



Seasonal Specials

Pumpkin Pie Caramel Latte

Pumpkin Pie Syrup, Caramel Drizzle & Espresso Topped with Whipped Cream & Fall Spices

6

Fresh Hot Apple Cider

Topped with Whipped Cream & Fall Spices
(limited availability)

5

Apple & Pecan Oatmeal

Steel Cut Oats, Granny Smith Cinnamon Glazed Apples & Sugared Pecans Served w/ Milk, Brown Sugar, & Raisins

9

Cinnamon Pumpkin Spice Pancakes

Our Signature Batter Blended with Fresh Pumpkin and Topped with Cinnamon Praline Butter and Fall Spices

16

Pumpkin Bread French Toast

Three Slices of Homemade Pumpkin Bread Dipped in our Signature Batter, Topped with Candied Walnuts & Cinnamon Praline Butter

17

Fall Harvest Salad

Field Greens, Sliced Apples, Cranberries, Raisins, Sugared Pecans, Blue Cheese & Croutons Tossed with Homemade Cinnamon Honey Dressing

17

Breakfast and Lunch Menu



Beans are 100% Organic Direct Trade

Espresso Beverages

Vanilla and caramel sugar free syrups available.
Almond or oat milk add \$1.

Double Espresso	2.5
Café Americano	3.5
Cappuccino	4.5
Café Latte	4.5
Vanilla Latte	5
Vanilla Berry Latte	5
Cinnamon Spice Latte	5
Caramel Latte	5
Hazelnut Latte	5
Honey Toffee Nut Latte	5
Caramel Macchiato	5

Mocha Beverages

Topped with whipped cream.

Café Mocha	5
White Chocolate Mocha	5
Turtle Mocha	5
Mint Mocha	5
Almond Joy	5

Other Beverages

Organic French Roast Coffee	4
Organic Iced Coffee	3.5
Organic Numi Hot Teas	3.5
Black Currant Iced Tea	4
Pineapple Iced Green Tea	4
Chai Tea Latte	4
Lavender Matcha Latte	6
Hot Chocolate	4
White Hot Chocolate	4

Espresso Smoothies

Served with whipped cream.

Mocha • White Chocolate • Caramel • Mocha Coconut
Vanilla • Mint Mocha • Toffee Nut • Oreo Mint **6**

16 oz. Juices and Milk

(12 oz. .50 less).

*Fresh Squeezed Orange Juice	4.5
*Wildberry Orange Juice	4.5
*Fresh Grapefruit Juice	4.5
Apple Juice	3.5
Cranberry Juice	3.5
California Tomato Juice	3.5
Milk 2% Add Chocolate .50	3.5

Fountain Drinks

Pepsi/Diet Pepsi • Mug's Root Beer • Dr. Pepper
Mountain Dew • Sierra Mist • Orange Crush **3.5**

Flavored Lemonade

Strawberry • Kiwi • Blackberry • Pineapple • Raspberry
Mango • Cherry • Passionfruit (plain \$4) **4.5**

Smoothies

Chocolate Vanilla Swirl • Banana Split • Strawberry
Oreo Blast • Strawberry Vanilla • Banana Berry
Strawberry Mango • Strawberry Colada **5.5**

Specialty Pancakes (5 pieces)

Sub Gluten-Free Batter add \$2.

Buttermilk Pancakes 12

Add choice of fresh fruit,
chocolate chips or pecans \$2.

Cinnamon Roll 15

Cream cheese frosting, cinnamon sugar glaze,
powdered sugar and cinnamon.

Oreo S'mores 16

Marshmallow spread, oreo cookie crumbs,
white and dark chocolate chips,
chocolate anglaise.

Chocolate Chip Banana 16

White and dark chocolate chips with fresh
sliced banana and chocolate anglaise.

Blueberry Danish 17

Danish cream filling, blueberries,
almond streusel, cream cheese frosting and
blueberry coulis.

Banana Coconut Cream Pie 17

Banana cream filling, bananas, shredded coconut,
graham cracker cookies and caramel.

"Signature Berry Bliss" 17

Berry mascarpone filling, fresh berries, vanilla
cream anglaise and blackberry coulis.

Key Lime Pie 17

Sweet cream filling, blackberries, white chocolate,
cookie crumbles, blackberry coulis, lime zest.

All-Natural Grade AA Eggs*

Two Eggs Any Style

With choice of: veggie patties, bacon, turkey bacon, sausage
links/patties, turkey sausage, chicken sausage, corned beef
hash +\$1 or ham +\$1. Served with hash browns or fruit
and toast or pancakes. Sub specialty pancakes \$2. **16**

Minced Ham and Cheddar Eggs GF

3 scrambled eggs, sharp cheddar cheese and minced
ham off the bone. Served with hash browns or fruit and
toast or pancakes. Sub specialty pancakes \$2. **17**

Slow Roast Brisket Hash

12 hour brisket, roasted red peppers, onions and
sausage gravy served with two eggs on hash browns.
Toast or pancakes. Sub specialty pancakes \$2. **19**

Fried Chicken and Biscuits

Oven baked biscuits, fried buttermilk chicken,
homemade Italian sausage gravy, two eggs
and hash browns. **18**

Rustic Farm Egg Panini

2 over easy eggs, bacon, grilled tomatoes,
havarti cheese and basil on artisan
ciabatta with hash browns. **18**

Breakfast Burrito

Wheat tortilla, chorizo pork sausage, fresh jalapeños,
chihuahua, avocado, cilantro, scrambled eggs
with hash browns. **18**

Vegan Breakfast Hash GF

Hash browns, spinach, wild mushrooms, onions,
tomatoes, avocado and our homemade vegan patty.
Served with fruit. **17**

Gluten-Free Avocado Toast

Multi-grain gluten free toast, avocado red pepper spread,
feta, poached eggs and crushed red
pepper. Served with fruit. **18**

Specialty Benedicts*

Eggs Benedict

Toasted English muffin, poached eggs,
ham off the bone, homemade hollandaise
and hash browns. **17**

Florence Benedict

English muffin, chopped bacon, baby spinach,
poached eggs, homemade hollandaise
and hash browns. **17**

Los Altos Benedict

English muffin, chorizo pork sausage,
roasted red pepper, poached eggs, chipotle hollandaise,
pico de gallo and hash browns. **17**

Southern Benedict

Oven baked biscuits, sausage patties, poached eggs,
homemade creamy Italian sausage gravy
and hash browns. **17**

Corned Beef Benedict

English muffin, homemade hash, poached eggs,
chipotle hollandaise and hash browns. **17**

Sizzlin' Skillets* GF

Served with toast or pancakes. Cauliflower hash add \$1,
sub specialty pancakes add \$2, egg whites \$1

Denver

Hash browns, cheddar and jack cheeses, 2 eggs,
ham, bell peppers and onions. **18**

Butcher Block

Hash browns, cheddar and jack cheeses, 2 eggs, ham,
sausage, turkey sausage, chicken sausage and bacon. **18**

Garden

Hash browns, cheddar and jack cheeses, 2 eggs, mushrooms,
asparagus, spinach, onions, tomatoes and broccoli. **17**

Mexicana

Hash browns, cheddar and jack cheeses, 2 eggs, chorizo pork
sausage, fresh jalapeños, avocado, cilantro and onions. **19**

Barbacoa Chilaquiles

Corn tortilla chips, beef barbacoa,
chihuahua cheese, avocado, sour cream,
scallions, cilantro, salsa and 2 eggs. **19**

Homemade Corned Beef Hash

Hash browns, green peppers, onions, cheddar
and jack cheeses and 2 eggs. **18**

Eggs-quisite Omelettes* GF

Served w/hash browns or fruit and toast or pancakes. Sub specialty
pancakes add \$2, cauliflower hash add \$1, egg whites add \$1.

Choose-A-Cheese

Monterey jack, American, cheddar, Swiss, mozzarella,
provolone, pepper jack, feta, havarti, chihuahua or goat. **16**

Rutherford

Baby spinach, caramelized onions,
goat cheese and bacon. **18**

Veggie

Mushrooms, onions, tomatoes, bell peppers,
asparagus and broccoli. Add cheese \$1. **17**

Fresca

Olive oil infused sun-dried tomatoes, provolone,
fresh basil and avocado. add chicken sausage \$2. **17**

Espanola

Fresh jalapeños, avocado, onions, cilantro, mushrooms,
chorizo pork sausage and chihuahua cheese on a bed
of tortillas. Served with homemade salsa. **19**

Napa Valley Fig

California figs, scallions, applewood bacon and aged
havarti cheese. tossed with extra virgin olive oil. **18**

Wild Mushroom and Prosciutto

Provolone cheese, prosciutto ham, herb roasted
cremini, oyster and shitake mushrooms. **18**

Create Your Own Signature Omelette 17

Choose 2 items. each additional item add .50

Bacon • Sausage • Ham • Chorizo • Avocado • Onions
Figs • Mushrooms • Spinach • Cilantro • Basil
Chipotle • Bell Peppers • Tomatoes • Broccoli
Asparagus • Choice of Cheese

* Cooked to Order GF = Gluten Friendly

* Consuming undercooked meat or eggs may increase your risk of foodborne illness.

Breakfast and Lunch Menu



Oatmeal and Greek Yogurt

Oatmeal served with cinnamon, milk, brown sugar and raisins.

Steel-Cut Oatmeal	6
Almond Banana Oatmeal	9
Cranberry Walnut Oatmeal	9
Wildberry Crunch Oatmeal	9
Wildberry Crunch Greek Yogurt	10

Succulent Fruits

Sliced Melons	6
Sliced Bananas	4
Grapefruit Half	4
Sliced Strawberries	6
Seasonal Fruit Plate	8

Sizzlin' Sides

Ham off the Bone	6
Honey Cured Bacon	5
Turkey Bacon	5
Turkey Sausage Patties	5
Sausage Links or Patties	5
Chicken Sausage Links	5
Homemade Veggie Patties	5
Homemade Corned Beef Hash	6

Extras n' Stuff

Toast (Multi-Grain G/F add \$1)	4
Hash Browns	4
Cauliflower Hash	5
Biscuit and Homemade Gravy	5
Bagel with Cream Cheese	5
Seasoned Fries	4
Homemade Potato Chips	4
Sweet Potato Fries	5
Homemade Soup of the Day	6
100% Pure Maple Syrup	2
Wildberry Coffee Mug (16oz)	10
All Natural Wildberry Preserves (16oz)	10

Little Berries

12 and under only please.
Juice or soda included with entrees when dining in.
(fresh oj add \$1).

Silver Dollar Pancakes <i>Chocolate Chips Add .50</i>	5
Fruity Pebble Pancakes	6
Fresh Berry Pancakes	6
Oreo S'more Pancakes	6
Cinnamon Roll Pancakes	6
Berry Bliss Pancakes	7
French Toast	6
PB and J with Fries or Fruit	6
Grilled Cheese with Fries or Fruit	6
Turkey Sammie with Fries or Fruit	7
Chicken Tenders with Fries or Fruit	7

Belgian Waffles

Sub gluten-free batter add \$2 or a la mode add \$2.

Pure Belgian 12
Fried Chicken and Waffle Fried tenders, candied peppered bacon, sliced jalepeño. 18
"Signature Berry Bliss" Berry mascarpone filling, fresh berries, vanilla cream anglaise and blackberry coulis. 17
Strawberry Chocolate White and dark chocolate chips, strawberries, chocolate anglaise. 16
Oreo à la Mode Vanilla ice cream, oreo crumbles, chocolate and caramel drizzle. 17
Granola Berry Whole wheat almond granola with fresh berries and honey drizzle. 17
Banana Pecan Cream Pie Chopped pecans, sliced bananas, banana cream, caramel, cookie crumbs. 17
Gluten-Free Honey Berry Strawberries, blackberries, blueberries and honey drizzle. 17

French Toast Creations

(3 pieces).

Brioche French Toast 13
Granola Berry Whole wheat almond granola with fresh berries and honey drizzle. 17
"Signature Berry Bliss" Berry mascarpone filling, fresh berries, vanilla cream anglaise and blackberry coulis. 17
Churro Toast Sticks Cinnamon sugar glaze with cream cheese frosting and caramel drizzle. 17
Strawberry Almond Fresh strawberries, sliced almonds, vanilla anglaise. 17
S'mores Toast Marshmallow spread, chocolate chips, graham cracker anglaise. 17
Red Velvet Cake Fresh strawberries and vanilla anglaise. 17
Chocolate Banana Bread White and Dark chocolate chips with sliced bananas on top. 17

Signature Sandwiches

Served with fries, chips or fruit. Sub sweet potato fries \$1. Sub homemade soup or side salad (field greens, red onion, cucumber, carrots and tomatoes served w/ coco berry vinaigrette) add \$2.

Orchard Chicken Salad All white meat chicken salad, apples, grapes, cranberries, celery and raisins with lettuce and tomatoes on wheat toast. 16	The Tavern Burger Proprietary blend of brisket, angus and chuck with red onion, lettuce, tomato and pickle served on a sesame brioche bun. Cheese add \$1, sautéed mushrooms .50, smoked peppered bacon add \$2. 18
"WB" B.L.T. Bacon, romaine, dill pickles, seasoned tomatoes, over medium egg and roasted garlic parmesan mayo on sour dough. 16	Brisket Grilled Cheese Slow roast brisket, cheddar, havarti, pepper jack, mushrooms and onions grilled on buttery brioche bread. 18
Cranberry Turkey Honey smoked turkey, peppered bacon, cheddar, cranberry mayo and field greens on a warm artisan pretzel bun. 17	Homemade Veggie Burger Brown rice, black beans, almonds, fresh veggies, avocado, spicy mayo, gouda cheese and crispy onions on a sesame brioche bun. 16
Gluten-Free Chicken Club Peppered bacon, mozzarella cheese, homemade honey mustard, lettuce and tomato on gluten free multi-grain toast. 17	

Refreshing Salads

Salads can be prepared gluten-free upon request without bread.

Homemade Soup and Half Salad Mon-Fri only. Homemade soup and choice of salad with homemade dressings. 12	BBQ Chicken Tortilla Salad Corn, tomatoes, black beans, pepper jack cheese, avocado, tortilla strips, crispy onion strings and chipotle ranch. 17
Thai Chicken Salad Mango, tomatoes, cucumbers, carrots, avocado, cilantro, wontons, peanuts, chinese noodles and Thai dressing. 17	Chipotle Chicken Salad Cheddar, corn, tortilla strips, buffalo style chicken strips and pico de gallo tossed with chipotle ranch dressing. 17
Wildberry Salad GF Greens tossed with coco berry® dressing, sugared pecans, goat cheese, mandarin oranges, grapes and fresh berries. 17	Mediterranean Chicken Pita Salad GF Greens, bell pepper, cucumbers, feta, red onion, greek olives, grape tomatoes, warm pita and oregano vinaigrette. 17
Chopped Salad GF Chicken, avocado, tomatoes, bleu cheese, bacon, scallions, corn, tortilla strips and honey citrus dressing. 17	Blackened Chicken Caesar Chopped greens, blackened chicken, parmesan chips, croutons and creamy caesar dressing. 17

Wild Pan Crepes™

(3 pieces).

Blueberry Danish Danish cheese filling, blueberries, almond streusel, cream cheese frosting, blackberry coulis. 17
"Signature Berry Bliss" Berry mascarpone filling, fresh berries, vanilla cream anglaise and blackberry coulis. 17
Granola Berry Whole wheat almond granola with fresh berries and honey drizzle. 17
Banana Coconut Cream Pie Banana cream pie filling, sliced bananas, shredded coconut, crumbled graham cracker cookies and caramel. 17
Creamy Nutella Nutella inside and on top with optional fresh fruit. Fresh sliced bananas or strawberries add \$2. 17
Turtle Pecan Candied pecans, chocolate anglaise and caramel drizzle. 17
Rocky Mountain Ham, bell peppers, onions, scrambled eggs, sour cream and cheddar (2 pieces). 17

Paninis and Wraps

Served with fries, chips or fruit. Sub sweet potato fries add \$1. Sub homemade soup or side salad add \$2.

Tuscan Chicken Panini Chicken breast layered with havarti cheese, basil sun-dried tomatoes and basil mayo on fresh baked Italian ciabatta. 17
Turkey Pepper Jack Panini Honey smoked turkey, pepper jack cheese, spicy mayo, peppered bacon and roasted bell peppers on sun-dried tomato focaccia. 17
Spicy Tuna Salad Panini Albacore tuna tossed with jalapeños, tomatoes, onions, cilantro and topped with pepper jack cheese on sour dough. 17
Buffalo Chicken Wrap Fried buffalo chicken, tortilla strips, pico de gallo, corn, cheddar, lettuce and chipotle ranch in a wheat tortilla. 17
Southwest Veggie Wrap Wheat tortilla, pepper jack cheese, bell peppers, avocado, corn, scallions, black beans and chipotle ranch. Blackened chicken add \$2. 16