

# drinks

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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	\$3.5
kombucha	\$6
colorado beers	\$5
palisade wines	\$9 glass/\$28 bottle
mimosa/beermosa	single \$7/serves 4 \$22

## coffee & espresso

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*+\$1 add vanilla, caramel, seasonal syrup,  
oat milk, extra shot+  
Iced drinks = large sizes only*

bottomless drip coffee	\$3/\$4
americano	\$3/\$4
latte	\$4/\$5
cappuccino	\$4/\$5
mocha	\$4.5/\$6
cubano	\$4.5/\$6
cold brew	\$5
cold brew latte	\$6
turmeric latte	\$4.5/\$6
chai	\$4.5/\$6

## fruit smoothies \$8

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*+\$1 add: kale, spinach, chia, yogurt, hemp  
protein, pb+*

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  
pineapple, cucumber, mint, lime



## brunch

served saturday & sunday  
8am-3pm

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

july 2021

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

# \$6

**cup of soup du jour**

**slice of quiche du jour** (nf)

**crispy chickpeas** (veg, gf, nf)

*2 dipping sauces*

**small garden salad** (v, gf, nf)

**avocado toast** (v, nf)

*2 slices*

# \$8

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

croissant, fried egg, cheddar cheese.

choose: ham, bacon or avocado (nf)

**chips & guacamole** (veg, 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,

guacamole, tomato, green chilies,

vegan chipotle mayo (v)

**1/2 portobello panini**

grilled portobello mushroom, hummus,

green herb pesto, feta cheese,

heirloom tomato, red onion (veg)

**1/2 cuban panini**

pulled pork, sliced ham, swiss cheese,

pickles, mustard (nf)

# \$10

**heirloom tomato appetizer**

cucumber, radish, feta cheese, fresh herbs,

EVOO & balsamic glaze (veg, gf, nf)

**banana bread french toast**

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

# \$12

**small breakfast salad\*\***

spinach, kale, heirloom tomato, radish, quinoa,

roasted beets, goat cheese, sunflower seeds,

2 eggs, red wine vinaigrette (veg, gf, nf)

**pulled pork breakfast\*\***

slow roasted pork shoulder, tortilla chips,

ranchero sauce, black beans, green chilies,

avocado, fried egg, goat cheese (gf, nf)

**american breakfast\*\***

2 eggs, sourdough toast, breakfast potatoes

choose: bacon, ham, avocado or portobello

mushroom (nf)

**breakfast burrito**

potatoes, scrambled eggs, cheddar cheese,

green chilies, black beans, ranchero sauce &

sour cream. choose: bacon, ham, pulled pork,

avocado or portobello mushroom (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.