

drinks

hot or iced tea	\$2.5
bottled lemonades & teas, juices, sodas, etc	\$3.5
mexican coca-cola	\$2.5
oj/oat milk/cow's milk	\$2.5/\$3.5
kombucha	\$5
colorado beers	\$4
palisade wines	\$8 glass/\$25 bottle
mimosa/beer-mosa	single \$7/serves 4 \$22

coffee & espresso

colorado legacy coffees
+add: flavors or oat milk 50 cents+
12oz small, 16oz large

coffee	\$2/\$3
cappuccino	\$3/\$4
americano	\$3/\$4
mocha	\$4/\$5
cubano	\$4/\$5
latte	\$3/\$4
cold brew (large only)	\$4
turmeric latte	\$4/\$5

fruit smoothies \$6.50

16oz, choose oat milk or oj
\$1 +add to your smoothie
+chia, flax, yogurt, kale, hemp protein+

blueberry, strawberry, banana, cinnamon
mango, dates, yogurt, oat milk
lemon, mango, apple, turmeric
apple, kale, basil, mango
pineapple, strawberry, banana
banana, cacao, pb, hemp protein



brunch

served saturday & sunday
8am-3pm

420 main st grand junction, co
(970) 986-3474

march 2021

(veg=vegetarian, v=vegan,
gf=gluten free, nf=nut free)

\$3

2 eggs**

breakfast potatoes (v, gf, nf)

bacon, ham, pulled pork

sourdough toast *whipped butter, jam*

warm croissant *jam*

1/2 an avocado

sliced fruit

avocado toast

chilled beet chopped salad (veg, gf, nf)

carrot and lentil salad (v, gf, nf)

\$7

**bowl of soup du jour
breakfast sandwich****

croissant, fried egg, cheddar cheese.
choose: ham, bacon or avocado (nf)

hummus platter

crispy corn chips, assorted veggies &
pickles, extra virgin olive oil (v, gf, nf)

sourdough french toast

3 slices, whipped butter, maple syrup (veg, nf)

1/2 turkey panini

avocado, bacon, cheddar cheese, sliced
tomato, roasted garlic mayo (nf)

1/2 black bean burger panini

grilled black bean patty, red onion,
avocado, tomato, green chilies,
vegan chipotle mayo (v)

1/2 portobello panini

grilled portobello mushroom, hummus,
green herb pesto, feta cheese,
marinated artichoke hearts,
red onion (veg)

1/2 cuban panini

pulled pork, sliced ham, swiss cheese,
pickles, mustard (nf)

** consumption of undercooked meat, poultry, eggs, or
seafood may increase the risk of food-borne illnesses.
please let us know if you have special dietary
requirements or allergies. these items are cooked to order.

\$5

cup of soup du jour

slice of quiche du jour (nf)

fruit+yogurt+granola (veg, gf, nf)

crispy chickpeas (veg, gf, nf)

2 dipping sauces

small garden salad (v, gf, nf)

\$10

small breakfast salad

kale & mixed greens, quinoa, carrots, lentils,
sesame roasted peanuts, 2 eggs, avocado,
red wine vinaigrette (veg, gf)

banana bread french toast

3 slices, whipped butter, maple syrup (veg, nf)

pulled pork breakfast**

slow roasted pork shoulder, tortilla chips,
ranchero sauce, black beans, green chilies,
fried egg, goat cheese (gf, nf)

small cafe sol salad

mixed greens, fresh herbs, roasted beets,
spicy candied walnuts, goat cheese,
apples, banana bread croutons,
house vinaigrette (veg)

small cobb salad

romaine, bleu cheese, hard boiled egg,
bacon, avocado, tomato, red onion,
buttermilk ranch (gf, nf)

small beet salad

mixed greens, prosciutto, roasted beets,
sunflower seeds, parmesan cheese,
red wine vinaigrette (gf, nf)

small open sesame salad

spinach, cucumber, mandarin oranges,
sesame roasted peanuts, crispy wontons,
sesame seeds, palisade peach ginger
vinaigrette (v)

combo \$15

choose one \$7 option
& one \$10 option