



Week 87 Breakfast Served All Day

Fresh Squeezed Blood Orange or Tangerine \$8
Fresh Squeezed Grapefruit or Orange Juice \$6
Anti-Oxidant Blueberry Smoothie \$6

Blood Orange Mimosa \$10
Michelada \$7
Spicy Bloody Mary \$8
Fresh Grapefruit Greyhound \$9

THE BACON BAR
\$1/slice or
THE BACON FLIGHT \$4
Nodines Smokehouse
Applewood
Jalapeno
Maple Vanilla
Pineapple

Cornmeal Fried Green Tomato, Bacon and Fried Egg Sandwich \$9
Original Joe`s Scramble: Spinach, ground beef and parmesan; toast \$9
Smoked Salmon toasts with avocado, fromage blanc & poached egg \$13
Egg white Omelette: white cheddar, arugula and turkey bacon \$10
Chilaquiles with homemade chorizo and tomatillo sauce, queso fresco \$10
Buttermilk & Fresh Corn Pancakes & Bacon (w/blueberries+\$1) \$9
Custard Cheesy Scrambled Eggs, Maple sage sausage (or 3 slices bacon)
& Deb`s Cheddar Scone \$9

Homemade Greek Vanilla Yogurt with berry soup \$6
Steel Cut Oatmeal: walnuts, blueberries, brown sugar \$7
Fruit Plate: Green Gage Plums, pineapple and strawberry \$6

Buttermilk Waffle, Nutella and strawberries \$10
Sourdough French toast, poached apples, whipped cream \$10
Polenta, Yam and Maple sage sausage hash, a poached egg \$10
Breakfast Quesadilla with scrambled eggs, bacon, green onion,
avocado, and Tillamook cheddar \$10
Frittata: Squash Blossom and herbed ricotta \$9
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 \$4
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)

Soup: Mexican Pozole \$6
Fresh Gingerale and Lemongrass \$3

Chili roasted pineapple and grilled shrimp, red cabbage, jicama and mint salad \$12
Israeli Couscous w/ roasted chicken, dried cranberry, Feta, almonds, romaine \$11
Fennel & Granny Smith Apple Salad w/ pistachio crusted Scallops & juniper berries \$12
French Lentil Salad with Dijon dressing, frisee and poached egg \$9
Chinese Chicken Salad: romaine, almonds, green onion, sesame, crispy noodle \$9

Steak Frites: NY Steak with chive butter and plain fries \$14

Grass Fed Burger & pesto fries, brioche bun \$9
ADD Bacon/Cheese/ OR avocado +\$1
Cheeky`s Weekly: Caesar Burger with Romaine \$9

Pesto Fries \$4

Pork Chop Sandwich w/ grilled peppers, onions & chili flakes; brioche bun \$9
Tuna Melts with roasted tomato and comte cheese on English Muffins \$8
Grilled Pear, Prosciutto, Brie, and Wild Arugula Sandwich \$9
Yam Sandwich with cilantro, red onion, feta and tomato; mayo \$8
Fried Chicken Sandwich with bacon, napa cabbage slaw, and homemade ranch \$11
Cheeky`s BLT w/ jalapeno bacon and pesto fries \$9 (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:

Root Beer on Tap \$3
(Thomas Kemper)
San Pellegrino \$3
(Limonata, Aranciata)

Agua Fresca \$3.00
Sodas \$2.00
Iced Tea \$2.50
Homemade Lemonade \$3.00

Cheeky`s Shirts:

T`s \$20
Tanks \$20
V-Necks \$25

BUBBLES!

Jeio, Valdobbiadene,
Prosecco \$7/35
Bulles! Loire Valley \$8/\$32
Chandon, California \$28
Veuve Cliquot 1/2 btl \$29

NEW AGE (served over ice) \$5

WHITE

Chardonnay, Byron, 06, Carneros \$7/\$28
M de la Fruitiere Muscadet, `08 \$5/\$30
Rueda, Basa, `08 Spain \$6/\$24
Viognier, Copain, Mendocino `08 \$8/\$32
Fallanghina, Campania \$7.50/\$30
Torrantes, Mendoza \$6/\$24
Conundrum, Caymus, \$9/\$36
Reisling, Monzinger, Nahe, Austria, `06 \$7/\$28

ROSE

Copain ,08, Anderson Valley \$7

BEER

Fat Tire, Belgium \$4

RED

Cono Sur Pinot Noir `Chile \$6/\$24

Hocus Pocus, Syrah, Sta Barbara `07 \$7.50/\$30