



# THE NITTY GRITTY NON COFFEE BAR

Mark

<b>BREAKFAST</b> ALL DAY	
<b>ACAI BOWL (VG, GF)</b> acai, strawberry, mango, banana, granola, fresh berries <b>+PEANUT BUTTER +\$1</b>	<b>16</b>
<b>AVOCADO SMOOSHED TOAST</b> avocado smear, greens, chili flakes, pico de gallo <b>+BACON OR EGG +\$2 +SMOKED SALMON +\$4</b>	<b>12</b>
<b>CLASSIC FRENCH TOAST</b> topped with berry compote, maple syrup and whipped cream	<b>11</b>
<b>BREAKFAST SANDWICH</b> bacon, fried egg, tomato, and cheddar served with home fries	<b>10.5</b>
<b>BREAKFAST BURRITO</b> beans, potatoes, avocado, egg, pico de gallo, cheddar and your choice of bacon or chorizo <b>MAKE IT VEGAN +\$1</b>	<b>11</b>
<b>WAFFLE STACK</b> perfect made to order waffle with berries and cream	<b>8.5</b>
<b>BREAKFAST SKILLET</b> loaded cast iron skillet with scrambled eggs, Texas toast and strawberry jam <b>CLASSIC:</b> sausage, bacon, potato, pico, avocado and cheddar cheese <b>VEGGIE:</b> mushroom, potato, spinach, pico, bell peppers, goat cheese <b>MAKE IT VEGAN +\$1</b> <b>SOUTHWEST:</b> chorizo, sweet potato, bell pepper, mushroom, jack cheese	<b>13</b>
<b>BREAKFAST TACOS</b> flour or corn tortillas <b>CLASSIC:</b> bacon, potato, egg and cheddar <b>MIGAS:</b> house made tostadas, eggs, pico jack cheese <b>SOUTHWEST:</b> chorizo, queso fresco, black beans, egg, potato <b>VEGAN(+ \$1):</b> house tofu scramble, spinach, mushrooms, vegan cheese sauce	<b>4.5</b>

## Add Ons

avocado \$1 | bacon, egg \$2 | chips \$2.5  
breakfast potatoes \$3 | side salad \$4

## Desserts

<b>ASSORTED PASTRIES</b>	<b>5</b>
<b>S'MORES</b> must have <i>table</i> inside	<b>10</b>

**V=VEGETARIAN VG=VEGAN GF=GLUTEN FREE**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

<b>THE NITTY GRITTY</b> 11AM-7PM	
<b>*COMES WITH CHIPS OR A SIDE SALAD</b> <b>SUBSTITUTE A SIDE SALAD FOR +\$2</b>	
<b>*SPICY CHICKEN SANDWICH</b> grilled chicken, bacon, tomato, avocado, arugula, pepperjack, chipotle aioli	<b>14</b>
<b>*GRILLED CHICKEN PESTO SANDWICH</b> grilled chicken, basil pesto, tomato & provolone cheese	<b>12</b>
<b>*SMOKEY HAM + BRIE</b> cheese, arugula, apricot preserves and dijon mustard on marble rye bread	<b>12</b>
<b>*GRILLED CHEESE</b> goey cheese blend on our Texas toast served with a bowl of our famous tomato-basil bisque	<b>11</b>
<b>SMASH BURGER</b> <b>+BACON OR AVOCADO +\$2</b> topped with all the fixings and choice of cheese (American, Gouda, Pepperjack or Vegan) served with home fries & a pickle spear	<b>14</b>
<b>EL REY SALAD (GF)</b> mixed greens, grilled chicken, avocado, pico, tortilla strips, queso fresco & green goddess dressing	<b>15</b>
<b>CLASSIC COBB</b> mixed greens, grilled or fried chicken, egg, tomato, avocado, red onion, bacon, cheddar & green goddess dressing	<b>16</b>
<b>BUDDHA BOWL (VG, GF)</b> ginger soy marinated tofu, quinoa, sautéed veggies, cabbage & avocado	<b>15</b>
<b>BRUSSELS BOWL (VG, GF)</b> brussels sprouts, roasted sweet potato, balsamic cured fennel, cranberries & almonds over tri-color quinoa tossed with maple-balsamic dressing	<b>15</b>
<b>NACHO TOTS</b> coffee rubbed pulled porked, smoked gouda queso, guacamole & cilantro lime crema over tater tots	<b>14</b>
<b>HALCYON MAC</b> creamy gouda mac topped with fried chicken and Frank's hot sauce	<b>13</b>
<b>CHICKEN + WAFFLES</b> our special recipe fried chicken over house made waffles served with bacon and berries	<b>14</b>
<b>CARNITAS TACOS (2)</b> coffee rubbed, slow cooked pork, pickled red onion, cotija cheese & pico served on corn tortilla with chipotle aioli	<b>12.5</b>
<b>MEDITERRANEAN PICNIC (VG)</b> scratch hummus served with grilled pita and fresh veggies	<b>11.5</b>