



week 495

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  
not-ass whiskey: local cherry, mint, lemon 12  
yellow peach mimosa 12

bacon bar  
\$1.50/slice or  
the bacon flight \$7  
nodines applewood smoked  
yuzu ponzu  
jalapeno  
beeler apple cinnamon  
rosemary sugar

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local stella cherries and green gage plums 9  
12 hr. braised oxtail hash, fingerlings, chimichurri, sunny up eggs 14  
green garlic grits with asparagus, olive, pistachio and poaches 12  
brie, indio corn, mushroom and leek scramble with a chicory salad 11  
corned beef frittata, scallions, grainy mustard; crispy onion 13  
omelet: savoy cabbage, smoked salmon, drake fam herb chevre; toast 14  
sourdough french toast: pineapple, guava, mascarpone & almonds 12  
poppy seed waffle: serrano lemon cream cheese curd, raspberries 12  
heirloom tomato tartine: lemon aioli, bacon, arugula, fried eggs 13

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:  
blk. pepper parm. hash \$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)

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agua fresca: orange strawberry 4

tuna nicoise: haricots, olives, tomato, potato, egg, chicories 15  
greek barley salad; cukes, tom, olives, salame, parsley, oil/vin. 14  
chicken tinga tostadas; iceberg, queso fresco, fried peppers, crema 13  
fritto misto; zucchini, asp, green beans, chickpeas, lemon truffle 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  
chimichurri steak sandwich; ginger cilantro and cucumber salad 14  
smoked salmon on ciabatta; mango, basil, onion remoulade, frisee 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.

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phil's homemade dessert:

peach crostata with mascarpone 8

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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