

T E R R A S

BREAKFAST MENU

SWEET

MUFFIN GF VG ask for today's fresh offerings	5	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 VG dragon fruit, mango, blueberry, banana, bee pollen, sliced fruit, toasted coconut	14	MATCHA PANCAKES GF NF VG matcha green tea pancakes, local raw honey, fresh berries, cacao nibs, whipped coconut cream	18

SAVORY

AVOCADO TOAST NF VG avocado smash, noble sourdough bread, sunflower hemp dukkah, radish sprouts, purple ninja radish	16	SONORAN BREAKFAST BURRITO NF V scrambled eggs*, red quinoa, avocado smash, marinated kale, cheddar cheese, mushroom chorizo	17
SMOKED SALMON TOAST house-cured salmon, noble sourdough bread, whipped almond spread, cucumber, capers, radish, everything seasoning	21	SQUASH AND APPLE FRITTATA NF V egg*, honeynut squash, roasted apple, sage, shallot, kale, goat cheese, pumpkin shoots	18
BREAKFAST SANDWICH NF V noble sourdough bread, fried egg*, white cheddar, arugula, garlic aioli, with sweet potato hash	16	TOMATO BASIL OMELET NF V tomato jam, basil, spinach, boursin cheese, with sweet potato hash	16
SHAKSHUKA NF V local farm fresh eggs* poached in a sauce of tomatoes, peppers, onions, feta, cilantro, grilled noble sourdough bread	18	FARMERS MARKET BREAKFAST DF V local farm fresh eggs*, noble seeded multigrain toast, quince jam, almond butter, coconut yogurt & seasonal berries, juice, coffee, or tea	28

ADDITIONAL SIDES

NOBLE SEEDED MULTIGRAIN BREAD NF V quince jam, 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	4
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	14
Juice		BLOODY MARY az distilling co. mission 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%.