



GRAINS, CEREALS & SEEDS

SWEET POTATO CEREAL BOWL VN, GF 12
creamy almond butter | sliced banana | frozen blueberries
hemp seeds | our barista will share available milk offerings

ROLLED OATS OATMEAL VN 11
broken pistachio | hibiscus crystals | dried goji berries
cocoa nib | coconut sugar | turmeric

AVOCADO TOAST v 16
pickled vegetables | shaved radish
queso fresco cheese | heartland grain farm bread
enhancement: poached egg* 3

TOASTED GRANOLA, YOGURT AND BERRIES v 15
agave vanilla greek yogurt | season's best berries
temecula valley honey company bee pollen

FRUIT & DRINK

CITRUS & AVOCADO WITH ROSEWATER VN, GF 12
grapefruit | orange | pomegranate arils
garden tarragon | hemp seeds

FROZEN ACAI BOWL VN, GF 16
mixed berries | banana | toasted coconut
sliced almonds | chia flax seed blend

DETOX JUICE VN, GF 9
filtered water | agave nectar | pressed ginger
lemon | activated charcoal

FITNESS BOOSTER SHAKE VN, GF 13
oat milk | banana | blueberry | wowbutter protein
matcha | chia flax hemp seeds

HANDHELDS

served with skillet roasted potatoes, carved heirloom
tomatoes or berries of the moment

CANADIAN BACON, EGG AND CHEESE 16
baked egg | aged cheddar cheese | toasted english muffin

QUESABIRRIA TACOS GF 18
MODELO ESPECIAL 120Z CAN 4
beef birria | scrambled egg | sweet onion
five cheese blend | corn tortilla | birria consommé

TACOS &
CERVEZA!

GRILLED HALLOUMI CHEESE, SPINACH AND EGG v 15
spicy sun-dried tomato pesto | baked egg
olive relish | seeded amish bun

LARGE PLATES

served with skillet roasted potatoes, carved heirloom
tomatoes or berries of the moment, artisan toast

FARM FRESH EGGS* 18
garden sage pork sausage links, plant based
sausage patties, spicy chicken andouille sausage
or applewood smoked bacon

CHILE RELLENO OMELET* v 19
charred poblano | chorizo | queso fresco cheese
roasted tomato rojo

BAJA PRAWN & CAVIAR BENEDICT* 29
shaved prosciutto | garden spinach | english muffin
hollandaise | snipped herbs | nor cal white sturgeon caviar

BOWLS

CHILAQUILES* GF 17
ranchero sauce | crisp white corn tortilla
scrambled egg | cilantro crème | queso fresco

VEGETABLE HASH* v 17
toasted fregola | tricolor quinoa | market vegetables
grated cotija cheese | garden herbs | sunny up egg

FROM THE BAKESHOP

WARM CINNAMON ROLL v 6
lemon cream cheese icing | espresso bean powder

SOUTH OF THE BORDER FRENCH TOAST v 17
birote salado bread | vanilla bean horchata
rosemary ash | house blend maple syrup

BELGIAN WAFFLE v 16
temecula valley honey company honey butter
bee pollen | vanilla infused maple syrup | crisp sage
enhancement: crisp fried chicken thigh 6

ADDITIONAL

garden sage pork sausage links 7

plant based sausage patties 6

applewood smoked bacon 7

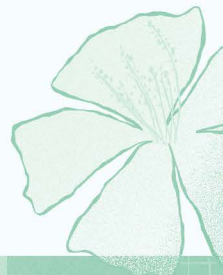
spicy chicken andouille 6

skillet roasted potatoes 6

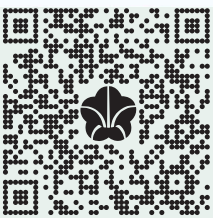
carved heirloom tomatoes 5

berries of the moment 6

artisan toast 4



SCAN HERE TO VIEW OUR MENUS DIGITALLY!



VEGETARIAN v | VEGAN vn | GLUTEN-FREE GF

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies



STANCE COFFEE & ESPRESSO

	16OZ	20OZ
COFFEE OF THE DAY	\$5	\$7
CAFÉ AU LAIT	\$5.5	\$7.5
ESPRESSO	\$4	\$6
	SINGLE	DOUBLE
CAPPUCCINO	\$6	\$8
AMERICANO	\$5	\$7
LATTE	\$6	\$8
FLAVORED LATTE	\$6.5	\$8.5
MOCHA	\$6.5	\$8.5
WHITE MOCHA	\$6.5	\$8.5

COFFEE FREE

	16OZ	20OZ
HOT COCOA	\$6	\$8
FIERY JAVA HORCHATA		
TOASTED HOT COCOA	\$7	\$9

NUMI HOT TEA

	16OZ	20OZ
CHAI TEA LATTE	\$6.5	\$8.5
HOT TEA	\$4	\$6
DIRTY CHAI	\$7	\$9

ICED DRINKS

	16OZ	20OZ
COLD BREW	\$5	\$7
NITRO COLD BREW	\$5.5	\$7.5
ICED LATTE	\$6	\$8
ICED VANILLA LATTE	\$6.5	\$8.5
ICED CARAMEL LATTE	\$6.5	\$8.5
ICED MOCHA	\$6.5	\$8.5
ICED WHITE MOCHA	\$6.5	\$8.5
ICED AMERICANO	\$5	\$7
ICED CHAI TEA LATTE	\$6.5	\$8.5
ICED TEA	\$4	\$6

CUSTOMIZATIONS

SOY MILK	50¢
ALMOND MILK	50¢
OAT MILK	50¢
ADD ESPRESSO SHOT	\$1
ADD FLAVOR SYRUP	\$1
ADD PROTEIN SHOT	\$1

SOFT DRINKS

	PRICE
FRESHLY SQUEEZED JUICE	\$5
COKE BOTTLE	\$4
DIET COKE BOTTLE	\$4
SPRITE BOTTLE	\$4
ACQUA PANNA	\$5
PELLEGRINO	\$5
REDBULL/SUGARFREE	\$7

DRAFT BEER

	16OZ
PACIFICO	\$10
ALESMITH .394 (Mira Mesa)	\$10
RED TROLLEY (Pacific Beach)	\$10
SEASONAL DRAFT	\$10

WINE

	6OZ	9OZ
MEIOMI PINOT NOIR	\$18	\$24
LOUIS MARTINI CABERNET	\$18	\$24
JOEL GOTT SAUVIGNON BLANC	\$15	\$20
KRIS PINOT GRIGIO	\$15	\$20
WHISPERING ANGEL	\$15	\$20
MIONETTO SPLITS 375ML	\$15	

CRAFT CANNED COCKTAILS

CUTWATER MARGARITA	\$12
CUTWATER BLOODY MARY	\$12
TRULY WILD BERRY	\$8
TRULY CITRUS SQUEEZE	\$8

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