

T E R R A S

BREAKFAST MENU

SWEET

MUFFIN GF VG ask for today's fresh offerings	6	GREEK YOGURT BOWL GF NF V Coconut yogurt upon request house-made chia seed granola, fig, goji, coconut, local raw honey	12
OVERNIGHT OATS GF NF VG toasted coconut, mixed berries	13	CHOCOLATE BUCKWHEAT PORRIDGE GF VG fresh berries, coconut cream, coconut, coffee, dianthus, pecans	16
PITAYA SMOOTHIE BOWL GF NF V dragon fruit, mango, blueberry, banana, bee pollen, sliced fruit, toasted coconut	16	MATCHA PANCAKES GF NF V matcha green tea pancakes, local raw honey, fresh berries, cacao nibs, whipped coconut cream	18

SAVORY

AVOCADO TOAST NF VG Gluten free bread upon request avocado smash, noble sourdough bread, sunflower hemp dukkah, radish sprouts, purple ninja radish	17	SONORAN BREAKFAST BURRITO NF V scrambled eggs*, red quiona, avocado smash, marinated kale, cheddar cheese, mushroom chorizo	17
SMOKED SALMON TOAST* DF Gluten free bread upon request house-cured salmon, noble sourdough bread, whipped almond spread, cucumber, capers, radish, everything seasoning	21	BUTTERNUT SQUASH FRITTATA GF V sage pesto	18
BREAKFAST SANDWICH NF V Gluten free bread upon request noble sourdough bread, fried egg*, white cheddar, arugula, garlic aioli, with sweet potato hash	17	TOMATO BASIL OMELETTE GF NF tomato jam, basil, spinach, boursin cheese, sweet potato hash	16
SHAKSHUKA NF V Gluten free bread upon request farm fresh eggs* poached in a sauce of tomatoes, peppers, onions, feta, cilantro, grilled noble sourdough bread	18	EGGS BENEDICT DF V noble sourdough bread, tomato, spinach, farm fresh eggs*, cashew sauce	19
		FARMERS MARKET BREAKFAST V farm fresh eggs*, noble seeded multigrain toast, seasonal jam, almond butter, coconut yogurt & seasonal berries, juice, coffee, or tea	28

ADDITIONAL SIDES

NOBLE SEEDED MULTIGRAIN BREAD NF VG orange marmalade, almond butter	8	HOUSE-MADE BEEF CHORIZO GF NF DF	9
SEASONAL BERRIES GF NF VG	8	HOUSE-MADE SMOKED SALMON* GF NF DF	9
CHICKEN APPLE SAUSAGE GF NF DF	9	SWEET POTATO HASH GF NF VG	5
		LOCAL FARM FRESH CAGE-FREE EGG* GF NF V	4

BEVERAGES

Coffee		Tea	
DRIP COFFEE	4	HOT TEA	6
AMERICANO	7	ICED TEA raspberry lemon or black, caffeine included	6
ESPRESSO single / double	4 / 7	BOTANICAL TEA lemon lavender, caffeine free	6
LATTE vanilla, caramel, hazelnut, matcha, chai, mocha	7	Spiked	
CAPPUCCINO vanilla, caramel, hazelnut, matcha, chai, mocha	7	MIMOSA classic or hibiscus pamplemousse	16
Juice		BLOODY MARY blue clover vodka or commerce gin	14
ORANGE	6		
GRAPEFRUIT	6		

GF Gluten Free **NF** Nut Free **DF** Dairy Free **VG** Vegan **V** Vegetarian GF items above are prepared with gluten-free ingredients. However, our kitchen is not completely gluten free. Please let us know if you have a food allergy or sensitivity. *These items may be cooked to order and may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.

Parties of 6 or more are subject to a service charge of 20%.