

FRESH START

<b>CALIFORNIA DREAM'N</b> <sup>VEGAN</sup> .....	14.95
Toasted focaccia topped with fresh smashed avocado, fire roasted tomatoes, and microgreens. Dusted with fleur de sel	
<b>TRADITIONAL EUROPEAN</b> .....	9.95
Fresh pastry and choice of coffee	
<b>ORGANIC OVERNIGHT OATMEAL</b> <sup>GF, VEGAN</sup> .....	9.95
An old fashioned jar of organic oats with a dash of chia seed brought to life with almond milk, cinnamon, local organic honey and a little time. Topped with fresh fruit	
<b>SWEET BALSAMIC FRUIT SALAD</b> <sup>GF, VEGAN</sup> .....	13.95
A blend of fresh seasonal fruit, sweet white balsamic, crunchy pecans, and hemp hearts	
<b>BACON, EGG &amp; CHEESE MELT</b> .....	13.95
One slice of toasted focaccia, served open face and loaded with two eggs, house cured bacon, and creamy melted cheese	

BREAKFAST

ALL SERVED WITH OUR WORLD FAMOUS ROASTED YUKON GOLD POTATOES  
 - SUBSTITUTE FRESH SEASONAL FRUIT +1.65  
 - SUBSTITUTE FIRE ROASTED CHERRY TOMATO AND AVOCADO MEDLEY +1.65

<b>CHORIZO BURRITO</b> <sup>GFO</sup> .....	17.95
A pasture raised 2 egg burrito loaded with house-made chorizo, pico de gallo, avocado, and melted cheese	
<b>VEGAN CHORIZO BURRITO</b> <sup>GFO</sup> .....	17.95
Vegan chorizo, black beans, pico de gallo, avocado, and vegan mozzarella	
<b>FARMER'S DELIGHT</b> <sup>GFO</sup> .....	17.95
Two pasture raised eggs scrambled with fresh seasonal vegetables, avocado, and fire roasted tomatoes, mixed with a blend of melted cheese, wrapped in a tortilla for your delight	
<b>BACON BENNY</b> <sup>GFO</sup> .....	18.95
Toasted focaccia, 2 strips of house-cured bacon, pasture raised poached eggs smothered in a house-made hollandaise sauce	
<b>FLORENTINE BENNY</b> <sup>GFO</sup> .....	18.95
Toasted focaccia, heirloom tomato, fresh spinach, & caramelized onions topped with 2 poached eggs and hollandaise sauce	
<b>BLUECRAB CAKE BENNY</b> <sup>GFO</sup> .....	MP
Two seared fresh crab cakes with fresh greens, on top of lightly toasted focaccia. Topped with 2 poached eggs. Smothered in a rich house-made hollandaise sauce	
<b>ROASTED SQUASH SUNRISE</b> <sup>GF, VEGAN</sup> .....	16.95
½ grilled avocado topped with roasted squash, fire roasted tomatoes, fresh microgreens, pepita seeds, and hemp hearts. Drizzled with extra virgin olive oil	
<b>TRADITIONAL BREAKFAST</b> <sup>GFO</sup> .....	16.95
Two pasture raised eggs, toasted focaccia, and your choice of two strips of house-cured bacon, house-made chorizo, house-made sausage, or make it vegetarian with roasted squash	
<b>CALIFORNIA OMLETTE</b> <sup>GF</sup> .....	17.95
Fluffy 2 egg omlette, avocado, fresh heirloom tomato, and a blend of cheese. Topped with sprigs of fresh dill.	
<b>BUILD YOUR OWN OMLETTE</b> <sup>GF</sup> .....	11.95
Fluffy 3 egg omlette, built to your liking.	
<b>TWO FLUFFY CAKES</b> <sup>GFO</sup> .....	15.95
All organic Italian flour pancakes. Either traditional buttermilk, banana berry, jalapeno cheddar, chocolate chips	

ADD-ONS  
& SIDES

SLICED AVOCADO 2.95 / FIRE ROASTED TOMATO 2.25/ SIDE FRUIT 2.95
MICRO GREENS 2.95 / BERMUDA RED ONION 1.95 / PECANS 2.45 / ONE HOT CAKE 4.65
ROASTED POTATOES 2.95 / ROASTED SEASONAL VEGGIE 3.95
SLICED GRILLED STEAK 9.95 / SLICED GRILLED CHICKEN 6.95 / CHEESE 2.95
TWO STRIPS BACON 3.45 / HOUSEMADE SAUSAGE PATTY 3.45
HOUSE MADE CHORIZO 3.45 / ONE EGG 1.95

**GFO** - GLUTEN FREE OPTION   **VO** - VEGAN OPTION   **GF** - GLUTEN FREE

\*Our focaccia is fresh baked by local bake shop, Sister My Sister

\*While we try our best, we cannot guarantee cross contamination will not occur

BOTTOMLESS MIMOSAS - \$22 - SERVED UNTIL 2pm \*\*

## BREAKFAST COCKTAILS

House Mimosa.....	7
Baily Lappierre Mimosa.....	10
Bloody Mary.....	11
Espresso Martini.....	14
PB Espresso Martini.....	14
*Screwball peanutbutter whiskey, bourbon cream, espresso	
Tequila Sunrise.....	10
Irish Coffee.....	12
Screwdriver.....	12
*With fresh squeezed OJ	

### BREAKFAST SHOT - \$9

Irish whiskey & butternut schnapps  
served with fresh squeezed OJ and house cured bacon chaser

### SIGNATURE DRINKS

Lemon Drop.....	13
*Hansons Organic Lemon Vodka, fresh lemon juice, agave	
Paloma.....	12
*Tequila, grapefruit, agave	
Smokey Paloma.....	14
*Mezcal, grapefruit, agave- topped with real smoke	
Cucumber Smash.....	14
*Hanson Organic Cucumber Vodka, Mint, Elderflower	
Smokey Old Fashioned.....	13
*1776 Bourbon, muddled orange, bitters, topped with real smoke	
Golden French Martini.....	14
*Hansons Organic Vodka, pineapple, chambord	

## BEVERAGES

### COFFEES

Drip Coffee.....	3.95
Cappuccino or Latte.....	4.95
Agave.....	+ 1.39
Mocha.....	+ 1.39
Cinnamon Mocha.....	+ 1.39
Mexican Spice.....	+ 1.39
Hot Chocolate.....	4.95
*All served with your choice of whole milk Oat milk or almond milk +0.99	
Tea.....	3.95
*Hot or iced, ask your server for current selection	

### JUICES

Fresh Squeezed Orange Juice	
Large.....	4.95
Small.....	3.95
Apple Juice	
Large.....	3.95
Small.....	2.95
Cranberry.....	3.95
Home made lemonade....	4.95
*Made simply with fresh squeezed lemon juice & agave	

## KIDS MENU

Kids Stack.....	6.95
Three silver dollar pancakes	
*Traditional, Berry, or Choco Chip	
Kids Combo.....	7.95
1 Egg, 1 silver dollar pancake, choice of meat	
Mini-American.....	7.95
2 Eggs, potatoes, choice of meat	
Kids Scramble.....	7.95
2 eggs, cheddar cheese, potatoes, toast	

At Stella Luna, we believe that great food is made from simple, all natural ingredients. Our kitchen creates all of your plates from scratch for better tasting food that is better for you.

With a sustainably concisous mindset, we intend to change operations to be more environmentally friendly.

More about our sustainability efforts, coming soon!



\*\*Only elligible for purchase with a breakfast entree.

Bartenders reserve the right to discontinue service to unruly patrons