



week 486

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
proper irish coffee 11
kiwi mimosa 12

bacon bar
\$1.50/slice or
the bacon flight \$6
nodines smoked
lucky charms
jalapeno
beeler apple cinnamon
green pesto

pistachio olive oil cake with lime curd 7

green risotto: wild nettle pesto, english pea, asparagus, pecorino 12
corned beef hash w/ potato, crispy brussel sprouts; poached eggs 15
leprechaun waffle with green tea, mango cubes, coconut syrup 11
breakfast sandwich: irish cheddar, avocado, frisee, ham, brioche bun 12
tomatillo enchiladas with oaxacan cheese, crema, avocado, iceberg 11
thai style fried chicken & sticky rice, pickles, sweet chile sauce 14
sourdough french toast with hot pineapple compote, chopped pecan 10
sunchoke, spinach and romesco frittata with pesto tater tots 11

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:
pesto 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: lime mint 3

soup: pozole blanco 8

irish pub salad: beets, irish cheddar, cukes, asparagus, egg, spinach 11

pesto salmon and orzo salad with arugula, leek, artichoke 14

old school tuna casserole with dill, cheddar and egg noodles 11

chicken gyro salad: lettuce, pita, tzatziki, cukes, onion, tomato 13

buffalo cauliflower tacos with blue cheese sauce, pico de gallo 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

corned beef sandwich: sauerkraut, fontina, scallion, sourdough 12

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:

pistachio ice cream 6

fun drinks!

san pellegrino aranciata \$4

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

sorrelle bianca, DOCG, \$48

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