



Mon-Fri 8AM-9PM

Granola Bowl \$9 (vegetarian)

Izzio's Granola, Greek yogurt, fresh berries, Colorado honey.

Breakfast Burrito* \$7 (vegetarian)

Eggs, potatoes, green chili, cheddar and pico de gallo

//add chorizo or pork belly \$3

Juan's Smothered Burrito* \$9 (vegetarian)

Breakfast burrito smothered w/ chili, cheese, sour cream, & pico

//add chorizo or pork belly \$3

Croque Monsieur \$10

Pit ham, gouda, black peppercorn mornay on challah toast, petite salad

TOASTS

Available on Gluten Free bread \$1.75

Smoked Salmon on Rye* \$12

Smoked salmon, cream cheese, cucumbers, dill, Vollkornbrot 100% rye.

Avocado Toast on Rustico \$8 (vegetarian)

Dukkah herb salad, almonds, pomegranate molasses, rustico.

Eggs on Brioche \$7

Soft scrambled eggs, buttered brioche

//add chorizo or pork belly \$3//add salmon \$4//

//add cheese \$1//add avocado \$2

Roasted Mushroom Toast \$9 (vegetarian)

Duxelle, Melted Gouda, arugula on multigrain

//add eggs \$2

PITA SANDWICHES/BOWLS

EVERYDAY starting at 11 am

Served in a warm pita or over rice & lentils

Gyro \$12

Thin sliced Lamb/Beef, tomatoes, cucumbers, fresh herbs, green onions, pickled cabbage, feta cheese and garlic yogurt sauce.

Chicken Shawarma \$12

Grilled chicken, tomatoes, cucumbers, fresh herbs, green onions, pickled cabbage and tahini sauce (add feta cheese \$1.50)

Pachamama Quinoa Vital \$13 (vegan)

Roasted miso sweet potatoes, grilled mushrooms, quinoa, edamame, citrus arugula, avocado, cholito verde sauce.

Add gyro meat, chorizo or pork belly \$3

Beef & Tzatziki \$14

Overnight braised beef, tomato vinegar salad, shredded lettuce, and tzatziki sauce (add feta cheese \$1.50)

Paleo Bowl* \$10 (gluten free)

Sweet plantains, chorizo, poached eggs, green chili, pico de gallo.

(Add spicy red harissa \$1) to any pita or bowl.

WEEKEND SPECIALS

Saturday/Sunday 7-3pm

Southwest Breakfast Toast \$11

Fried eggs, refried beans, green chili, tortilla, pico, lettuce and sour cream on jalapeno cheddar bread.

Pecan Crunch French Toast \$11
Served with Seasonal fruit.

Eggs Benedict on Croissant * \$12
Applewood smoked ham, poached eggs, hollandaise
// sub smoked salmon \$3

Croque Madame * \$12
Sunnyside eggs, Pit ham, gouda, black pepper mornay on challah toast.

SIDES

2 pieces of toast \$2
2 poached eggs \$3
Scrambled eggs \$3
House cured pork belly \$3
Side of salmon \$4
Gluten free subs. \$3.50

* These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness