

# morning bowls

#### **MVK SMOOTHIE BOWL** \$14

fresh dragon fruit, assorted seasonal house sorbets, granola, yogurt, assorted berries, honey

670 | 16 | 131 | 7 | 10

### **BDE MAKA SKA BOWL** \$13

greek yogurt, granola, fresh berries, honey, mint 540 | 13 | 82 | 29 | 9

#### salads

### MIXED GREENS \$11 (F) VA

goat cheese, dried cranberries, pepitas, ground flax seed, red wine vinaigrette 250 | 20 | 13 | 7 | 3

BABY KALE \$12 🕼 🌾

manchego, pine nut, lemon-chili vinaigrette

230 | 26 | 17 | 9 | 3

BEET & APPLE SALAD \$12 (F) VA

spinach, walnut, bleu cheese, cider vinaigrette 320 | 22 | 31 | 9 | 3

# add protein

**CHICKEN BREAST** \$9 **(B)** 

190 | 3.5 | 0 | 36 | 0

**GRILLED SALMON \$12 (b)** 

230 | 14 | 0 | 25 | 0

TERES MAJOR \$14 (f)

250 | 15 | 0 | 28 | 0

**GRILLED GARLIC SHRIMP** \$10 **(B)** 

135 | 3 | 1 | 27 | 0

### sweet

# **BRIOCHE FRENCH TOAST \$16**

fresh berries, whipped cream, powdered sugar 1050 | 47 | 133 | 23 | 3

# **BLUEBERRY QUINOA PANCAKES \$16**

fresh berries, whipped cream, powdered sugar 730 | 19 | 128 | 14 | 5

# snacks & sides

# CRISPY POTATO \$9 (f) √A

bell peppers, onions, crème fraîche 370 | 13 | 58 | 8 | 9

### **BUTTERMILK BISCUITS \$6**

seasonal jam

560 | 20 | 65 | 8 | 1

FRUIT PLATTER \$9 **(ff) √** 

140 | 0.5 | 36 | 2 | 6

**CHICKEN SAUSAGE \$6 (ff)** 

210 | 11 | 5 | 23

BACON \$7 (F)

310 | 24 | 20

### **HUMMUS** \$16 V

smoked olive, chermoula, pine nuts, vegetables, sourdough pinsa 580 | 22 | 83 | 20 | 18

# Nutritional Information

from left to right, the numbers under each menu item represent: calories fat carbohydrates protein fiber

(f) gluten-free

**V** vegan

VA vegan adaptable

# savory

#### **KIMCHI FRIED RICE BOWL\* \$17** (b)

chicken thigh, grilled caulilini, carrot, shiitake, peas, yum yum sauce, fried egg

550 | 29 | 35 | 40 | 35

### **CALIFORNIA BENEDICT\*** \$19

avocado, spinach, tomato confit, fresno chile, cilantro, hollandaise, side salad 790 | 63 | 33 | 25 | 5

#### **CLASSIC BENEDICT\*** \$19

ham, hollandaise, side salad

940 | 69 | 29 | 48 | 3

#### SHAKSHUKA\* \$16

spiced tomato sauce, feta, cilantro, choice of bacon or turkey sausage, choice of toast

770 | 56 | 37 | 31 | 6

# **SMOKED SALMON BENEDICT\* \$19**

kale, poached eggs, caper-shallot-dill hollandaise, side salad 920 | 68 | 32 | 45 | 6

# **HUEVOS RANCHEROS\*** \$17 (ff)

chorizo, black beans, salsa verde, radish, avocado 580 | 31 | 30 | 48 | 6

# **BISCUITS & MUSHROOM GRAVY\* \$17**

two eggs any style

1040 | 54 | 84 | 32 | 3

#### THE STANDARD\* \$17

two eggs, potato hash, bacon or turkey sausage, choice of toast

660 | 36 | 52 | 30 | 5

#### **AVOCADO TOAST\*** \$17

two eggs any style, marinated tomatoes, radish, cilantro, sunflower seeds 600 | 46 | 27 | 23 | 9

## **DAILY OMELETTE \$16**

two eggs, seasonal selection, side salad

# **GRILLED SHRIMP SALAD \$18** (§)

green papaya, mango, bean sprouts, kelp noodles, 5 spice peanuts, micro cilantro

345 | 10 | 30 | 40 | 6

# handhelds

served with side salad

# **BREAKFAST BURRITO \$17**

scrambled egg, black bean, potato, pico de gallo, cheddar, avocado, harissa aioli

600 | 40 | 42 | 20 | 14

# **EGG AND CHEESE SANDWICH \$16**

cheddar scrambled eggs, braised kale, turkey sausage or bacon, english muffin

560 | 25 | 50 | 6 | 34

# **MEDITERRANEAN WRAP \$18**

grilled chicken, tomato, cucumber, onion, harissa, tzatziki 430 | 20 | 25 | 39 | 6

### **BRUNCH BURGER\* \$19**

bison patty, lettuce, tomato, caramelized onion, avocado, aioli, fried egg, add cheese +1 880 | 56 | 52 | 47 | 11

# FELLERS RANCH WAGYU SMASH BURGER\* \$19

cheddar cheese, lettuce, tomato, onion, special sauce 880 | 56 | 37 | 57 | 4

# **SALMON BURGER\*** \$19

lettuce, tomato, onion, avocado, aioli

850 | 65 | 30 | 38 | 6

### **VEGGIE BURGER** \$18

beet and lentil patty, lettuce, tomato, onion, avocado, lemon aioli \*contains nuts 900 | 43 | 94 | 32 | 28

<sup>\*</sup>These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

<sup>\*</sup>Wild mushrooms are not an inspected product and are harvested from a non-inspected site