

EYE OPENERS

TOSCANA BLOODY MARY	14
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BOTTOMLESS MIMOSA	12
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FRESH SQUEEZED JUICE	3
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Orange or grapefruit

FROM THE SKILLET

BUILD AN OMELET	17
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Eggs:

Whole eggs, egg beaters, egg whites

Protein:Applewood bacon, country pork sausage
chicken apple sausage, smoked ham**Veggies:**Tomato, green onion, bell pepper
spinach, mushroom, avocado**Cheese:**

American, cheddar, Swiss, mozzarella

Choice of:

Hash browns or fresh fruit

Choice of:White, rye, multi-grain, sourdough
English muffin or gluten-free bread

SOUTH OF THE BORDER

EL JEFE BREAKFAST BURRITO	13
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Scrambled eggs, applewood bacon
hash browns, avocado, cilantro
jack cheese, roasted salsa

BENNY'S BREAKFAST SKILLET	17
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Black beans, avocado, cheddar cheese
queso fresco, roasted tomato salsa
cilantro, corn tortillas

CARLOS' HUEVOS RANCHERO	16
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Two eggs, black beans, avocado,
cheddar cheese queso fresco, cilantro
roasted tomato salsa, corn tortillas

ON THE SIDE

NUESKE'S APPLEWOOD BACON	7
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TWO SAUSAGE LINKS	4
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Country Pork or Chicken Apple Sausage

SIDE OF TOAST	3
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CRISPY HASH BROWN	3
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HOUSE SPECIALITIES

HOUSE-MADE GRANOLA	10
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Sliced banana, seasonal berries

OATMEAL	8
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Steel-cut oats, caramelized berries
vanilla, cinnamon

SEASONAL BERRIES AND FRESH FRUIT	10
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HALF PAPAYA WITH LIME	9
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LOX & BAGEL	17
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House-cured salmon, red onion, capers
dill, cream cheese, toasted bagel

CAFFE BREAKFAST	14
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Two eggs, crispy hash browns or fresh
fruit, choice of toast and breakfast meat

CALIFORNIA SKINNY FRITTATA	16
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Egg whites, sautéed spinach, avocado
house-made ricotta, roasted red peppers
topped with tomato and arugula salad

EGGS BENEDICT	16
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Poached eggs, toasted English muffin
all-natural Canadian bacon, hollandaise
Choice of hash browns or fresh fruit

SHORT RIB BENEDICT	18
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Slow-braised short rib, two poached eggs
hollandaise sauce, English muffin
Choice of hash browns or fresh fruit

WAFFLE CROQUE-MADAME	16
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Our signature crisp waffle with
egg, Swiss, ham, and maple syrup

CRISP BELGIAN WAFFLE	12
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Light and airy waffle with fresh berries
powdered sugar, maple syrup
and fresh whipped cream

CROISSANT FRENCH TOAST	13
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Orange butter, maple syrup
Choice of applewood bacon or sausage

ilcaffè

COFFEE DRINKS

COFFEE 2

Regular
Decaf

ESPRESSO SOLO 3

ESPRESSO DOPPIO 5

CLASSICS 12OZ OR 16OZ 4 | 7

Caffè latte
Vanilla latte
Cappuccino
Caffè mocha

SIGNATURES 12OZ OR 16OZ 4 | 7

Salted caramel macchiato
White chocolate mocha
Hazelnut dolce latte
Seasonal latte

PERSONALIZE

Milks:
Whole, non-fat, oat
almond, soy (.30)

Artisanal syrups:
Vanilla, hazelnut, caramel
dark chocolate (.40)

Add a shot (.85)

ENERGY BOWLS

Topped with Toscana wild honey granola berries, banana and agave nectar

PARADISE PITAYA BOWL 8

Pitaya, almond milk, pineapple, banana

ACAI BOWL 8

Acai berry, soy milk, pineapple, banana and peanut butter

STRAWBERRY SENSATION BOWL 8

Strawberries, soy milk, banana
Greek yogurt, and peanut butter

SMOOTHIES

RAZZLEBERRY 7

Strawberries, raspberries, blueberries
cranberry juice, banana

PUNCHY PEACH 7

Peaches, banana, peach juice
orange juice and orange sorbet

ORANGE DREAMS 7

Orange juice, soy milk, orange sorbet
non-fat frozen yogurt, cream

OUR COMMITMENT

To offer wholesome, clean, sustainably produced food and beverage whenever possible including:

- sustainable salmon
- all-natural beef
- poultry free of antibiotics
- gestation-crate-free pork
- milk from rBGH-free cows
- cage-free eggs
- organic & locally sourced produce
- organic coffee & tea selection

EXECUTIVE CHEF

Alain Redelsperger

CHEF DE CUISINE

Benansio Modueno

All menu items will have added a 20% Service Charge
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness