



Coffeabar

EATS

KITCHEN
HOURS
7AM - 7PM

BREAKFAST 7AM - 12PM

HARVEST BRUNCH BOWL (VEG, GF) | AVAILABLE 7AM-7PM

Two poached eggs*, sriracha aioli*, kale, feta, & cranberry salad dressed lightly with a blood orange vinaigrette

- With chicken apple sausage OR Hobb's bacon _____ \$14.00
- With tofu _____ \$12.00

AVOCADO TOAST (V, DF, GF) | AVAILABLE 7AM-7PM _____ \$8.95

Avocado, lemon, red pepper flakes & olive oil on seeded toast OR gluten-free toast with poached egg* + \$2.00 | bacon + \$3.00

EGGS BENEDICT 3 WAYS (VEG) _____ \$12.00

Three poached eggs*, espelette hollandaise sauce, capers, red onion, & arugula on an open faced baguette

- With smoked salmon _____ \$18.00
- With smoked ham _____ \$16.00
- With roasted maitake mushroom _____ \$14.00

CHORIZO BURRITO _____ \$12.00

Tortilla filled and pressed with black beans, cilantro, chorizo, scrambled eggs*, shredded mozzarella and cheddar, & served with guajillo salsa and crema | with avocado + \$2.00

VEGGIE BURRITO _____ \$11.00

Tortilla filled and pressed with black beans, quinoa, cilantro, scrambled eggs*, shredded mozzarella and cheddar, & served with guajillo salsa and crema | with avocado + \$2.00

BREAKFAST PANINI _____ \$9.50

Eggs*, bacon & provolone on house-made focaccia with avocado + \$2.00

GRANOLA & YOGURT (GF) _____ \$8.95

House-made organic granola, organic yogurt, & seasonal fruit

HOT OATS (GF, DF) _____ \$5.50

Chia seeds, goji berries, slivered almonds, & local honey with collagen + \$2.00 | peanut butter + \$1.00 | banana + \$0.50

LUNCH 11AM - 7PM

MAITAKE TOAST (VEG, GF) _____ \$12.00

Maitake mushrooms, thyme, sherry, & herbed goat cheese on seeded bread OR gluten-free bread

MAMBO ITALIANO _____ \$16.00

Piccolo baguette topped with prosciutto, chorizo, Fra' Mani salame, olive tapenade, provolone, red onion, sherry vinaigrette, & butter lettuce and served warm OR cold

COUNTRY HAM BAGUETTE _____ \$12.00

Fra' Mani country ham, gruyere, Petaluma Creamery cultured butter, & lettuce on a fresh baguette

BACON ARUGULA ON SOURDOUGH _____ \$14.00

Local Hobb's bacon, arugula, garlic aioli*, red bell peppers, & pepperoncini on toasted sourdough

* Consuming raw or undercooked eggs, meat, poultry, shellfish, or seafood may increase your risk of food borne illness.

SMOKED SALMON BAGUETTE _____ **\$16.00**

Smoked salmon, capers, red onions, micro greens, & arugula, served with garlic or sriracha aioli*

SPRING CLEAN (VEG, V, GF) _____ **\$13.50**

Veggie sandwich with housemade GF or seeded wheat bread, creamy hummus OR sriracha hummus schmear, roasted zucchini, red bell pepper, & arugula with a citrus vinaigrette with Swiss cheese + **\$2.00** | avocado mash + **\$3.00**

BEET PASTRAMI ON SEEDED TOAST (VEG, V, GF) _____ **\$14.00**

Pastrami "cured" beets, heirloom tomato, sprouts, red onion, & sherry vinaigrette on seeded bread OR gluten-free bread

SOUP & GRILLED CHEESE PANINO _____ **\$10.50**

Homemade soup and a dunkable three-cheese grilled sandwich* on fresh sourdough

SOUP ONLY _____ **\$4.95**

TOMATO (V, P, DF, GF) OR SEASONAL SOUP

with grilled bread + **\$1.50**

PANINO ONLY* _____ **\$5.95**

with bacon + **\$3.00** | avocado + **\$2.00**

PALEO BOWL (GF, P, V, DF) _____ **\$9.95**

Organic chicken, sweet potato hash, kale, avocado, roasted red peppers & garlic tahini sauce with poached egg* + **\$2.00**

SPRING QUINOA BOWL (VEG, V) _____ **\$14.00**

Gently steamed quinoa, topped with sauteed maitake and shiimeji mushrooms, green onions, kale, hemp hearts, your choice of chicken OR tofu, with a miso togarashi vinaigrette

BURRITO BOWLS (VEG, GF)

Chorizo burrito* in a bowl without the tortilla _____ **\$10.50**

Veggie burrito* in a bowl without the tortilla _____ **\$9.50**

BURRATA MIZUNA SALAD _____ **\$15.00**

Burrata, prosciutto, heirloom tomato, sprouts, red onion, balsamic chile flake vinaigrette, mizuna greens, & optional toast wedge

FLOWERING SPRING SALAD (VEG, V, GF) _____ **\$14.00**

Edible flowers, mizuna mix, celery leaf, shaved carrot, & chionga beets, with a cumin vinaigrette

PANZANELLA SPINACH SALAD (VEG, V, GF) _____ **\$14.00**

Vinaigrette, olive, cucumber, basil, & optional foccacia croutons

EXTRAS

AVOCADO _____ **\$2.00**

POACHED EGG* _____ **\$2.00**

BACON _____ **\$3.00**

CHICKEN _____ **\$3.00**

SRIRACHA AIOLI* _____ **\$0.50**

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DIETARY KEY

V _____ VEGAN OPTION AVAILABLE

VEG _____ VEGETARIAN OPTION AVAILABLE

P _____ PALEO OPTION AVAILABLE

DF _____ DAIRY FREE OPTION AVAILABLE

GF _____ GLUTEN FREE INGREDIENTS



Coffeebar

DRINK MENU

ESPRESSO & COFFEE

	1 x	2 x	
ESPRESSO _____	\$2.50	\$3.25	
AMERICANO _____	\$3.00	\$3.50	
ESPRESSO MACCHIATO _____	\$3.00	\$3.50	
GIBRALTAR _____	\$3.50	\$4.00	
	8 oz.	12 oz.	16 oz.
CAPPUCCINO _____	\$4.00	\$5.00	
LATTE _____	\$4.50	\$5.00	\$5.50
VANILLA LATTE _____	\$4.50	\$5.25	\$5.95
MOCHA _____	\$4.50	\$5.25	\$5.95
COFFEE _____	\$2.95	\$3.25	\$3.50
SINGLE ORIGIN POUR OVER _____		\$5-6	
ICED COLD BREW _____			\$4.00
KETO COFFEE _____			\$5.50
HOT CHOCOLATE _____	\$3.50	\$4.00	\$4.50

TEA LATTES & LOOSE LEAF

	8 oz.	12 oz.	16 oz.
CHAI LATTE house, coconut, rooibos _____		\$5.00	\$5.50
MATCHA LATTE _____		\$5.50	\$5.95
LAVENDER LATTE _____		\$5.00	\$5.50
GOLDEN TURMERIC LATTE _____	\$4.50	\$5.00	\$5.50
LOOSE LEAF TEA _____		\$3.50	\$4.00
ICED TEA _____			\$3.50
ADD ESPRESSO _____	1x \$0.85 2x \$1.00		

OPTIONS

ADD FLAVOR _____		\$0.50
vanilla, chocolate, caramel, seasonal		
ADD ESPRESSO _____	1x \$0.85 2x \$1.00	
ALT MILKS almond, oat, breve _____		\$0.75
REFILL coffee & iced tea _____		\$1.00

BEER | WINE | SEASONAL

DE ANGELIS MIMOSA _____		\$11.00
BEER & WINE _____	ask us for options!	
SEASONAL DRINKS _____	ask us for options!	

OTHER BEVERAGES

ORANGE JUICE 16oz. _____		\$4.95
PELLEGRINO WATER _____	250 ml. \$2.50 750 ml.	\$4.00
PELLEGRINO SODA _____		\$2.50
KOMBUCHA _____		\$5.50
COCONUT WATER _____		\$4.00



Our coffee is hand roasted & vertically sourced weekly at our **COFFEEBAR ROASTERY**. We partner with **CLOVER SONOMA** to provide fresh, local milk & also have many **NON-DAIRY ALTERNATIVES**. All drinks can be made **ICED**. Enjoy!

Coffeebar

TEA MENU



BLACK TEA

EARL GREY - A classic, robust blend of organic black tea and natural oil of bergamot

ENGLISH BREAKFAST - A balanced and full-bodied blend of organic Indian Assam tea

SINGELL DARJEELING - Golden-tipped black tea with fragrant honey tones from the Singell Estate in Darjeeling, India

TROPIC THUNDER - Lightning will strike your tastebuds with this refreshing whirlwind of black tea, hibiscus, and fruit flavors (try it iced!)

HOUSE MASALA CHAI - A rich and warming blend of black tea and spices, inspired by the traditional beverage of northern India

COCONUT CHAI - Sweet and spicy with the perfect balance of black tea, dried coconut, and classic chai spices

OOLONG

FORMOSA-STYLE OOLONG - A delicate and floral jade oolong with smooth, light body

GREEN

JASMINE PEARLS - A hand-rolled green tea with the delicate aroma of jasmine flowers

MATCHA - A traditional ceremonial-grade Japanese powdered green tea

SENCHA - Classic light and bright Chinese-grown green tea

MATE

GREEN YERBA MATE - An energizing South American herb high in antioxidants (contains caffeine)

TISANES - HERBAL TEAS

TAHOE SUNSHINE - A sweet and fruity blend of honeybush, rooibos, lemongrass, lavender, and calendula petals (try it iced!)

MOUNTAIN MORNINGS - The perfect blend to relax and refresh: chamomile, rosehips, peppermint, dried cherry, lemongrass, lavender, and stevia

PEPPERMINT LEAVES - A simple, and simply delicious, favorite

ROOIBOS CHAI - For when you need some spice without the caffeine, a blend of South African rooibos with cinnamon and natural spice oils (try it the traditional way with a dash of milk!)

TURMERIC DECONGEST - A balanced blend of warming spices such as tumeric root, cinnamon bark, and ginger root

TEA LATTES

A Coffeebar specialty! We steep fresh tea concentrates and steam them with your milk of choice and a touch of agave for a creamy, satisfying treat for any time of day.

MASALA CHAI | COCONUT CHAI | ROOIBOS CHAI
LAVENDER | MATCHA

DAVIDSON'S
ORGANICS

Organic Tea Blends from 3rd Generation Tea Growers