

T E R R A S

BREAKFAST MENU

SWEET

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| 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

| | | | |
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| 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, orange marmalade, almond butter, coconut yogurt & seasonal berries, juice, coffee, or tea | 28 |

ADDITIONAL SIDES

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| 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 botanicals seasonal selection | 6 |
| ESPRESSO single / double | 4 / 7 | Spiked | |
| LATTE vanilla, caramel, hazelnut, matcha, chai, mocha | 7 | MIMOSA classic or hibiscus pamplemousse | 14 |
| CAPPUCCINO vanilla, caramel, hazelnut, matcha, chai, mocha | 7 | BLOODY MARY local gin or vodka | 14 |
| Juice | | | |
| 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%.