

## BREAKFAST

# CITRUS & PALM

Winter, 2018

### RED QUINOA AND OATS 9 ftw & gf

*Irish steel cut oatmeal, red quinoa, blackberries, almond milk*

### PUMPKIN SEED CRUSTED FRENCH TOAST 12

*Bosch Bakery Date bread, strawberry, maple syrup*

### LEMON RICOTTA PANCAKES 12

*Berry compote, lemon zest*

### CHIA SEED PARFAIT 12 ftw & gf

*Greek yogurt, coconut milk, matcha, berries*

### FRUIT FROM AROUND TOWN 9 ftw & gf

*Sage Mountain Farm persimmon, local fruits, date sugar*

### OLIVE OIL AND HONEY GRANOLA 11

*Sundried blueberries, goji berries, flax seeds, strawberries, almond milk*

*Add Greek yogurt: 4*

### SMOOTHIE 8 ftw & gf

*Banana, strawberries, orange, and vanilla kefir*

### JUICE OF THE DAY 7 ftw & gf

*Fresh ingredients, taste driven*

### AVOCADO TOAST 14 ftw

*Farro, sunnyside-up organic egg, heirloom tomato, watercress*

### CHICKEN AND THE EGG 15 ftw & gf

*Two farm fresh organic eggs any style, chicken sausage, fresh fruit*

### OMELET 17 ftw & gf

*Three organic eggs, choice of cheese, avocado, tomatoes, chicken breast, smoked salmon, sweet peppers, mushroom, greens*

### CHICKEN CHILAQUILES 14 gf

*Chicken achiote, corn tortillas, salsa gaujillo, queso fresco, 2 eggs over easy*

### HAM AND EGGS 17 ftw

*Organic sunny side up eggs, Mangalitsa ham, red eye gravy, roasted tomato*

### SMOKED SALMON 18 ftw

*Low-fat cream cheese, watercress, whole wheat bagel*

### EGG WHITE OMELET 17 ftw & gf

*Bloomsdale Farms spinach, tomatoes, Drake's farm chevre, roasted red pepper, avocado*

### COACHELLA VALLEY SUNRISE 15

*Fresh fruit, medjool date bread, Artisan pastry, Greek yogurt, juice, and coffee*

### SIDES

*Breakfast meats 5*

*Skillet potatoes 4*

*1/2 grapefruit 3*

*Berries 4*

### HYDRATIONS

6

PINEAPPLE, GINGER, MINT AGUAFRESCA // LEMON-HONEY, CAYENNE, CHLOROPHYLL // SPARKLING WATER, ELDERFLOWER, LIME

### PARTNERS:

*We proudly serve local products from Koffi Coffee, Sage Mountain Farms, Mangalitsa by Mosefund, Pasturebird, Bernard Ranch, Chino Farms, Shields Date Farm.*

**ftw - From the Well, under 1000 calories • gf - gluten free**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness.*



| <b>ESPRESSO</b>                                | <b>SINGLE</b> | <b>DOUBLE</b> |
|--|---------------|---------------|
| Espresso                                       | 3.75          | 4.00          |
| <hr/>  |               |               |
| <b>HOT KOFFI</b>                               | <b>12oz</b>   | <b>16oz</b>   |
| Organic Bold Coffee                            | 4.00          | 4.50          |
| Americano                                      | 4.00          | 4.50          |
| Cappuccino                                     | 5.00          | 6.00          |
| Latte  | 5.00          | 6.00          |
| Mocha  | 5.00          | 6.00          |
| Vanilla Latte                                  | 5.50          | 6.50          |
| Carmel Latte                                   | 5.50          | 6.50          |
| Hot Chocolate                                  | 4.00          | 5.00          |
| Hot Tea  | 4.00          | 5.00          |
| <hr/>  |               |               |
| <b>COLD KOFFI</b>                              | <b>12oz</b>   | <b>16oz</b>   |
| Organic Bold Coffee                            | 4.50          | 5.00          |
| <hr/>  |               |               |
| <b>ICED</b>                                    | <b>16oz</b>   | <b>24oz</b>   |
| Americano                                      | 5.00          | 6.00          |
| Cappuccino                                     | 6.00          | 7.00          |
| Latte  | 6.00          | 7.00          |
| Mocha  | 6.00          | 7.00          |
| Vanilla Latte                                  | 6.50          | 7.50          |
| Carmel Latte                                   | 6.50          | 7.50          |
| <hr/>  |               |               |
| <b>FREEZE</b>                                  | <b>16oz</b>   | <b>24oz</b>   |
| Latte Freeze                                   | 7.00          | 8.00          |
| <hr/>  |               |               |
| <b>SYRUP FLAVORS</b>                           |               |               |
| Peppermint • Chai • Toffee Nut • Maple Spice   |               |               |
| Toasted Almond • Cinnamon Spice • Cinnamon Bun |               |               |
| <hr/>  |               |               |
| <b>TOPPINGS</b>                                |               |               |
| Coconut • White Chocolate • Rainbow Sprinkles  |               |               |
| Mini Chocolate Chips • Marshmallows            |               |               |

## BEER

### 8

#### LOCAL CRAFT BEER

Hangar 24 Craft Brewery  
(Redlands) Orange Wheat

Ballast Point Brewery  
(San Diego) Longfin Lager

La Quinta "Poolside  
Blonde"

Alesmith Brewing  
Company  
(San Diego) .394 Pale Ale

Coronado Brewing  
(San Diego) Mermaid's Red

Mammoth Brewing  
Company  
(Mammoth Lakes) Double  
Nut Brown Porter

La Quinta "Even Par" IPA

Stone Brewing (Escondido)  
IPA

Coachella Valley Brewing  
"Monumentous" Double  
IPA

#### ON TAP

Shock Top Belgium White Ale

Coachella Valley Brewing  
"Kolschella"

La Quinta Brewery "Even Par"  
IPA

#### BOTTLED

Coors Light

Bud Light

Corona

Modelo Especial

Stella Artois

Firestone-Walker  
805

Heineken



Sierra Nevada  
Pale Ale

New Belgium  
"Fat Tire" Amber

Lagunitas IPA

## WINE LIST

#### SOUTHERN CALIFORNIA

|  |  |  |
|--|---|---|
| Brut Rosé, Thorton Winery, Temecula          | 91  |   |
| Chardonnay, Mount Palomar "Estate," Temecula | 69  | 14  |
| Meritage, Falkner Winery, Temecula           | 74  |   |
| Syrah, Monte de Oro Winery, Temecula         | 75  |   |

#### CENTRAL COAST

|  |    |    |
|--|----|----|
| Brut Rosé, Laetitia Winery, Arroyo Grande <b>SF</b>        | 65 | 13 |
| Rosé, Peachy Canyon, Paso Robles <b>SF</b>                 | 51 |    |
| Riesling, Firestone, Santa Barbara                         | 44 | 9  |
| Sauvignon Blanc, Tangent, Edna Valley <b>O</b>             | 46 | 10 |
| Sauvignon Blanc, Justin, Paso Robles                       | 52 |    |
| Pinot Blanc, Kynsi, Santa Maria                            | 53 |    |
| Chardonnay, Foxen, Santa Maria                             | 68 | 14 |
| Chardonnay, Niner, Paso Robles <b>SF</b>                   | 69 |    |
| Pinot Noir, LaCrema, Sonoma Coast                          | 58 | 12 |
| Pinot Noir, Bailyana "Firepeak," San Luis Obispo <b>SF</b> | 67 |    |
| Pinot Noir, Byron, Los Olivos <b>SF</b>                    | 70 | 14 |
| Pinot Noir, Melville, Santa Rita Hills <b>SF</b>           | 86 |    |
| Merlot, Donati Family, Tempelton <b>SF</b>                 | 52 |    |

#### SONOMA/NAPA

|   |     |    |
|---|-----|----|
| Brut Blanc de Blanc, Schramsberg, Napa <b>SF</b>      | 78  | 16 |
| Rosé, Toad Hollow "Eye of the Toad," Sonoma           | 46  | 10 |
| Sauvignon Blanc, Preston, Dry Creek Valley <b>O</b>   | 65  | 13 |
| Sauvignon Blanc, Honig, Napa <b>SF</b>                | 58  | 12 |
| Chardonnay, ZD, Napa <b>O</b>                         | 77  | 16 |
| Merlot, Flora Springs, Napa <b>SF</b>                 | 60  |    |
| Merlot, Matanzas Creek, Sonoma                        | 62  | 13 |
| Cabernet Sauvignon, Frog's Leap Winery, Napa <b>O</b> | 100 |    |
| Cabernet Sauvignon, Sequoia Grove, Napa <b>SF</b>     | 82  | 17 |
| Cabernet Sauvignon, Joel Gott, California             | 52  | 11 |



**SF** = Sustainably farmed



**O** = Organic