

all day **BREAKFAST**

CONTINENTAL	12
croissant, seasonal pastry, fruit, compote, butter	
CHIA PUDDING GF, V.....	11
w/ blueberry, toasted almond, maple syrup, almond milk	
SPRING YOGURT	11
strawberry-rhubarb compote, baklava granola, cinnamon, orange zest	
TURKISH EGGS	14.5
soft boiled eggs*, dill yogurt, spiced brown butter, green onion, toast	
EGG + CHEESE CROISSANT	10
::: add mama lil's peppers (1.5), avocado (2), bacon (3), rosemary ham (4)	
MR. BREAKFAST	16.5
two soft-boiled eggs*, bacon, spiced potatoes, avocado, sourdough or multigrain toast, compote	
SHAKSHUKA	15
eggs*, spiced chickpea + tomato stew, yogurt, za'atar ::: add shawarma spice roasted chicken (4)	
TORTILLA ESPAÑOLA GF	14
potato omelette, caramelized onion, arugula, pickled onion, garlic aioli, smoked paprika	

TOAST

CHOOSE SOURDOUGH, MULTIGRAIN OR SWEET POTATO GF [2]

STRAWBERRY + RICOTTA	13
w/ arugula, whipped lemon ricotta, local high desert honey, basil ::: add smoked prosciutto* (3)	
ROASTED ARTICHOKE	15
w/ fromage blanc, arugula, pine nut, lemon zest :: add soft-boiled egg*(2), bacon (3), smoked prosciutto* (3)	
CURRIED AVOCADO V.....	14
w/ mustard seed, lime ::: add soft-boiled egg* (2), bacon (3)	
HOUSE-CURED KING SALMON *	17
w/ mustard seed, lime, coriander ::: add soft-boiled egg*(2), bacon (3)	

SALADS

ADD SOFT-BOILED EGG* [2], WARM BREAD OR PITA [3], ROASTED CHICKEN, BACON OR SMOKED PROSCIUTTO* [3] TO ANY SALAD

SPRING CRUNCH GF	15
baby gem lettuce, shaved purple radish, kohlrabi, carrot, seeds, rogue blue cheese, tarragon yogurt vinaigrette	
ORZO PRIMAVERA	16
romaine, arugula, herb roasted asparagus, charred onion, snow pea, feta, mint, turmeric lemon vinaigrette	
BRUSSELS SPROUT CAESAR	14.5
romaine, chopped brussels, parmesan, parsley, housemade crouton, caesar dressing	
NIÇOISE GF.....	15
baby gem lettuce, green bean, cucumber, pickled onion, herbed potato, kalamata, line caught oregon tuna salad, egg, red wine vinaigrette	

SANDWICHES

ADD SIDE POTATOES [4], MISTER POTATO CHIPS [4], GREEN SALAD [4], CUP OF SOUP [4.5]

SHAWARMA	15
choose spiced chicken or falafel w/ pickled cabbage slaw, housemade pickle spear, toum, tzatziki, parsley, dill, in warm pita ::: make it a veg w/ sweet potato	
MR. WEST CLUB	16
roasted turkey, bacon, lettuce, tomato, pickled onion, herbed aioli, layered on sourdough + multigrain ::: add white cheddar (2), smashed avocado (3)	
TUNA MELT	14.5
w/ mama lil's peppers, smoked gouda, herb aioli on multigrain ::: make it a tuna 'salad' w/ lettuce, tomato, sprouts on multigrain	
GARDEN VEGGIE	15
avocado, cucumber, tomato, sprouts, white cheddar, muhammara, garlic sauce, on multigrain	
GRILLED CHEESE	13
white cheddar, gouda, gruyère ::: add tomato, pickle, pesto aioli or mama lil's peppers (1.5), avocado (2), roasted turkey, bacon or smoked prosciutto* (3), rosemary ham (4)	

DIPS

ADD WARM PITA [3] OR VEGGIE CRUDITÉS [3.5]

GREEN GODDESS HUMMUS GF.....	8
green pea, chickpea, mint, feta, pumpkin seed	
ZAALOUK GF	8
charred eggplant, tomato, red pepper, cilantro, sesame yogurt	
TZATZIKI GF.....	6
w/ evoo, nigella seed	
ARTICHOKE GF.....	9
w/ leeks, red onion, roasted garlic, parmesan, grilled bread	

BITES + PLATES

MISTER POTATO CHIPS	4
parmesan herb ::: add smoked prosciutto* (3)	
MARINATED OLIVES GF, V.....	7
MR. WEST FRIES [UV ONLY] GF.....	8
w/ curried ketchup, green goddess aioli ::: make it greek w/ garlic sauce, feta, herbs (3)	
HARISSA SPICED WINGS [UV ONLY] SM/LG GF.....	12/20
local draper chicken wings, greek feta ranch, carrot sticks	
FRIED BRUSSELS SPROUTS [UV ONLY] GF.....	12
w/ gremolata, parmesan, aioli	
SEASONAL BURATTA GF.....	14
charred nectarine, sweet pickled kumquat, basil, mint, pistachio, pomegranate gastrique ::: add grilled bread (2), smoked prosciutto* (3)	
SPICE ROASTED POTATOES [DT ONLY] GF.....	14
w/ tzatziki	

SOUP

ADD GRILLED BREAD [2]

CUP/BOWL

BROCCOLI CHEDDAR GF.....	4.5/7.5
SPICED TOMATO GF.....	4.5/7.5
w/ crème fraiche, basil	

SWEETS

HUCKLEBERRY PANNA COTTA	4
w/ graham crumble, black sesame	
AFFOGATO	6
espresso or matcha w/ vanilla bean gelato	

V = VEGAN GF = GLUTEN FREE DF = DAIRY FREE

* According to our good friends at the health department, consuming raw, undercooked, and unpasteurized food items may increase the chance of food borne illness. While we strive to keep gf options, please note that items are prepared in a kitchen along side items containing gluten and nuts.