



Week 456

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

BACON BAR

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

adult fruit punch 11

mango mimosa 10

\$1/slice or

THE BACON FLIGHT \$5

nodines smoked

miso

jalapeno

beeler apple cinnamon

tamarindo

farmers market fruit: figs, cherries, peaches 9

sourdough french toast w/ figs, maple mascarpone, pistachio 12

zucchini and squash blossom risotto with poaches, salsa verde 10

omelet: turkey bacon, coastal cheddar & greens (egg whites +2) 11

very cherry waffle w/ chocolate waffle, cherry butter, cherries 11

smoked salmon scramble: scallions, herbed cream cheese; toast 10

spicy tomatillo & oaxacan cheese enchiladas w/ iceberg, crema 9

summer hash: chix sausage, broccoli, haricot, pesto, mushrooms 13

heirloom tomato sandwich: bacon, arugula, lemon aioli, fried 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:

Crispy potatoes \$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: strawberry 3
soup: chilled indio corn soup 7

lettuce cups with kung pao chicken: veggies, peanuts, peppers 12
wild rice salad w/ poached salmon, celery, parsley, shallot vin. 13
peach salad with mint, prosciutto, burrata and local olive oil 14
vietnamese summer roll: shrimp, mango, shallot, rice noodle, herb 12
taco salad with black beans, w. cheddar, chicken, avocado, corn 13
all green chopped: broccoli, kale, haricots, apples, edamame, avo 11
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
grilled steak sandwich with cilantro, ginger, chipotle mayo 11
peach, gorgonzola dolce, prosciutto and arugula sandwich 10
grilled salmon sandwich: avocado, lime cabbage slaw, brioche bun 12
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.

Phil's homemade dessert:

Slice of fresh Pie, vanilla ice cream 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

ROSE

Commanderie de la Bargemone \$10

WHITE

Simple Life Chardonnay, Sonoma \$10
Map Maker Sauv Blanc, NZ \$9/\$36
