

## EYE OPENERS

**TOSCANA BLOODY MARY** 14

**BOTTOMLESS MIMOSA** 12

**FRESH SQUEEZED JUICE** 3

Orange or grapefruit

## FROM THE SKILLET

**BUILD AN OMELET** 17

**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

Scrambled eggs, applewood bacon  
hash browns, avocado, cilantro  
jack cheese, ranchero salsa

**BENNY'S BREAKFAST SKILLET** 17

Two eggs, chorizo hash, jack cheese  
sour cream, black beans, avocado  
cilantro, pico de gallo

**CARLOS' HUEVOS RANCHERO** 16

Two eggs, black beans, avocado,  
cheddar cheese queso fresco, cilantro  
ranchero salsa, corn tortillas

## ON THE SIDE

**NUESKE'S APPLEWOOD BACON** 7

**TWO SAUSAGE LINKS** 4

Country Pork or Chicken Apple Sausage

**SIDE OF TOAST** 3

**CRISPY HASH BROWN** 3

## HOUSE SPECIALITIES

**HOUSE-MADE GRANOLA** 10

Sliced banana, seasonal berries

**OATMEAL** 8

Steel-cut oats, caramelized berries  
vanilla, cinnamon

**SEASONAL BERRIES  
AND FRESH FRUIT** 10

**HALF PAPAYA WITH LIME** 9

**LOX & BAGEL** 17

House-cured salmon, red onion, capers  
dill, cream cheese, toasted bagel

**CAFFE BREAKFAST** 14

Two eggs with crispy hash browns  
or fresh fruit, choice of toast and  
breakfast meat

**CALIFORNIA SKINNY FRITTATA** 16

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

**EGGS BENEDICT** 16

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

**SHORT RIB BENEDICT** 18

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

**WAFFLE CROQUE-MADAME** 16

Our signature crisp waffle with  
egg, Swiss, ham, and maple syrup

**CRISP BELGIAN WAFFLE** 12

Light and airy waffle with fresh berries  
powdered sugar, maple syrup  
and fresh whipped cream

**CROISSANT FRENCH TOAST** 13

Orange butter, maple syrup  
Choice of breakfast meat

**BUTTERMILK PANCAKES** 13

Maple syrup and choice of breakfast meat  
Option of gluten-free or whole wheat  
available

# ilcaffè

## COFFEE DRINKS

### COFFEE 2

Regular  
Decaf

### ESPRESSO SOLO OR DOPPIO 3 | 4

### CLASSICS 12OZ OR 16OZ 3.50 | 4.50

Caffè latte  
Cappuccino

### SIGNATURES 12OZ OR 16OZ MP

Vanilla latte  
Caffè mocha  
Salted caramel macchiato  
White chocolate mocha  
Hazelnut dolce latte  
Seasonal latte

### PERSONALIZE

#### Milk:

Whole, 2%, non-fat

#### Plant-based milk (.50):

Oat, almond, soy

#### Artisanal syrups (.50):

Vanilla, sugar-free vanilla, hazelnut  
caramel, white chocolate, dark chocolate

#### Add a shot (1)

## 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

### LEAN GREEN 9

Spinach, celery, green apple, matcha  
almond milk, organic agave nectar

### TROPICAL SPINACH 9

Spinach, pineapple, green apple  
banana lemon juice, organic honey

## 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