



BREAKFAST

all day

BREAKFAST BURRITO • 7

scrambled eggs, cast iron potatoes,
sharp cheddar, chile-tomato salsa

EGG SANDWICH • 7

fried egg, sharp cheddar, baby spinach,
herbed mayonette, toasted brioche bun

SALTO GRANOLA

toasted oats, pumpkin seeds, sunflower seeds,
dried cranberries, honey, cinnamon,
ginger, orange
12 oz bag • 10
6oz bag • 6

SPUD BOWL • 10

scrambled eggs, cast-iron potatoes,
green onion, sharp cheddar
choice of:
avocado, bacon or sausage

AVOCADO TOAST • 6

toasted sourdough

TOASTY BAGEL • 4

everything or plain
choice of:
cream cheese, butter,
house-ground peanut butter

Breakfast Add Ons:

charred jalapeños, cheese, salsa • 1
avocado, bacon, egg, sausage, gluten-free bread, bagel • 2
pork belly, chorizo, side salsa • 3

LUNCH

11- close

BANH MI • 9

choice of: avocado, chicken,
fried egg, pulled pork,
house mayo, pork belly, pickled carrot slaw,
cucumber cilantro, green onion, soy sauce
toasted hoagie

FALAFEL PITA • 8

crispy falafel, white bean hummus,
tomato-feta salad, pickled carrot slaw
lemon tahini, warm pita

SPICY SWEET MUSTARD CHICKEN • 11

seared chicken breast, grilled jalapeños, sharp
cheddar, Montucky honey mustard,
lettuce, tomato, toasted sourdough

TURKEY • 11

smoked turkey, bacon, swiss, house mayo,
lettuce, tomato, spicey-sweet pickles, toasted hoagie

BLT • 9

bacon, lettuce, tomato, house mayo
toasted sourdough

GRILLED CHEESE • 6

sharp cheddar, buttered sourdough

BURRITOS • 9

refritos, spanish rice, sharp cheddar,
chile-tomato salsa, green onion, cilantro
add avocado or cast iron potatoes • 2
add chicken, pulled pork or pork belly • 3

A SPINACH SALAD • 7

baby spinach, danish blue cheese,
pickled red onion, candied walnuts,
house croutons, lemon-thyme vinaigrette
add avocado or bacon • 2 add chicken • 3

CLASSIC TOMATO SOUP • 6

house croutons

CHILE VERDE • 6

cilantro, cheddar
add pulled pork • 2
add tortilla • 1

CHIPS & SALSA • 5

We pool our tips

there is a surcharge on every ticket that directly supports our staff



DRINK

CRAFT COFFEE

our coffee is roasted weekly on site
featuring sustainable, fair-trade and
organic selections from around the world

House Press
\$2.25 - \$3.00

Pour Over
weekly selection of single origin
\$5

Latte
steamed milk with espresso
\$3.65 - \$4.25

Mocha
house made chocolate, steamed milk and espresso
\$4 - \$4.50

Espresso
always a double shot
\$2.60

Cappuccino
4 oz of steamed milk with espresso
\$3.60

Cortado
a beautiful balance of 2 oz steamed milk
with espresso
\$3.45

Macchiato
a dollop of foam in a shot of espresso
\$3.10

Americano
a shot of espresso with hot water
\$2.65

Cafe Au'lait
house press with steamed milk
\$2.60 - \$3.35

Alpine Cold Brew
slow brewed for 18 + hours
served iced
16 oz \$3.95, 32oz Crowler \$12

*milk alternatives: Coconut and Oat \$1
add CBD \$2.50*

WARM UP

we make our own syrups and source
quality products from local purveyors

Hot Cocoa
\$3.25 - \$4.25

Organic Spiced Apple Cider
\$2.75 - \$3.75

Yerba Cha
steamed milk
\$3.99 - \$5.99

Sherpa Chai
steamed milk
\$4.20 - 4.90

Organic Loose Leaf Teas
\$3.60 - \$4.00

Black
Assam, Earl Grey, English Breakfast

Green
Dao Ren, Jasmine, White Peony

Herbal
chamomile, peppermint, spearmint,

House Blends

Chill Out
hibiscus, lavender, spearmint, lemon peel

Mystic Meadow
white peony, rose, jasmine pearls

Ella's
peppermint, lemon balm, rose petals, chamomile

COLD DRINKS

Chill Out Iced Tea \$3.25

Arnold Palmer \$3.95

Big B's Lemonade, Apple Juice \$2.95

Orange Juice \$2.95

Topo Sparkling Lime or Mineral Water \$2.25

Coke \$3

Aqua Panna \$3

BEER, WINE & CIDER

Montucky Cold Snack \$4

Michelada \$6

Stem Cider \$5

Frico Sparkling Wine \$5.50

Hot Mulled Wine \$7

Mimosa \$9

CANNED WINE & DRAFT BEER
ask us about our rotating tap beers and wine