

BREAKFAST

TCS BREAKFAST SANDWICH — egg, sun-dried tomato aioli, sliced tomato, lettuce, white cheddar or pepper jack, english muffin | \$9
— add avocado +\$3, bacon +\$3 (or both +\$5)

AVOCADO TOAST — avocado with everything bagel seasoning, radish, sourdough | \$9 — add egg +\$3, bacon +\$3 (or both +\$5)

OVERNIGHT OATS — gluten-free oats, almond milk, cinnamon, brown sugar, golden raisin | \$7 — add apples, strawberries, blueberries, honey, granola, chia seeds +\$.50 ea

SWEET POTATO & ZUCCHINI HASH — roasted sweet potato, zucchini, onion, bell peppers | \$9 — add egg +\$3, avocado +\$3, bacon +\$3 (or all three +\$8)

PARFAIT BOWL — granola, strawberries, blueberries, honey, yogurt | \$8

PANCAKES (2 EA) — gluten free, made with almond flour, maple syrup, strawberry, chantilly cream, powder sugar | \$10

CLASSIC BREAKFAST — 2 eggs cooked to order (cheese optional), bacon, sourdough toast with jam | \$10 — substitute sausage +\$1 or ham steak +\$2

EASY TACO — scrambled egg, cheese, house salsa | \$4

PANCAKE BREAKFAST — 1 gluten free pancake, 2 eggs cooked to order (cheese optional), bacon | \$13

ADD-ONS

- Sausage +\$4
- Ham Steak +\$5
- Green Chile +\$1
- Bacon +\$3

SALADS & SOUPS

MEDITERRANEAN CHICKEN — mixed greens, chicken, kalamata olive, chickpea, quinoa, cucumber, bell pepper, pumpkin seed, feta, shaved red onion, green goddess dressing | \$16

TURKEY COBB — mixed greens, avocado, cherry tomato, cucumber, pickled onion, oven roasted turkey, bacon and blue cheese crumbles, green goddess dressing | \$16

ARUGULA CAESAR SALAD — arugula, romaine, tossed with house caesar dressing, focaccia crouton, parmesan | \$14 — add chicken +\$4, add salmon +\$9

THE PEOPLES SALAD — cucumber, avocado, cherry tomatoes, buttermilk ranch, mixed greens, parmesan crostini | \$13

TORTILLA SOUP — tortilla strips, corn, celery, carrots, and onions topped with shredded mozzarella | \$8 — add chicken +\$3, add avocado +\$3, add sour cream +\$1

SOUP OF THE MONTH — rotating | \$9

ADD-ONS

- Salmon +\$9
- Steak +\$8
- Diced Chicken +\$6
- Curry Chicken scoop +\$4

SANDWICHES

T.C.S. CLUB — turkey, ham, crispy bacon, white cheddar, sliced tomato, lettuce and roasted garlic aioli, toasted sourdough | \$14.5

PESTO TUNA — pesto mayo, sliced tomato, tuna salad, provolone, alfalfa sprouts, served open face on toasted 9-grain | \$13.5

MADRAS CURRY CHICKEN — apple-golden raisin curry chicken salad, sun-dried tomato aioli, shaved red onion, lettuce, toasted focaccia | \$14

TONY'S REUBEN — corned beef, secret sauce, sauerkraut, caramelized onion, bacon, swiss, toasted rye | \$15.5

STEAK BANH MI — steak, pickled veggies, sriracha mayo, jalapeno, cilantro | \$14

B.A.T. ARTICHOKE PESTO — bacon, arugula, tomato, house artichoke pesto, mayonnaise | \$12

GREENWICH — avocado, tomato, sun-dried tomato aioli, alfalfa sprouts, cucumber, lettuce, 9-grain | \$12.5 — add pepper jack or white cheddar +\$1, turkey or ham +\$4

SIDE ADD-ONS

- side salad: house balsamic, green goddess, ranch +\$3
- chips +\$3

SHAREABLES

MARGHERITA FLATBREAD — naan, roma tomato, shredded mozzarella, basil, olive oil, balsamic reduction | \$12

BBQ FLATBREAD — naan, house made bbq sauce, grilled chicken, bacon, roasted corn, mozzarella, pickled onions, cilantro | \$13

FOR THE TABLE PLATE — seasonal house made hummus, spinach dip, vegetable medley, warm naan | \$12.5

CHIPS & SALSA — corn tortilla chips, roasted salsa | \$8

SWEET POTATO WEDGES — baked sweet potato tossed with spices and herbs, served with house herb aioli, sriracha aioli | \$7

FRUIT BOWL — chef's selection of mixed fruit | \$8

KID'S MENU

KID'S GRILLED CHEESE — | \$7

CHICKEN NUGGETS — | \$7

CHEESE FLATBREAD — | \$9

TOTS — | \$7



WEEKEND BRUNCH

BANANA BREAD FRENCH TOAST — thick sliced blueberry banana bread, chantilly cream, powdered sugar | \$15 — half order of banana bread french toast served with two eggs and bacon | \$12
***substitutue sausage +\$1 or ham steak +\$2

FRENCH TOAST — thick sliced brioche, cinnamon-vanilla batter, chantilly cream, powdered sugar | \$14 — half order of french toast served with two eggs and bacon | \$11
***substitutue sausage +\$1 or ham steak +\$2

VEGGIE BREAKFAST TACOS — scrambled egg, shredded white cheddar, sweet potato, roasted bell pepper, pickled onion, roasted salsa | \$3.5 ea

BACON BREAKFAST TACOS — scrambled egg, shredded white cheddar, sweet potato hash, bacon, roasted salsa | \$4 ea

GOOD FOOD
SERVED DAILY
start up here!

COFFEE & TEA

AMERICANO — double shot of espresso & hot water
| 12oz: \$3.25, 16oz: \$3.5

ESPRESSO — double shot of espresso
| 4oz: \$3

DRIP COFFEE — drip coffee | 12oz: \$3.5

COLD BREW — cold brew coffee on ice
| 12oz: \$5, 16oz: \$5.5

CAFE AU LAIT — drip coffee & steamed milk
| 12oz: \$4, 16oz: \$4.75

CORTADO — double shot of espresso, steamed milk, foam cap | 8oz: \$4

CAPPUCCINO — double shot of espresso, a little steamed milk and a big foam cap | 12oz: \$4.5, 16oz: \$5.5

LATTE — double shot of espresso, steamed milk, foam cap | 12oz: \$4.5, 16oz: \$5.5

MOCHA — double shot of espresso, steamed milk, chocolate syrup, foam cap or whipped cream 12oz: \$5.5, 16oz: \$6.5

HOT CHOCOLATE — steamed milk and chocolate syrup, whipped cream optional | 12oz: \$4, 16oz: \$4.75

CHAI LATTE — fresh brewed rishi spicy masala chai tea with choice of milk | 12oz: \$5, 16oz: \$5.5

DIRTY CHAI — double shot of espresso, fresh brewed rishi spicy masala chai tea with choice of milk | 12oz: \$6, 16oz: \$6.5

ORGANIC TEA

- **green:** jasmine green
- **black:** earl grey, english breakfast
- **herbal:** mystic mint, valerian dream, tangerine ginger | \$4

ADD-ONS

- extra shot +\$2
- syrup: caramel, chocolate, white chocolate, hazelnut, honey, vanilla, lavender, cinnamon, macadamia, pistachio, mint +\$1.25
- alternative milk: almond, coconut, oat, soy +\$1.75

MIMOSAS

MAKE IT YOUR OWN — orange, pineapple, cranberry, peach | \$8

MAKE IT A FLIGHT — orange, pineapple, cranberry, tangerine | \$16

MAKE IT A BUCKET — choose two juices | \$35

TCS MIMOSA — tangerine, house lavender bitters, blueberry | \$9



BEER

COORS LIGHT — mtn. cold refreshment / 16 oz can | \$5

VALLEY BEER — lager / wren house brewing co / 4.6% abv | \$6

WHITE RASCAL — belgian white / avery brewing co / 5.6% abv | \$7

WOW WHEAT — american wheat / four peaks / 5% abv | \$7

VIVLI HAZE IPA — ipa / uncle bears / 6.4% abv | \$7

TOWER STATION BLOOD ORANGE IPA — ipa / mother road brewing / 7.3% abv | \$7

SAN DIEGO JAM — cider / bivouac / 6% abv | \$7

HARD CIDER OR HARD KOMBUCHA — seasonal varieties | \$6

ATHLETIC BREWING CO — non-alcoholic beer / 0 % abv | \$6

WINES BY THE GLASS

CHARDONNAY — Peirano Estate / Lodi, CA | \$10

PINOT GRIGIO — La Giana / Friuli, Italy | \$11

SAUVIGNON BLANC — Ant Moore / Marlborough, New Zealand | \$11

ROSE — Ontanon / Rioja, Spain | \$11

PROSECCO ROSE — J.P. Chenet / Languedoc, France | \$11

RED BLEND — Peirano Illusion / Lodi, CA | \$10

PINOT NOIR — Pali Wine Co / Santa Barbara / Sonoma County, CA | \$13

CABERNET SAUVIGNON — Kind Stranger / WA | \$15

DRINKS

FOUNTAIN DRINKS — pepsi products | \$4

ICED TEA — black & elderberry hibiscus | \$4

ARNOLD PALMER | \$4

LEMONADE — fresh squeezed | \$4

STRAWBERRY LEMONADE — made to order | \$5



COCKTAILS

ESPRESSO MARTINI — vodka, coffee liqueur, fresh espresso, simple syrup | \$13

ANTI-VAXXER — bourbon, ginger, lemon, honey, cayenne | \$11

DESERT SUNSET — reposado, orange liqueur, blood orange, agave, lime | \$11

THE HUGO — elderflower liqueur, brut, soda | \$9

GRIDDY UP — gin, aperol, tangerine, lemon, simple syrup | \$11

FORCE AWAKENS — bourbon, amaro nonino, coffee, salted maple foam | \$11

APEROL SPRITZ — aperol, brut, soda | \$9

KIR ROYALE — brut, black currant | \$9

BLOODY MARY — vodka, housemade bloody mary mix | \$11

NON-ALCOHOLIC COCKTAILS

MARBLE MULE — seedlip grove & big marble ginger beer | \$10

PHONY NOGRONI — carbonated water, fruit juice, bitter | \$10

EASTSIDE SPRITZ — seedlip garden, lime, simple, mint, cucumber | \$10

HIBISCUS COOLER — seedlip spice, hibiscus tea, agave, lime | \$10

