

# T E R R A S

## BREAKFAST MENU

### SWEET

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

### SAVORY

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

### ADDITIONAL SIDES

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

### BEVERAGES

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