

BRUNCH

THE BASICS: FREE RANGE 2 EGGS , ROASTED POTATOES, TOAST, CHOICE OF BACON OR CHICKEN SAUSAGE 10

THE VEGAN BASICS: TOFU PESTO SCRAMBLE W/ KALE & TOMATO, ROASTED POTATOES, VEGAN SAUSAGE, & TOAST 12*V

BREAKFAST BURRITO: SCRAMBLED EGGS, POTATOES, GREEN CHILI SAUCE, JACK CHEESE, SRIRACHA AIOLI, CHOICE OF CHORIZO, BACON, SAUSAGE, TOFU 10 *V OPTION

EGGS SANTA FE MIGAS: SCRAMBLED EGGS, BLACK BEANS, JACK CHEESE, FRIED AVOCADO, FRIED PLANTAIN, CHORIZO, ROASTED RED PEPPER CREAM, SALSA, & CORN TORTILLA STRIPS 12 *V OPTION

SANTA FE HUEVOS RANCHEROS: 2 EGGS (YOUR WAY) CORN TORTILLAS, BLACK BEANS, JACK CHEESE, AVOCADO, GREEN CHILI SAUCE, & CILANTRO CREAM 12

PANCAKES: BUCKWHEAT PANCAKES W/ WHIPPED CREAM, BLUEBERRIES, AND MAPLE SYRUP 10

PEACHES AND CREAM CREPES: GLUTEN FREE CREPES STUFFED WITH CREAM CHEESE, TOPPED WITH A GRAND MARINER PEACH COMPOTE, CASHEWS AND WHIPPED CREAM 10

BENEDICTS:

CHOICE OF SIDE: HOUSEMADE MANGO APPLESAUCE, ROASTED POTATOES, FRIED EGGPLANT WITH MARINARA OR FRIED AVOCADO WITH CILANTRO CREAM

THE CLASSIC: 2 POACHED EGGS, SMOKED HAM ON AN ENGLISH MUFFIN WITH HOLLANDAISE SAUCE 13

THAI COCONUT CURRY BENEDICT: 2 POACHED EGGS, PORTOBELLO MUSHROOMS, SPINACH, ON AN ENGLISH MUFFIN TOPPED WITH THAI COCONUT CURRY SAUCE, CILANTRO, AND SHREDDED FRIED YAMS 13 *V OPTION

MEDITERRANEAN BENEDICT: 2 POACHED EGGS, FRIED EGGPLANT, SEARED SPINACH, ROASTED PEPPERS, PESTO, ORGANIC FREE RANGE CHICKEN ON AN ENGLISH MUFFIN WITH HOLLANDAISE SAUCE 13

FRENCH WILD SALMON BENEDICT: 2 POACHED EGGS, SEARED WILD SALMON, CAPERS, SPINACH ON FOLDED CREPES WITH HOLLANDAISE SAUCE 18

SNOW CRAB CAKE BENEDICT: 2 POACHED EGGS ON CRAB CAKES SEASONED WITH LEMON & DIJON TOPPED WITH HOLLANDAISE SAUCE 18

EGG SPECIALTIES:

CHOICE OF SIDE: HOUSEMADE MANGO APPLESAUCE, FRIED EGGPLANT WITH MARINARA ROASTED POTATOES, OR FRIED AVOCADO WITH CILANTRO CREAM

PORTABELLO MUSHROOM SCRAMBLE: SCRAMBLED EGGS WITH GRILLED PORTABELLO MUSHROOMS MARINATED IN GARLIC, OLIVE OIL, & BALSAMIC VINEGAR, & SAUTEED FRESH SPINACH TOPPED WITH ASIAGO CHEESE 12

GREEK FRITTATA: OPEN FACED OMELET WITH FRESH SPINACH, ARTICHOKES, TOMATOES, GARLIC, FETA CHEESE, & KALAMATA OLIVES 12

OPEN FACED CRAB SCRAMBLE: SNOW CRAB, SCRAMBLED EGGS, JACK CHEESE, TOPPED WITH AVOCADO, TOMATO, SRIRACHA AIOLI, TOBIKO, GREEN ONIONS, ON TOASTED SOUR DOUGH 16

CROQUE MADAME CREPES: 2 SUNNY SIDE UP FRIED EGGS, SMOKED HAM, DIJON, GRUYERE CHEESE NESTLED INTO GLUTEN FREE CREPES 12

CREATE YOUR OWN OMLETTE: *PICK 4 INGREDIENTS. 1 PROTEIN, 1 CHEESE, 2 VEGETABLES, 1 SEASONING* 13

PROTEIN: BACON, FREE-RANGE CHICKEN, CHORIZO, APPLE SAUSAGE, FIELD ROAST SAUSAGE, BLACK BEANS

CHEESES: CHEDDAR, PEPPER JACK, SOFT MOZZERALLA, PARMESAN, FETA

VEGETABLES: SPINACH, KALE, CARAMELIZED ONIONS, GRAPE TOMATO, ROASTED PEPPERS, JALAPENO, PORTOBELLO

SEASONINGS: MARINARA, GREEN CHILI SAUCE, BASIL PESTO, GOCHUJANN SAUCE,

SIDES:

FREE RANGE EGG \$2, TWO FREE RANGE EGGS 3
HAM 4, CHICKEN APPLE SAUSAGE 4, HONEY CURED BACON 4
TOAST 1.50, ROASTED POTATOES 3, HOUSE MADE SALSA 2
FRIED AVOCADO WITH CILANTRO CREAM 4, MAPLE SYRUP 1.50, 3 AVOCADO TOAST 6

BIG BOWLS OF HEAVEN:

CHOICE CHICKEN, TOFU, PULLED PORK , ADD WILD SALMON 6

THAI COCONUT CURRY NOODLE BOWL WITH RICE NOODLES, SEASONAL VEGETABLES, BEAN SPROUTS, CRUSHED PEANUTS, CILANTRO & CREAMY COCONUT CURRY SAUCE 14 *V & GF (ADD SALMON \$5)

OUR FUSION KOREAN BI BIM BOP BOWL WITH RICE TOPPED WITH SPINACH, MUSHROOMS, ONIONS, KIMCHI, CARROTS, FRIED EGG, BEAN SPROUTS, GOCHUJANN SAUCE, CHOICE JASMINE OR BROWN RICE 13 *GF & V OPTION (ADD WILD SALMON \$5)

SANTA FE BLACK BEAN BOWL WITH BLACK BEANS, FRIED AVOCADOS, RICE, ROASTED TOMATO SALSA, JACK CHEESE, ROASTED PEPPER CREAM, FRIED PLANTAIN, CHOICE JASMINE OR BROWN RICE 13 *GF V OPTION (ADD WILD SALMON \$5)

PHO WITH HOUSE MADE BONE PHO BROTH, BABY BOK CHOY, KALE, PORTOBELLO MUSHROOMS, RICE NOODLES WITH A SIDE OF JALAPENO, BEAN SPROUTS, CILANTRO 14

SALADS:

CHOICE CHICKEN, TOFU, PULLED PORK, ADD WILD SALMON 6

WILD FRENCH SEARED SALMON WITH HOUSE GREENS, ARTICHOKES, PICKLED ONIONS, CAPERS, ROASTED PEPPERS, WARM ROASTED POTATOES, FREE RANGE BOILED EGG WITH A CREAMY BASIL DRESSING SMALL 12 LARGE 16 *GF

BREAKFAST SALAD 2 FREE RANGE EGGS, ORGANIC EGGS, BACON, FRIED CAULIFLOWER, TOMATO, AVOCADO, FETA, BROWN RICE AND A SHERRY VINAIGRETTE 12

SANTA FE BLACK BEAN WITH HOUSE GREENS, WARM BLACK BEANS, FRIED AVOCADOS, ROASTED TOMATO SALSA, FRIED PLANTAINS, PICKLED ONIONS, WITH A ROASTED RED PEPPER CREAM SMALL 10 LARGE 13 *GF V OPTION

WARM INDIA FRIED CAULIFLOWER WITH FRIED KALE & SPINACH, BROWN RICE, TOMATO, CUCUMBERS, CRUNCHY CURRIED CHICK PEAS, RAISINS, PARMESAN, TOSSED IN AN AGAVE SHERRY SHALLOT VINAIGRETTE
SMALL 10 LARGE 13 *GF & V OPTION (ADD SALMON 5)

JAPANESE SPINACH NORI WITH RICE, FRESH AVOCADO, CARROTS, CUCUMBERS, WASABI, GINGER TERIYAKI, TOBIKO, NORI, AND CHOICE OF HOISIN GLAZED PROTEIN SMALL 11 LARGE 15 *V & GF OPTION (ADD SALMON \$5)

STRICTLY COFFEE 4, TEA 4, FRESH SQUEEZED OJ 5, GRAPEFRUIT JUICE 4, ORGANIC MILK 4

COCKTAILS

WE USE TOP SHELF AND LOCAL DISTILLERS

OUR FAMOUS BLOODY MARY: HOT PEPPER VODKA WITH THE GLOBAL FUSION BLOODY MARY MIX 8

BLOODY MARIA: SAME AS MARY, BUT WITH TEQUILA 8

SCREW DRIVER: FRESH SQUEEZED OJ WITH VODKA 8

GREYHOUND: GRAPEFRUIT JUICE WITH VODKA 8

HOT CHILI PEPPERS: HUMM MANGO PASSION FRUIT KOMBUCHA, HOT PEPPER VODKA, MUDDLED MANGO & ORANGE

8

IRISH COFFEE: WITH WHISKEY OR IRISH CREAM (OR BOTH) 8

MIMOSA: SPARKLING WINE WITH OJ AND A DASH OF STRAWBERRY PUREE 7

MANMOSA: A SUPER-SIZED MIMOSA SERVED IN A PINT 12 BOTTOMLESS MIMOSA: 25

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS