

Breakfast:

△ = House favorite

Gluten-free bread alternative: \$1.75



Breakfast Burritos:

Breakfast Burritos: Breakfast Burritos (Rojo or Verde):
2 scrambled eggs, your choice of meat, chile, and sharp cheddar
cheese

Sausage: \$5.49
Bacon: \$5.39
Turkey Sausage: \$5.29
Chorizo: \$5.19

Vegan & Vegetarian Burritos:

Vegan Chorizo and Avocado: Vegan chorizo, potatoes, vegan
cheese, avocado, and green chile \$7.29

Vegetarian Wake Up Call Burrito: Potato, sharp yellow cheddar
cheese, and green chile \$4.49

Bagel Breakfast Sandwiches:

House Bagel Sandwich: Egg cooked your way, your choice of
meat, and sharp cheddar cheese

Sausage: \$7.89
Bacon: \$7.69
Turkey Sausage: \$7.59
Chorizo: \$7.39

Vegetarian Bagel Sandwich: Eggs cooked your way, avocado,
and sharp yellow cheddar \$7.79

△ **Meadow Garden Lox:** Toasted spinach Florentine bagel with a
pomegranate cream cheese spread, smoked *Atlantic* salmon, fresh
pomegranate seeds, and chives. Heavenly and filling! \$13.79

Breakfast Sandwiches:

△ **Chorizo Breakfast Sandwich:** Fresh buttermilk biscuit topped
with chorizo, scrambled egg, sharp cheddar, and a house made
mango habanero guacamole \$7.59
Make it *Vegan Chorizo* \$8.49

△ **El Monte Cristo:** Made in house French toast, topped with Rain-
er cherry preserves, sundried tomato jam, ham, over medium egg,
and Wisconsin smoked Gouda cheese. Served with a maple es-
presso crema \$10.89

Soup:

Abuelita's Beef Caldo
Small: \$3.59
Large: \$4.49

Order Online

Monday – Friday

7:00 AM – 10:00 AM Breakfast

10:30 AM – 1:00PM Lunch



Lunch:

△ = House favorite

All meals come with fries and pickle
Substitute fries for the following:

Side Salad & Dressing: \$2.39
Pickled Cauliflower: \$3.29
Sweet Potato Waffle Fries: \$2.29

Bistro Favorites:

△ **Old Fashioned Burger:** Grass-fed 6oz seasoned beef patty on a
toasted green chile bun, topped with sharp cheddar cheese. Gar-
nished with spring mix, tomato and red onion \$9.99

△ **Meat and Greek Burger:** Grasses-fed 6oz seasoned beef patty on
a toasted green chile bun, topped with a jalapeno feta spread, cher-
ry balsamic reduction, spring mix, tomato and red onion \$10.29

△ **Redefined Beyond Burger 3.0:** A seasoned beyond burger on a
toasted green chile bun, vegan cheese, vegan caramelized onion
mayo. Garnished with spring mix and tomato \$11.59

△ **Sriracha Honey Glazed Chicken Tenders:** The best in town!
Sriracha glazed chicken tenders served with an avocado lime ranch
\$9.99

△ **Pinnacle Burrito:** Prime sirloin beef tip, with a loud cactus Pico
de Gallo, Gouda cheese, cilantro lime rice, and a roasted corn
guacamole. Sure to satisfy your hunger! \$7.99

Hot Sandwiches:

△ **1731 Sammy:** A roast beef sandwich with caramelized onions in
a pomegranate molasses, Wisconsin smoked Gouda, spring mix,
and our tangy Irv sauce on a toasted green chile bun \$10.29

△ **Artichoke Grilled Cheese 2.0:** You're favorite, just upgraded to
another level! Artichoke green chile spread and with Wisconsin
smoked Gouda cheese on toasted sourdough bread \$7.89

Cold Sandwiches:

△ **Italian Wrap:** An authentic Italian spinach wrap with fajita
grilled chicken, fresh arugula and basil, Wisconsin smoked Gouda,
tomato and a cherry balsamic reduction \$8.39

△ **Chicken Salad Croissant:** Curry chicken salad tossed with pista-
chios, cherries and Greek yogurt. Garnished with avocado, spring
mix and tomatoes \$10.59

Salads:

△ **Greek Salmon Chopped:** Pesto glazed salmon, diced cucumbers,
avocado, chopped purple kale, heirloom tomatoes, jalapenos and
couscous. Tossed in a Greek feta vinaigrette \$11.29

△ **Hibiscus Crunch Salad:** A refreshing spring mix salad with pick-
led cauliflower, heirloom tomatoes, glazed walnuts, feta cheese,
red onion, and seasoned chicken. Tossed in a hibiscus vinaigrette
with dried mango bits \$10.49