon
roasted garlic

caramelized grapefruit with basil sugar 8

jewish deli plate: whitefish rillettes, lox, bagel chips, fixings 15
chanterelle omelet with bechamel, shallots and parsley; toast 13
challah french toast: apple compote, candied walnuts, mascarpone 12
pastrami hash w/ potato, mushroom, brussel sprout; sunny up eggs 14
salame & egg scramble w/ kale, red onion, grainy mustard; toast 11
potato latkes w/ melty cheddar, apple sauce, sour cream, scallion 10
black forest waffle: sour cherries, whipped cream, choc. ganache 12
breakfast sammy: ham, bacon, cheddar, fried eggs, hot sauce, aioli 13

crispy buttermilk (or gluten free) waffle with salted butter 6
steel cut oatmeal with blueberries and walnuts 8
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 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:
mini latkes w/ apple \$6
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 \$3.50
mighty leaf tea \$3
french press \$5
hot chocolate \$4
latte \$4
cappuccino \$4

cold drinks:
agua fresca \$4
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: strawberry orange 4

soup: matzo ball soup 7

country club chop: turkey, provolone, tomato, avo, romano dressing 13

avocado mizuna salad with little gems, togarashi, yuzu vin. 11

shrimp a la diablo skewers with tortillas, beans, spicy slaw 14

fish and chips: fresh cod, tadisch tartar sauce, malt vinegar 13

staff fav: isreali couscous, feta, dried cran, almonds, scallion 11

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

melly grilled cheese sandwich and tomato soup, fries too 10

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:

parisian lemon tart \$7

fun drinks!

san pellegrino aranciata \$4

fizzy iced tea (agave & lemon) \$3

iced tea \$2.50

homemade lemonade \$4

mexican coca-cola (bottle) \$4

soda (in a can) \$2.50

cold brewed vittoria coffee \$5

beer

la quinta even par (on tap) \$6

scrimshaw pilsner (on tap) \$5

tangerine wheat (on tap) \$5

bubbles!!!

mionetto, prosecco \$9/\$36

sorrelle branca, DOCG, \$48

veuve cliquot, yellow label \$76

rose

stolpman para maria rose, sb \$9/gls

white

simple life chardonnay, sonoma \$10

map maker sauv blanc, nz \$9/\$36

purato pinot grigio, sicily \$7/gls