

BREAKFAST

open - 3pm

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

AVOCADO TOAST • 6

toasted sourdough

TOASTY BAGEL • 4

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

SALTO GRANOLA

toasted oats, pumpkin seeds, sunflower seeds,
dried cranberries, honey, cinnamon,
ginger, orange
served with milk • 6
available in 10 oz bag • 8

Breakfast Add Ons:

charred jalapeños, cheese, salsa • 1
avocado, bacon, egg, gluten-free bread, bagel • 2
pork belly, house made breakfast sausage or 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, charred jalapeños, sharp
cheddar, Montucky honey mustard,
lettuce, tomato, toasted sourdough

TURKEY • 11

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

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

BLT • 9

bacon, lettuce, tomato, house mayo
toasted sourdough

CHIPS & SALSA • 5

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

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
\$2.75 - \$2.85

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, 26 oz Crowler \$12

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
\$5.00 - \$5.80

Adri's Tumeric-Ginger Chai
tumeric, fresh ginger, spices w/ steamed milk
(no caffiene)
\$5.10 - \$5.85

Organic Loose Leaf Teas
\$3.60 - \$4.00

Black
Assam, Earl Grey, English Breakfast

Green
Dao Ren, Jasmine, White Peony

Herbal
chamomile, peppermint, spearmint, ginger

House Blends

Chill Out
hibiscus, lavender, spearmint, lemon peel

Mystic Meadow
white peony, rose, jasmine pearls

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

*milk alternatives: Coconut and Oat \$1
add CBD \$2.50
lavender, vanilla, almond, maple, cramel, butter, honey
.50 -.75*

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

ask us about our rotating tap beers and wine

Montucky Cold Snack \$4

Michelada \$6

Stem Cider \$5

Frico Sparkling Wine \$5.50

Hot Mulled Wine \$7

Mimosa \$9