



Week 465

Breakfast Served All Day  
Open Wednesday-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 10

italian greyhound 11

raspberry mimosa 10

\$1.50/slice or

THE BACON FLIGHT \$6

nodines smoked

chipotle lime

jalapeno

beeler apple cinnamon

rosemary sugar

lemon blueberry loaf with citrus glaze 5

chicken apple sausage hash: polenta, mushroom, kale, yam; poaches 14

potato pancakes w/white cheddar, thyme apple compote, sour cream 11

multi grain waffle with pistachio dust, raspberries, whipped cream 12

jalapeno popper frittata: roasted poblano, cream cheese, cheddar 11

almond coated french toast: valhrona dark chocolate & strawberry 12

original joe's (sf) scramble: ground beef, spinach, parmesan; toast 10

smoked salmon benedict: brioche toast, avocado, lemon hollandaise 16

heirloom tomato tartine: spicy aioli, bacon, arugula, 2 fried eggs 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, avo, 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:**

Yam tots w/ ranch \$6

Maple Sage Sausage \$6

2 Organic Eggs \$5

Just one corn pancake \$5

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 \$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)

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agua fresca: cucumber mint 4

soup: tortilla 7

vegetarian chili with soyrizo, white beans, fixins', cornbread 9  
waldorfy salad: gorgonzola dolce, chicken, pecans, apples, arugula 13  
asian glass noodle: peppers, haricot, shrimp, cilantro, lemongrass 13  
intermezzo: chickpea, kidney bean, sprout, avo, crouton, poppy drng 11  
steak frites: sliced 8 oz. ny, chimichurri sauce, hm fries 16  
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  
banh mi: hm chicken pate, roast pork, mayo, viet herbs; baguette 12  
collard green wrap: quinoa, roasted beet, carrot hummus, sprouts 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.

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Phil's homemade dessert:

Strawberry brown betty with strawberry ice cream 8

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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  
Sorelle Bronca, DOC, Prosecco \$49  
Tattinger, Rose \$87

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