

Madi

in
the
mood
for

SHARES

Waffle Churro Sticks

neighborhood favorite

[powdered sugar is our drug of choice]

served with jalapeno-blackberry sauce, maple cream cheese and fresh berries

G.O.A.T. POINTS

rustic Levain bread toasted and topped with Sonoma goat cheese and apricot habanero jam. A southern tradition

MADI FAVES

always cage-free eggs

MEDITERRANEAN BREAKFAST

2 eggs poached, house-made hummus, grilled pita bread, half avocado and a tangy cucumber salad

CHILAQUILES VERDE

house chips, green sauce, pinto beans, poached egg, carnitas, pico de gallo, pickled onion, avocado, cotija and cilantro with a Mexican crema drizzle sub soy chorizo ... free

ELOTE-STYLE BREAKFAST TACOS

scrambled eggs topped with elote-style street corn, avocado, chile-lime, cotija and cilantro in two flour tortillas. side of pinto beans

SURFER BREAKFAST BURRITO

large flour tortilla stuffed with scrambled eggs, breakfast potatoes, bacon, avocado, jack cheese and chipotle cream. served with a side of pinto beans and house hot sauce

THE G.O.A.T.

a breakfast sandwich with ham, egg, swiss, goat cheese, apricot habanero jam and peppery arugula grilled on rustic Levain bread and served with breakfast potatoes

SKIRT STEAK BENEDICT

with asparagus, spinach, avocado sauce, hollandaise & poached egg on rustic toast. served with breakfast potatoes

PALEO BOWL

choice of carnitas or chicken, spinach, kale, avocado, pickled onion, cherry tomatoes, hummus schmear, poached egg, side of hot sauce

WHITE BEAN SHAKSHUKA W. CARNITAS

poached egg in a bed of onions, peppers, tomatoes, garlic and white beans sauteed with Mediterranean spices and topped with carnitas and cilantro. served with grilled pita bread, feta and lime

PAPAS LOCAS

scrambled eggs and jack cheese served with potatoes, pinto beans, chicken and pico de gallo, with sides of avocado sauce, house hot sauce and Mexican crema. Served with flour tortillas

MADI BREAKFAST TACOS

flour tortillas filled with potatoes, scrambled eggs, jack cheese, carnitas or soy chorizo, chipotle cream, pico and avocado sauce. served with pinto beans and a side of hot sauce

GRIDDLE GAME

60 year old family pancake recipe

BLACKBERRY + GOAT CHEESE PANCAKES

blackberry + goat cheese pancakes stacked three high served with maple syrup and whipped butter

COOL CAT CAKES

peanut butter, banana and bacon pancakes stacked three high served with maple syrup and whipped butter

STRAWBERRY + MANGO PANCAKES

strawberry + mango pancakes stacked three high served with maple syrup and whipped butter

BRIOCHE FRENCH TOAST W. FRESH BERRIES

BLACK MAGIC

organic lemon, apple, filtered water, blood orange agave, activated charcoal

ORANGE PINEAPPLE KALE

684% vitamin K, 134% vitamin C, 206% vitamin A

BLUE DREAM

blue-green spirulina, cold pressed lemonade, ginger

MIMOSAS

\$11

MANGO MINT

WHITE PEACH + BASIL

FRESH SQUEEZED OJ

PITCHERS AVAILABLE ~ 6 GLASSES

[saves \$20!]

COFFEE

BY HEARTWORK

ESPRESSO

CORTADO

CAPPUCCINO

LATTE iced or hot

VANILLA LATTE

LAVENDER LATTE

VIENNESE LATTE

MATCHA LATTE

CHIA LATTE

MOCHA

FRESH JUICE

ORANGE-PINEAPPLE-KALE

CALI ROOTS

beets, carrots, apple, lemon, ginger

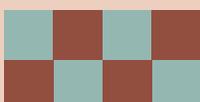
BEVERAGES

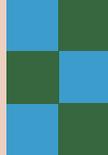
PEACH OOLONG ICED TEA

LAVENDER LEMONADE

TOPO CHICO

SODA





BUILD YOUR OWN BOWL

base

pick 1

ORG. BABY ARUGULA
SAFFRON RICE
QUINOA BLEND



protein

pick 1

FREE-RANGE CHICKEN
SUSTAINABLE SALMON +3
FALAFEL
CARNITAS
SOY CHORIZO
BACON
CAGE-FREE EGGS

veggies & extras

pick 4

SWEET POTATO
AVOCADO
EDAMAME
PERSIAN CUCUMBER
PICKLED ONIONS
PICO DE GALLO
SHREDDED BEETS
SUGAR SNAP PEAS
CHERRY TOMATO
WHITE CORN
KALAMATA OLIVES
BABY SPINACH

sauce

pick 2

HERBY YOGURT
CILANTRO LIME SAUCE
GARLIC GINGER CHILE SAUCE
TAHINI CITRUS DRESSING
CARROT GINGER DRESSING
DINOSAUR KALE PESTO
HOUSE HOT SAUCE
CHIPOTLE CREAM
AVOCADO SAUCE
COTIJA RANCH

LUNCHY STUFF

WATERMELON, BLACKBERRY & FETA

with balsamic, olive oil and mint

SEASONAL CEVICHE

with grapefruit, mango, avocado and fresno chile served with house tostadas

BRIE

half wheel, apricot-habanero jam, grilled bread

CHICKEN PESTO SANDO

grilled free-range chicken, dinosaur kale pesto, mozzarella and tomato on grilled rustic sourdough bread. served with an arugula salad

MEDITERRANEAN LETTUCE WRAPS

choice of grilled free-range chicken or falafel with sides of saffron rice, feta, chickpea mix, persian cucumber, kalamatas, herby yogurt and garlic-ginger chile sauce.

FETA STEAK SALAD

marinated skirt steak grilled with peppery arugula, persian cucumber, cherry tomato, kalamata olive, chickpea mix, feta, hummus schmear and herby yogurt

MADI BURGER

1/3 lb chargrilled Angus beef, aged white cheddar, pickled shallots, charred bacon, brioche bun, house pickles, za'atar waffle fries

CHICKEN SOFT TACOS

marinated chicken, jack cheese, avocado, chipotle cream and pico de gallo inside soft flour tortillas. served with a side of pinto beans

AMARO COCKTAILS

FLOR DE JEREZ

lillet blanc, fino sherry, orange bitters, angostura bitters

ROMAN HOLIDAY

amaro meletti & cold brew coffee

PET NAT

50% pears & 50% sauvignon blanc - mendocino barrel fermented, zero sulfides, fizzy fruit wine!

ROSE

made by US in valle de guadalupe, mx grenache grapes, minimal intervention, bright

WHITE ZINFANDEL

watermelon jolly rancher meets lemonhead. built for solar reprieve. sonoma county

SAUVIGNON BLANC

sunshine in a bottle, northern california tropical, green mango. african american vintner

CANNED BEER

FALL PLENTY FOR ALL PILSNER

FALL SPEED WOBBLIES IPA

HARD KOMBUCHA

HAMM'S



TEMPRANILLO

made by US in valle de guadalupe, mx earthy fruity leather cherry

NERO D'AVOLA

made in san diego county. female winemaker fruit roll up, dark raisin, blackberry jam

Y'ALL COME
BACK SOON