

**PASTRIES OF THE DAY**

ask your server for details or check the bakery case!

**CAKE FOR BREAKFAST (gf) • 12**

brown sugar almond cake, strawberry cashew milk, roasted strawberries & basil oil

**HOUSE-MADE YOGURT & MARKET FRUIT • 13**

organic probiotic cow's milk yogurt, fermented honey, bee pollen & granola

**TURKISH EGGS • 18**

poached farm eggs, urfa chile butter, herby salad, garlic labne with Friends & Family sourdough

**ROASTED POTATOES & FRISEE • 15**

ajwain tonnato, peewee potatoes, frisee, green beans & pickled carrots, cured egg yolk

**LITTLE GEMS • 14**

tahini buttermilk ranch, shaved Tokyo turnips, radishes, snap peas & herbs

**FALL TARTINE • 18**

house-made farmers' cheese, Fuyu persimmon, Windrose Farms apple & dukkah

**HEIRLOOM BEAN HUMMUS • 13**

marinated beans, crispy shallots & a 6-minute egg  
+ add marinated mushrooms & pine nuts • 4  
+ add caramelized spiced lamb & pine nuts • 5

**TUNA BUTTER & RYE • 15**

confit Baja tuna whipped with butter, on Friends & Family rye, with trout roe, garlic chips & fennel pollen

**SABICH ON LAFFA • 17**

roasted eggplant, whipped feta, calabrian chile harissa, gem lettuces, pickled onion, turmeric-marinated egg & za'atar

**CASSOULET VERT • 18**

coleman Farms spigariello & green beans, heirloom dried beans, summer squash broth, fenugreek leaves, feta & cilantro  
+ add a fried egg • 3.5

**SIDES**

**TOAST - GARLICKY OR PLAIN • 5**

*Friends & Family sourdough*

**SEASONAL JAM & CULTURED BUTTER • 3**

**RICK'S FARM EGG • 3.5**

*fried, scrambled, poached or 6-minute*

**CARAMELIZED SPICED LAMB • 5**

**HARISSA • 1**



**CANYON COFFEE**

- |                     |  |
|---------------------|--|
| Daily Brew • 3.5    | Latté • 4.5                                |
| Iced Daily Brew • 4 | Vanilla-Cardamom Latté • 5                 |
| Espresso • 3.25     | Cacao-Date Mocha • 6                       |
| Americano • 3.25    | made with local dates, cacao powder & nibs |
| Macchiato • 3.75    | Coconut Milk, Cinnamon & Honey Latté • 6   |
| Cortado • 4         | Espresso Tonic • 6                         |
| Cappuccino • 4.25   |  |

*milk options: organic California cow's milk, oat milk (+\$.5) & house-made cashew date milk (+\$1-\$1.5)*

**LEAVES & FLOWERS TEA**

- Matcha Latté • 5
- Golden Horse black • 4.5
- Red Amber Pu-erh • 4.5  
*\*hot only*
- Shiso Daydream • 4.5  
purple shiso, spearmint, licorice

**TISANES & MORE**

- Bala Ashwaganda Chai • 5
- Fresh Turmeric-Ginger Cashew Milk 'Latté' • 5
- Cacao-Date Drinking Chocolate • 5  
made with local dates, cacao powder & nibs

*Everything we serve is chosen with great care, from local farms and mostly California-based producers, including sustainably sourced Pacific seafood and heritage/sustainably raised meat. A general note: Consuming raw or undercooked eggs may increase your risk of foodborne illness.*

*Please note that there is a 5% wellness charge on your bill to help cover staff benefits and operational costs. Thank you for supporting sustainable business practices! (This charge is elective.) We do not accept cash payments.*

## NATURAL WINE BY THE GLASS

## BUBBLES

**La Ferme du Vert 'L'Angelou' 2020**, Gaillac (France), org + bio • 18

A true pet-nat style bubbler. Mauzac has many mutations coming in different colors, this is the Mauzac Vert variety that has green-yellow hued skins. Notes of pears and apples, dry and zingy!

## WHITE

**Casa Belfi 'Bianco' 2018**, Veneto (Italy) org + bio • 16

Honey and fresh pears off the tree of ancient Incrocio Manzoni (an ancient Italian grape) blend. Delightfully finished with green apple vibes. Bright and light, fresh minerality.

**La Grange Tiphaine 'Clef de Sol' 2018**, Loire (France), bio • 18

Chenin Blanc of texture and weight. Honey & pear notes; a slightly sweet palate finished with balanced acidity & minerality.

## ORANGE

**Gaudioso 'Pinot Grigio' 2020**, Sicily (Italy), org + bio • 16

Freshly picked pear, melon & bergamot get this Pinot Grigio party started, while honey and peaches keep things interesting!

**La Tintorera 'Ferozia' 2019**, Arlanza (Spain) org + bio • 17

A refreshing orange made of Albillo Mayor. Macerated in 5 different cuvees with different techniques! Grapefruit, quince, herbs and fennel. Balanced acidity and a bitter finish.

## PINK

**Clos des Mourres 'Pompette' 2019**, Rhône (France) bio • 15

Soft and bright rosé of Grenache & Caladoc with aromas of candied fruit and cherry blossoms.

## RED

**La Clarine Farm Cab Sauv**, Sicily (Italy), org + bio • 17

Syrah from Sicily. Medium bodied with delicate notes of pomegranate, plum and orange.

**Salvatore Marino 'Turi' Eloro Rosso 2020**, Sicily (Italy), org + bio • 16

A visionary interpreter, Salvatore Marino creates a range of pure and authentic wines from native Sicilian grapes. This Nero d'Avola is a perfectly balanced blend of juicy red fruit, earthiness and a touch of funk!

*SEE OUR FULL BOTTLE LIST FOR MORE GEMS!*

## COCKTAILS

PASSION FRUIT MIMOSA \* passion fruit & bubbles • 17

BOTANICA SPRITZ \* Aperol, Lillet Blanc, grapefruit, seltzer • 14

FALL SPRITZ \* Campari, Amaro Angeleno, citrus, seltzer, cinnamon • 14

FARMERS MARKET SHANDY \* Oxbow Northern Lager, citrus, berries & mint • 12

BASIL \* Beefeater gin, basil, lime, agave • 15

GIN + TONIC \* Future gin, Fever Tree tonic, flower waters, rosemary, cucumber • 16

BEET \* tequila blanco OR mezcal (choose one!), lime, beet juice, cilantro, agave • 17

OAXACAN \* Bozal mezcal, Reposado tequila, habanero hot & spicy bitters, agave, citrus peel • 17

## NON-ALCOHOLIC

FRESH ORANGE OR GRAPEFRUIT JUICE \* Rick's Family Farm • 6

SARATOGA SPARKLING WATER • 7

CUCUMBER LEMON GINGER SPRITZER • 8

GHIA APERITIVO \* Ghia, grapefruit, tonic • 15

*SEE OUR FULL LIST FOR MORE OPTIONS!*