

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

coffee & espresso

*+\$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

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

blackberry, ginger, lime, chaga mushroom
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

oct 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, everything seasoning

\$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

caramelized onion, roasted red pepper, roasted chickpeas, feta cheese, fresh herb pesto (veg)

1/2 cuban panini

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

1/2 chicken guacamole

grilled chicken breast, guacamole, bacon, cheddar cheese (nf)

\$10

lamb kofte

grilled lamb skewers with cucumber, warm flatbread, feta cheese, red onion, olives, tzatziki sauce

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)

pear salad

mixed greens, kale, pear, bleu cheese, candied walnuts, raisins, lemon walnut vinaigrette (veg, gf)

small chef salad

mixed greens, ham, turkey, hard boiled egg, swiss cheese, cheddar cheese, bacon sprinkles, red onion, buttermilk ranch (gf, nf)

\$12

small breakfast salad**

spinach, kale, crispy chickpeas, roasted squash, walnuts, goat cheese, 2 eggs, lemon walnut vinaigrette (veg, gf)

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.