

BREAKFAST DAILY: 8AM-12PM

CAGE FREE EGGS

CHOICE OF BREAKFAST POTATOES, FRESH FRUIT OR STEAMED BROCCOLI

TWO EGGS ANY STYLE \$15.00

applewood smoked bacon or turkey sausage
choice of wheat, sourdough or english muffin

BREEZE BREAKFAST SANDO \$15.00

scrambled eggs, turkey sausage, heirloom tomato, provolone cheese, red pepper aioli, brioche bun

EGGS BENEDICT \$16.00

ham-cheddar biscuit, canadian bacon, hollandaise

TURKEY SAUSAGE OMELET \$16.00

red bell peppers, red onions, cheddar cheese, kale

WILD MUSHROOM OMELET \$16.00

wild mushrooms, spinach, brie cheese, squash, arugula pesto cream

SPECIALTIES

NAKED AVOCADO TOAST \$9.00

fresh avocado, lemon, EVOO, sea salt

SERVED ON BREAD & CIE
SEEDED WHOLE GRAIN

SMOKED SALMON AVOCADO TOAST \$14.50

red onion, capers, sweet pea sprout | add egg + \$3.00

SLOW ROASTED TOMATO AVOCADO TOAST \$11.00

cucumber, goat cheese, arugula, sherry gastrique

SUGAR SPICED SALMON HASH \$16.00

two poached eggs, roasted potatoes, feta, green onions, cilantro, english mustard sauce

SHORT RIB HASH \$16.00

two poached eggs, red potatoes, feta, green onions, cilantro, broccoli, mushroom bechamel

BREEZE HUEVOS \$15.00

2 eggs over easy, crispy corn tortilla, refried beans, roasted jalapeno
cotija cheese, chorizo, salsa verde, avocado crema

BREAKFAST BURRITO \$15.00

scrambled eggs, chorizo, breakfast potatoes, roasted jalapenos, tomatillo salsa

ACAI-PITAYA BOWL \$15.00

dragon fruit, melons, berries, banana, acai sorbet, coconut, pumpkin seed granola, honey

ADD ORGANIC PEANUT BUTTER OR ALMOND BUTTER: +\$1.00

BREEZE OATMEAL \$8.00

cinnamon, brown sugar, cream - served with golden raisins, dried cherries & mac nuts

THE "BASIC" WAFFLE \$9.50

powdered sugar, butter, maple syrup

FRESH BERRY WAFFLE \$12.00

strawberry, raspberry, blueberry, vanilla whipped cream

BUTTERMILK FRIED CHICKEN WAFFLE \$17.00

bourbon-bacon maple syrup, poached eggs



EXTRAS

BACON OR TURKEY SAUSAGE \$2.50

BREAKFAST POTATOES \$3.50

WHEAT OR SOURDOUGH TOAST \$1.50

ENGLISH MUFFIN \$1.50

FRESH FRUIT & BERRY BOWL \$5.00

AVOCADO \$2.50

FRUIT & YOGURT GRANOLA PARFAIT \$7.00

COFFEE & JUICE

LA VAZZA ITALIAN ROAST COFFEE \$2.75

ESPRESSO \$2.25

CAPPUCINO \$3.75

LATTE, MOCHA, WHITE MOCHA \$4.00

HOT OR COLD \$4.75

CHAI TEA LATTE · MATCHA · HOT COCOA

JUICE...

GRAPEFRUIT, ORANGE, APPLE \$3.00

FRESH SQUEEZED OJ \$4.00

COCKTAILS

BREEZE BLOODY MARY \$10.00
special house mix, vodka, dill pickle

MORNING BREEZE \$10.00
grapefruit juice, vodka, soda water

MIMOSA \$9.00

LUNCH DAILY AT 12PM



SOUP & SALADS

ADD TO ANY SALAD: BLACKEND SALMON \$7 | GRILLED CHICKEN \$5 | TUNA SALAD \$4

ROASTED BUTTERNUT SQUASH SOUP \$10.00
toasted pumpkin seeds, smoked paprika

ORGANIC MIXED GREENS \$10.00
dried cranberries, danish blue cheese, candied walnuts, grain mustard vinaigrette

CAESAR \$10.00
baby lettuces, ciabatta crisp, shaved parmesan, classic dressing

AHI TUNA POKE BOWL \$15.00
arugula, farro, avocado, sweet onion, radish, sesame, house poke sauce

BAJA CABBAGE \$10.00
napa cabbage, mixed greens, carrots, jicama, mango, cilantro vinaigrette, pepitas

SLOW ROASTED TOMATO AVOCADO TOAST \$11.00
cucumber, feta cheese, arugula, sherry gastrique

WRAPS INCLUDE CHOICE OF YAM CHIPS MIXED GREENS OR FRIES

THAI CHICKEN \$14.00
grilled chicken, brown rice, crisp vegetables, fresh mango and peanut sauce

BLTTA \$14.00
applewood smoked bacon, lettuce, turkey, tomato, avocado, blue cheese, mayo

SUGAR SPICED SALMON \$14.00
napa cabbage slaw, sticky rice, roasted pepper sesame vinaigrette

MEXICAN STYLE TUNA SALAD \$14.00
skipjack tuna, corn, avocado, bibb lettuce, black beans, tomato, jalapeno-lime aioli

SANDOS, BURGERS & MORE

SANDWICHES & BURGERS INCLUDE CHOICE OF YAM CHIPS MIXED GREENS OR FRIES

SUGAR SPICED SALMON TORTA \$15.00
wild arugula, red onion, lemon-caper aioli

CAJUN GRILLED CHICKEN SANDWICH \$15.00
arugula, red onion, bacon, tomato, spicy ranch, torta roll

HALF POUND BURGER \$16.25
cheddar, bibb lettuce, heirloom tomato, dill pickles, caramelized onions, classic mayo

FREE RANGE TURKEY BURGER \$15.00
roasted pepper, provolone, lettuce, tomato, red pepper aioli

BLACKENED FISH TACOS \$15.00
corn tortilla, cabbage slaw, dynamite sauce, lime vinaigrette, pico de gallo

BLACKENED SHRIMP TACOS \$17.00
cabbage mix, mango salsa, avocado cream

ACAI-PITAYA BOWL \$15.00 ADD ORGANIC PEANUT BUTTER OR ALMOND BUTTER: +\$1.00
dragon fruit, melons, berries, banana, acai sorbet, coconut, pumpkin seed granola, honey

KIDS MENU

BUTTERED PASTA \$9.00
parmesan

CHEESE QUESADILLA \$9.00
chips and salsa

GRILLED CHICKEN \$9.00
broccoli and mashed potatoes

CHEESE BURGER \$9.00
french fries

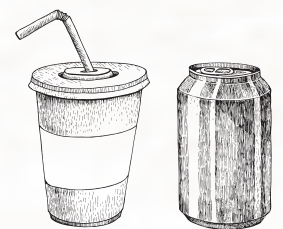
EXTRAS

HOUSE MADE YAM CHIPS \$2.50

FRESH AVOCADO \$2.50

FRESH FRUIT & BERRY BOWL \$5.00

CHIPS & SALSA \$5.00



COOL BEVERAGES

REGULAR OR PASSION ICED TEA \$2.25

CANNED SODA-PEPSI, DIET \$2.00

& SIERRA MIST

FRESH JUICE- OJ, LEMONADE, 50/50 \$3.00

WINE BY THE GLASS

WHITES

BIANCHI – SPARKLING \$10.00

CHASING VENUS – SAUV BLANC \$11.00

PACIFICA PRIVATE LABEL \$10.00

CHARDONNAY OR PINOT GRIGIO

REDS

INTERCEPT - PINOT NOIR \$12.00

PACIFICA PRIVATE LABEL – MERLOT \$10.00

PACIFICA PRIVATE LABEL – CAB \$10.00