

Café Breakfast Specials available 8am - 1pm

The Carnivore Benedict 16.50
two poached eggs with ham, bacon, & carnitas
topped with hollandaise on an english muffin

Truffled Mushroom Omelet 13.50
exotic mushroom, bermuda onion, black olive, fresh herb, brie & truffle oil

Basil Omelet 13.75
basil pesto, tomato, exotic mushroom,
bermuda onion & brie cheese

Rio Wrap 14.50
mushroom, pepper, artichoke, bermuda onion, sweet pepper, tomato, spinach, egg white & goat cheese wrapped in
a chili flour tortilla with a side of fruit

Stuffed French Toast 15.50
stuffed with cream cheese & strawberries; topped with chocolate sauce,
candied walnuts, strawberries & whipped cream; add 2 eggs & choice of meat 6.50

Chicken & Waffles 17
hot n' crunchy almond chicken & bacon served over our belgian waffle and topped with
housemade blackberry sauce

★ Turn any of our omelets into our famous Au Gratin Scrambles: add 2.75

Lunch Specials available 10am - 2pm; Pizzas starting at 11am

Pancetta Pizzetta 18
roasted pancetta, rustic san marzano tomato
sauce, roasted sweet peppers, basil &
old fashioned mozzarella

Shrimp Tacos 17
three tacos of chipotle blackened petit prawns,
black beans, salsa fresca, lettuce & sriracha sour
cream; served with a petite salad

Messy Chicken 15.50
chipotle blackened chicken breast, pepper jack
cheese, guacamole, bacon, crispy onion rings & ancho
chili mayo on ciabatta roll with fries

Chicken Cobb Salad 16.50
chicken, bacon, tomato, avocado, romaine lettuce,
crumbled blue cheese, hardboiled egg
& blue cheese dressing

Blue Bacon Burger 15
1/3 lb. angus burger topped with blue cheese,
roasted garlic & bacon served with fries

☞ **Hot 'N Crunchy Chicken Avo Sandwich 14.50**
chicken breast & avocado in a crunchy &
spicy crust * with ancho chili mayo on a
ciabatta roll served with fries *contains

Goat Cheese Salad 15
panko crusted goat cheese, arugula, romaine, orange,
apple, candied walnut & pomegranate vinaigrette

Tieton Cider Work Cherry Cider 12
Caribbean Mule 9

Sailor Jerry's spiced rum, lime juice & ginger beer

Deconstructed Meatball Sub 17
homemade chicken meatballs & marinara topped
with mozzarella; parmesan-garlic bread
served with a caesar salad

Curried Quinoa & Spinach Salad 16
curried organic quinoa, spinach, brussel sprouts,
maple roasted butternut squash, dried
cranberries, apple, candied walnuts & spiced
cider vinaigrette

Fire Roasted Persimmon Salad ~ 15
woodfire roasted persimmon, pomegranate,
mesclun greens, hazelnuts, point reyes blue
cheese; balsamic glaze & hazelnut vinaigrette

Fish Taco Salad 17
chipotle blackened snapper, black bean, carrot,
tomato, jicama, avocado, black olive, baby greens,
spicy tortilla strips, J&C cheese; chili-lime vinaigrette

Pigsty 15
house smoked pulled pork, hawaiian
BBQ sauce, jalapeno jack cheese, caper-
jicama coleslaw, crunchy jalapeno &
pickle; served with fries

Mexican Coffee 12
patrón silver, patrón XO café liqueur, and coffee,
topped with whipped cream

Banana Bread Pudding \$14.50
brandied caramelized bananas, chocolate sauce & chocolate Jack Daniel's ice cream
All of our fried food comes in contact with wheat & almonds

Water is Precious on California's Central Coast. Limited Water Supplies