



Week 374

Breakfast Served All Day

Open Wednesday-Monday 8am-2pm

Fresh Squeezed Orange 6

Fresh squeezed Grapefruit 6

Acai Kale Icee 7

Pressed Green juice (kale, apple, mint, celery) 8

CRAFTED COCKTAILS

Cheeky's Spicy Bloody Mary 9

Blood orange screwdriver 11

Mango Mimosa 11

BACON BAR

\$1/slice or

THE BACON FLIGHT \$5

Nodines applewood

rosemary sugar

Jalapeno

Beeler apple cinnamon

yuzu kosho

Vit C plate: kiwi, tangerine, grapefruit 6

Creamy polenta with spicy italian sausage ragu, mascarpone, poached egg 12

Garnet yam hash with maple sage sausage, potato, onion and poaches 13

Roasted shishito pepper, corn and white cheddar scramble; toast 8

Smoked salmon and avocado benedict on levain toast; little lettuces 14

Sourdough French toast with balsamic poached pears, maple ricotta 9

Chocolate Waffle with amarena cherries, whipped cream and pepita brittle 11

Heirloom tomato sandwich with bacon, arugula, aioli; fried eggs on top 11

Crispy buttermilk (or gluten free) waffle with salted butter 5

Steel Cut oatmeal with blueberries and walnuts 7

Paleo granola with our greek yogurt and fresh berries 9

Blondie's Eggs Benedict w/ real bacon, sauteed arugula, Deb's Cheddar Scone, hash browns 14

Chilaquiles with HM chorizo, tomatillo, queso fresco, cilantro, onion 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

Breakfast Quesadilla with scrambled eggs, bacon, green onion, avocado, and Tillamook cheddar 10

Huevos Rancheros w/Peruano Beans, guacamole & sour cream 10

**SIDES:**

bacon bit tots \$5

Maple Sage Sausage \$6

2 Organic Eggs \$4

Just one pancake \$4

Toast w/Jam \$2.50

Cheddar scone \$3

**HOT DRINKS:**

Vittoria Coffee \$2.95

Mighty leaf Tea \$2.50

French Press \$3.50

Mexican Hot Chocolate \$4

Latte \$3.50

Cappuccino \$3.00

**COLD DRINKS:**

Agua Fresca \$3

Mexican Coke \$3

Lemonade \$3

Spicy Tomato \$3

Cranberry \$2.50

Bubbly water \$1

\*\*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, let us know! Thank you to Sage Mtn., County Line, Drake Family, Blue Heron, Gone Straw, Murakana, Scarborough and Temecula Valley Olive farms for our local produce.



Lunch (Served After 11:30)

Agua Fresca: grapefruit 3

Soup: tomato soup with grilled cheese 7

Avocado and grapefruit salad with seared scallops; green goddess dressing 14

Vietnamese grilled chicken over broken rice, lime sauce and asian herbs 13

Grilled lamb chop salad with blackberry glaze over Moroccan couscous 14

Avocado mizuna salad with little gems, togarashi sprinkles, yuzu dressing 10

Quinoa vert with broccoli, edamame, zucchini, haricots, arugula pesto 11

Chinese Chicken Salad: almonds, scallion, sesame, rice noodle, romaine 9

Pesto fries 5

Zucchini fries 5

Sweet potato fries 6

REALLY! Local Grass Fed Burger & pesto fries 10 (bacon/+Cheese/OR +avocado+1)

Fried Chicken Sandwich: bacon, fried onion, napa slaw, hm ranch; brioche 11

Crisp Fuji apple, white cheddar and red pepper jelly sandwich 8

Warm corned beef sandwich with fontina, green onions and grainy mustard 12

Roasted Yam sandwich with feta, cilantro, red onion, tomato and mayo 9

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

Grilled Chicken & Avocado Sandwich: arugula pesto, fontina and mayo 10

\*\*\*We proudly use Jidori Chicken, Berkshire Pork, Wild pole caught tuna and grass fed beef.

Homemade Desserts by Phil

THE chocolate nemesis 7

FUN DRINKS!

San Pellegrino Aranciata \$3

Agua fresca \$3

Fizzy iced tea (with agave & lemon ) \$3.00

Iced Green Tea \$2.50

Homemade lemonade \$3.00

Mexican Coca-Cola (bottle) \$3.50

Soda (in a can) \$2.00

Cold Brewed Vittoria Coffee \$5.00

Cheeky's Shirts:454

new! 2015 T's \$35

baseball caps \$25

BEER

Saint Archer IPA (on tap) \$6

Scrimshaw Pilsner (on Tap) \$5

Tangerine Wheat (on tap) \$5

Negra Modelo (bottle) \$5

BUBBLES!

Mionetto, Prosecco \$9/\$36

ROSE

Triennes Cinsault/ Syrah France \$10/\$40

WHITES

Simple Life Chardonnay, Sonoma, \$10/40

Bastianich Sauv Blanc Italy \$9/\$36

RED

Jermann Pinot Nero Italy \$10/\$40