

BRUNCH MENU

The Basics: free range 2 eggs , roasted potatoes, toast, choice ham or bacon 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

BENEDICTS

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

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

Breakfast bowl: Spiced Roasted Yams, Black beans, roasted peppers, onions, avocado, pepper jack cheese, 2 free- range fried eggs, salsa, green chili free-range chicken 12 **No side with this item**

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 / OPEN FACE FRITTATA OR SCRAMBLE : PICK 4 INGREDIENTS. 1 PROTEIN, 1 CHEESE, 2 VEGETABLES, 1 SEASONING 13 15 W/CRAB AND SALMON..
VEGAN OPTION (SCRAMBLE)

Protein: Bacon, chicken, ham, chorizo, field roast sausage, black beans, pulled pork, crab, wild salmon

Cheeses: Cheddar, pepper jack, mozzarella, parmesan, feta, sour cream

Vegetables: Spinach, Kale, Caramelized onions, artichokes, roasted peppers, jalapeno, portobello, avocado, bok choy, bean sprouts

Seasonings: Marinara, Green Chili sauce, Basil pesto, gochujann sauce

SWEET STUFF

French Toast: Big Ed's Cinnamon Texas Toast, Pure Maple Syrup, Whipped Cream, caramelized banana 10

Peaches and cream crepes: Gluten free crepes stuffed with cream cheese filling, topped with a grand mariner peach compote, cashews and whipped cream 10

Chia and Hemp Bowl: Granola, Yogurt, strawberries, banana's, blueberries, hazelnuts, agave almond butter 12
..... 1/2 order 7

SIDES

FREE RANGE EGG 2, 1 EACH FRENCH TOAST 4, HAM 4, BACON 4,
TOAST 2, ROASTED POTATOES 3, HOUSE MADE SALSA 2,
FRIED AVOCADO WITH CILANTRO CREAM 6, MAPLE SYRUP 2, AVOCADO TOAST 7

BIG BOWLS OF HEAVEN

CHOICE CHICKEN, TOFU, PULLED PORK, ADD WILD SALMON 7

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 7

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)

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

COCKTAILS

WE USE AS MUCH PREMIUM LOCAL SPIRITS

Mimosa

Sparkling wine with OJ and a dash of strawberry puree 7

Super size mimosa

A super-sized Mimosa served in a pint 12

Bottomless Mimosa 25

Global Confusion

**Global Fusion Coconut Ginger Limeade,
Bacardi Rum/ Ginger Liqueur/ mint crystals 9.50**

Sassy Sour

**Cascade Alchemy bourbon/thai kaffir leaf lime syrup/
lime/mango/coconut foam 10**

Asian Pear

Asian pear shrub, champagne, Crater lake gin 9

Moscow Mule

**Whiskey or Vodka, Ginger Beer,
Lime Juice 9**

Grande Margarita

**Fresh lime, agave, grand mariner,
Silver Sauza Tequila, salt 10**



Bloody Mary

Hot pepper vodka with the global fusion bloody mary mix 9

Bloody Maria

Same as Mary, but with tequila 8

Screw Driver

Fresh squeezed OJ with vodka 8

Greyhound

Grapefruit juice with vodka 8

Non-Alcoholic Drinks

Strictly Organic Coffee Hot or Iced 4

Hot Tea 4

In house Global Fusion Coconut Ginger Limeade 4

In house Iced tea 3
Fresh Squeezed OJ 6, Grapefruit juice 4, Organic Milk 4