BREAKFAST

Served daily until 11 am.

oatmeal: steel-cut oats, topped with brown sugar and fruit. 4.95

morning sandwich: scrambled eggs, cheddar, choice of ham, bacon or avocado, tomatillo sauce, sesame semolina. 5.25

sunrise burrito: eggs, cheddar, black beans, avocado, pico de gallo in a whole-wheat tortilla. 4.95 *add bacon: 2*

croque monsieur: black forest ham, gruyere, bechamel. 7.95

bagel & schmear: cream cheese, tomato, red onion, cucumber. 4.50

smoked salmon board: cream cheese, fresh dill, capers, cucumber, tomato, sesame semolina or bagel. 9.45

sourdough toast: herbed ricotta, smashed avocado, lemon, chili flakes. 4.95

pqm multigrain toast, vermont creamery butter & jam 4.95

yogurt parfait: greek yogurt, organic granola, fresh fruit, agave syrup. 4.95

SALADS

Add grilled chicken or bacon to any salad: 2

simple: mixed leaves, shaved radish, lemon vinaigrette. 5.95

kale & toasted barley: medjool dates, pecorino, candied pecans, lemon vinaigrette. 9.95

the baker's chopped: romaine, avocado, diced tomato, garbanzo beans, cucumber, corn, carrot, red peppers, blue cheese, sunflower seeds, 6 minute egg, goddess dressing. 9.95

vietnamese: poached chicken, shredded red & green cabbage, carrots, red peppers, red onion, pea pods, glass noodles, thai basil, mint, miso-cilantro vinaigrette dressing. 9.95

ploughman's: romaine, watercress, apple, celery, radish, pickled red onion, blue cheese, bread crumbs, mustard vinaigrette. 9.95

chicken caesar salad: romaine hearts, aged parmesan, croutons, caesar dressing. 9.95

beet salad: mixed leaves, romaine, sliced oranges, goat cheese, pistachios. 9.95

LOOK LEFT FOR OUR FULL LIST OF DRINKS!

SANDWICHES

santa monica turkey: turkey, swiss, avocado, arugula, tomato, lemon aioli, multigrain. 9.95

chicken salad: bacon, potato chips, lettuce, multigrain toast. 9.95

chicken club: bacon, lettuce, tomato, avocado, lemon aioli, ciabatta. 9.95

debbie's tuna salad: mixed with celery, lemon juice, mayo with lettuce and tomato, toasted multigrain. 8.95

italian: smoked ham, genoa salami, hot capicola, provolone, giardiniera, arugula, ciabatta. 10.95

bbq brisket: slow roasted brisket with bbq sauce, cheddar, caramelized onion, roasted poblanos, shallot bun. 10.95

cubano: roasted pork, ham, arugula, pickles, spicy mustard, ciabatta. 9.95

naan bread grilled cheese (v): white cheddar, curry tomato relish. 8.95

garden goddess wrap (ve): hummus, avocado, cucumber, carrot, tomato, beets, arugula, goddess dressing. 9.95

FLATBREADS

margherita flatbread: fresh mozzarella, basil and fresh tomato, red sauce, extra virgin olive oil. 9.95

thai chicken flatbread: asian chicken, peanut sauce, scallions, cilantro, jalapeños, sweet chili sauce, crushed peanuts. 9.95

bacon & caramelized onion: bechamel, mozzarella, rosemary, fleur de sel. 9.95

SOUP & CHILI

seasonally inspired, changing daily
5.95

ZARLENGOS GELATO

two scoops: 3.50
vanilla bean, double dark chocolate, salted caramel, malted milk ball, or seasonal sorbet

zar bars: 3.50
classic vanilla gelato / dark chocolate
coffee gelato /milk chocolate
salted caramel / milk chocolate
banana sorbet / dark chocolate

house sundaes: 5.95
#**1:** salted caramel gelato, broken brownie bits, salted caramel sauce.

#**2:** vanilla gelato, candied peanuts, dark chocolate fudge, toasted coconut

SPECIALTY DRINKS

vietnamese cold brew: cold brew, condensed milk 4.75

honey lavender latte 4.75

mayan mocha: espresso, dark chocolate, cinnamon, vanilla, cayenne 4.75

goodie's gringo horchata: cold brew, cinnamon, rice milk, lime shaken over ice 4.75

affogato: espresso poured over vanilla gelato 4.95

masala chai frappe: cold brew, rishi chai concentrate blended 4.75

sweet matcha latte 4.75

chai latte 4.75

persian hot tea: black tea poured over mint & sugar cube 4.75

HOT DRINKS

	12 oz / 16 oz
house or decaf coffee	2.45 / 2.95
single origin pour over	3.95
café au lait	4.25
espresso: 2 shots	3.45
red eyed goddess: coffee with espresso shot	3.45
black widow goddess: 4 shots of espresso	4.60
cappuccino	3.95 / 4.60
latte	3.95 / 4.60
macchiato	3.25
americano	3.45
mocha	3.95 / 4.45
hot chocolate	3.75

COLD DRINKS

	16 oz
stumptown cold brew	3.25
stumptown cold brew on nitro tap	3.50
cold brew iced latte	4.25
cold brew iced mocha	4.45
cold brew frappe	4.50
rishi iced chai	3.75
double shot on ice	3.75

EXTRAS

add a flavored shot, soy milk, or almond milk to any coffee .75

extra shot .85

BOOZE

BEER ON TAP: 5

ask what's on tap today!

BOTTLED BEER: 5

ale syndicate, municipal ipa, *chicago, il*

milwaukee brewing co, louie's demise amber ale, *milwaukee, wi*

kona brewing, kona big wave golden ale, *hawaii*

moody tongue brewing, steeped emperor's lemon saison, *chicago, il*

small town brewery, not your father's root beer, *wauconda, il*

5 rabbit cerveceria, golden ale, *bedford park, il*

malka, blonde ale, *israel*

capital brewery, mutiny ipa, *madison, wi*

temperance, smittytown extra special bitter, *evanston, il*

lagunitas, lil sumpin' sumpin ale, *petaluma, ca & chicago, il*

revolution brewery, anti hero ipa, *chicago, il*

revolution brewery, little crazy belgo style ipa (seasonal), *chicago, il*

urban chestnut brewing company, schnickelfritz bavarian weissbier, *st. louis, mo*

half acre, daisy cutter ipa, *chicago, il*

WINE BY THE GLASS

rayun sauvignon blanc, 2014, *rapel valley chile* 7

gouguenheim chardonnay, 2013, *mendoza argentina* 8

quintay "clava" coastal reserve pinot noir, 2013, *casablanca valley chile* 9.5

chono cabernet sauvignon reserva, 2012, *maipo valley chile* 9.25

domaine de figueirasse rose, 2014, *provence france* 8.5

COFFEE BOARD

FEATURED DRINK

we consistently showcase a rotating selection of our favorite coffees from our favorite roasters around the country and, in some cases, the globe.

METHOD	ROASTER	BLEND/BEAN	ROAST NOTES

TEA

Now Steeping Rishi Organic Whole Leaf Tea
2.95

Black: Earl Grey Lavender, English Breakfast
Green: Maghreb Mint, Jade Cloud, Jasmine
Oolong: Iron Goddess of Mercy
Herbal: Chamomile Medley, Tangerine Ginger
White: Peach Blossom
Pu-erh: Pu-erh Blood Orange
Rooibos: Hibiscus Rooibos
Iced: Italian Bergamot Black Tea, Green Tea Citrus