



Week 105 Breakfast Served All Day  
 SUMMER VACATION! Closing July 13 until August 26

Fresh Squeezed Orange Juice \$6  
 Anti-Oxidant ACAI Blueberry Smoothie \$6  
 Vodka Strawberry Lemonade \$9  
 Fresh White Peach Bellini \$11  
 Ramos Gin Fizz \$8  
 Spicy Bloody Mary \$8  
 Pimm's Cup \$8

THE BACON BAR  
 \$1/slice or  
 THE BACON FLIGHT \$4  
 Nodines Smokehouse  
 Applewood  
 Jalapeno  
 Rosemary Sugar  
 Xtra Thick

Brioche French Toast with fresh custard and berry jam \$10  
 Frittata: turkey bacon, swiss cheese and sauteed greens \$10  
 Chilaquiles: homemade chorizo, tomatillo salsa, queso fresco \$10  
 Omelet #1: Goat cheese, sundried tomato and spinach; toast \$9  
 Pumpernickel Waffle with smoked salmon, dill creme fraiche, frisee \$13  
 Corned beef & brisket hash: leeks, horseradish & mushroom; poached egg \$12  
 Fresh Corn, chive and Brie Scramble; toast \$8

Homemade Greek Vanilla Yogurt with Cheeky's granola \$7  
 Plain Waffle with salted butter \$5  
 Farmers Market Fruit: White Peaches and cherries \$6

Omelet #2: roasted apple, cheddar and bacon; toast \$9  
 Buttermilk & Fresh Corn Pancakes & bacon (w/blueberries+\$1) \$9  
 Heirloom Tomato breakfast sandwich: bacon, aioli, greens, fried egg \$9  
 Custard Cheesy Scrambled Eggs, Maple sage sausage (or 3 slices bacon) & Deb's Cheddar Scone \$9  
 Breakfast Quesadilla with scrambled eggs, bacon, green onion, avocado, and Tillamook cheddar \$10  
 Blondie's Eggs Benedict w/ real bacon, sauteed arugula, Deb's Cheddar Scone, hash browns \$13  
 Huevos Rancheros w/Peruano Beans, guacamole & sour cream \$10

**SIDES:**

Hash Browns \$3  
 Maple Sage Sausage \$5  
 2 Organic Eggs \$4  
 Just One Corn Pancake \$4  
 Toast w/ homemade Jam \$2

**HOT DRINKS:**

Teas \$2.50  
 M.&Sons Coffee \$2.50  
 French Press \$3.50  
 Latte \$3.50  
 Espresso \$2.50

**COLD DRINKS:**

Agua Fresca \$3  
 Orange Juice \$6  
 Lemonade \$3  
 Spicy Tomato \$3  
 Cranberry \$2

\*Eggs/Coffee are organic. Pastries/sausages are homemade. Juices are squeezed by us. Scrambled eggs come custard style, if you'd like them more cooked, just let us know! Thank you to our local farmers for our sustainable produce.



Lunch (Served After 11:30)

Three Cold Soups: Carrot, Beet and tomato \$6

Agua Fresca: Hibiscus \$3

Debs Chopped: Roast chicken, beets, avocado, asparagus, mixed greens \$10

Trio of Salads: Cauliflower, Garbanzo, and Caprese with burrata \$12

Cold Soba Noodles with ginger poached chicken, scallions, and cucumber \$12

Shrimp, Avocado, Mache and Grapefruit Salad \$13

Chinese Chicken Salad: Romaine, almonds, green onion, sesame, crispy noodle \$9

Grass Fed Burger & pesto fries, brioche bun \$9

ADD Bacon/Cheese/ OR avocado +\$1

Burger on an English Muffin, pepperoncini, mayo, tomato \$9

(6) Mini homemade Corn Dogs with yellow mustard and ketchup \$8

Pesto Fries \$4

Sweet Potato Fries \$5

Spanish Tuna Sandwich: Tuna Conserva, Caper Remoulade, sliced egg & arugula \$9

Pork Belly Sandwich: mache, chutney, cilantro, Serrano chile, brioche bun \$11

White peach, prosciutto, brie and arugula Sandwich \$11

Yam Sandwich with cilantro, red onion, feta and tomato, mayo \$8

Fried Chicken Sandwich w/bacon, fried onion, homemade ranch & cabbage slaw \$11

Devils on Horseback: Indio Date, Gorg Dolce, Prosciutto \$11

Cheeky's BLT w/ jalapeno bacon and pesto fries \$8 (add avo +\$1)

Grilled Chicken & Avocado Sandwich: arugula pesto, fontina and mayo \$9

\*\*\*We proudly use Jidori Chicken, Berkshire Pork and Grass Fed Meats

BEVERAGES:

San Pellegrino \$3  
(Limonata, Aranciata)  
Iced Tea \$2.50

BUBBLES!

Jeio, Valdobiaddene,  
Prosecco \$7/35  
Bulles! Loire Valley \$8/\$32  
Chandon, California \$28

NEW AGE (served over ice) \$5

BEER

Corona \$3  
Stella Artois (on tap) \$4  
Widmer Hefeweizen (on tap) \$4  
Red Stripe \$4

Cheeky's Shirts:

Agua Fresca \$3.00  
Sodas \$2.00  
Homemade Lemonade \$3.00

T's \$20  
Tanks \$20  
V-Necks \$25

WHITE

Chardonnay, Saddle Ranch, 06, Carneros \$6/\$24  
Paco & Lola, Albarino, Spain \$6/\$24  
Rueda, Basa, '08 Spain \$6/\$24  
Fallanghina, Campania \$7.50/\$30  
Torrantes, Mendoza \$6/\$24  
Conundrum, Caymus, \$9/\$36

Reisling, Monzinger, Nahe, Austria, '06 \$7/\$28

ROSE

La Baronne ,08, Loire \$7

RED Cellar 8, Pinot Noir, Sta Barbara '07 \$7.50/\$30