

TANGERINE

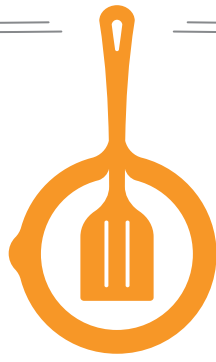
HOUSE SPECIALTIES

- STEAK & EGGS*** **GLUTEN FREE** 17.99
Grilled hanger steak, pinto beans, pico de gallo, potato home fries, collard greens, two sunny side up eggs and green chili.
- CORNED BEEF HASH*** **GLUTEN FREE +1.89** 16.59
House made corned beef, onions, bacon, potatoes, house spice blend, two sunny side up eggs, pickles and choice of toast.
- CHICKEN & WAFFLES** 16.49
Fresh Belgian waffle, fried chicken breast, cinnamon butter and potato home fries.
- VEGGIE HASH*** **VEGGIE GLUTEN FREE +1.89** 14.99
Carrots, caramelized onions, mushrooms, spinach, red peppers, potatoes on a bed of pumpkin purée, topped with balsamic reduction, cumin spiced pepitas, two sunny side up eggs and choice of toast.
- THE VEGAN** **VEGAN GLUTEN FREE** 14.99
Seasoned tempeh, avocado, fresh greens, collard greens, caramelized onions, carrots, pinto beans, potato home fries, red pepper-almond Romesco sauce and walnut pesto.
- PUTTANESCA SCRAMBLE*** **VEGGIE GLUTEN FREE +1.89** 12.89
Three eggs with tomato, kalamata olives, garlic, capers, onion, fresh herbs and choice of toast.
- HUEVOS RANCHEROS*** **VEGGIE GLUTEN FREE** 14.99
Corn tortilla, pinto beans, chipotle sauce, avocado, pico de gallo, sour cream, queso fresco, pickled jalapeños, fresh corn chips, potato home fries and two sunny side up eggs.
- SAUSAGE BURRITO*** 14.99
Scrambled eggs, sausage, bacon, potatoes, chipotle sauce, pinto beans, cheddar cheese and pico de gallo.
SMOTHER IT WITH HOUSE MADE VEGAN GREEN CHILI 2.99
- VEGETARIAN BURRITO*** **VEGGIE** 13.99
Scrambled eggs, spinach, red peppers, onions, potatoes, pinto beans, pico de gallo, chipotle sauce and queso fresco cheese.
SMOTHER IT WITH HOUSE MADE VEGAN GREEN CHILI 2.99
- BREAKFAST TACOS*** **GLUTEN FREE** 14.99
Three corn tortillas, pinto beans, avocado crema, pico de gallo, queso fresco cheese, scrambled eggs with choice of: bacon, sausage*, salmon (+\$1) or vegetables (sorry no mixing). Served with potato home fries.
- YOGURT BOWL** **VEGGIE GLUTEN FREE +GRANOLA +2.79** 9.69
Walnuts, strawberries, blueberries, banana.
- EGGS YOUR WAY*** **VEGGIE GLUTEN FREE +1.89** 9.59
Two eggs with potato home fries and choice of toast.

EGGS BENEDICTS*

TWO POACHED EGGS OVER AN ENGLISH MUFFIN (**GLUTEN FREE +1.89**) WITH HOLLANDAISE SAUCE AND POTATO HOME FRIES.

- VEGGIE** **VEGGIE** 13.99
Walnut pesto, spinach, tomato and avocado.
- MUSHROOM** **VEGGIE** 14.79
Sautéed crimini mushrooms, collard greens, brie cheese, caramelized onions and walnuts.
- SALMON CAPER** 15.99
Honey smoked salmon, onion, capers and fresh spinach.
- TURKEY BRIE** 14.99
Sliced turkey breast, brie cheese, arugula and house made blackberry preserves.
- CLASSIC** 12.99
Sliced smoked ham and fresh spinach.
- MEXICAN** **GLUTEN FREE** 14.99
Sausage, queso fresco cheese, pinto beans, chipotle sauce, pickled jalapeños and pico de gallo over crispy corn tortilla (not served with an English muffin).
- BACON AVOCADO** 14.99
Bacon, arugula, tomato, avocado and balsamic reduction.
- REUBEN BENEDICT** 15.99
Corned beef, caramelized onions, Swiss cheese and sauerkraut.



TANGERINE

PANCAKES & WAFFLES

MAKE IT **GLUTEN FREE +1.89**, ADD ORGANIC MAPLE SYRUP 1.49.

BUTTERMILK PANCAKES VEGGIE	8.99	STRAWBERRY & BANANA WAFFLE VEGGIE	14.29
Three pancakes, includes one topping and syrup.		Fresh Belgian waffle topped with strawberries, banana and walnuts.	
BLR PANCAKES VEGGIE	11.59	PEAR FRENCH TOAST VEGGIE	13.99
Three buttermilk pancakes topped with blueberry sauce, blueberries and lemony ricotta.		Brioche French toast topped with spiced pear sauce, pecans and cinnamon butter.	
STRAWBERRY & CARAMEL PANCAKES VEGGIE	12.79	STRAWBERRY FRENCH TOAST VEGGIE	14.49
Three buttermilk pancakes topped with strawberries, strawberry sauce, almonds and salted caramel sauce.		Brioche French toast topped with strawberries, almonds, strawberry sauce, goat cheese and sweet balsamic reduction.	
CHOCOLATE & PEANUT PANCAKES VEGGIE	12.99		
Three buttermilk pancakes topped with chocolate chips, banana, peanuts and peanut-toffee sauce.			

OMELETS

3 EGGS, SERVED WITH CHOICE OF TOAST: SOURDOUGH, RYE, MULTI-GRAIN, ENGLISH MUFFIN (**GLUTEN FREE +1.89**).

VEGGIE VEGGIE GLUTEN FREE +1.89	14.99	CAPRESE VEGGIE GLUTEN FREE +1.89	14.59
Onion, spinach, carrot, tomato, walnut pesto and choice of one cheese: Swiss, goat, brie, queso fresco, gorgonzola, pecorino romano, cheddar, mozzarella.		Open face omelet topped with mozzarella cheese, arugula, tomatoes, balsamic onions and walnut pesto.	
BUILD YOUR OWN GLUTEN FREE +1.89	15.99	MUSHROOM & SWISS VEGGIE GLUTEN FREE +1.89	15.99
Choice of sausage*, bacon, turkey, ham, or salmon (+\$1), and one vegetable, and choice of one cheese: Swiss, goat, brie, queso fresco, gorgonzola, pecorino romano, cheddar, mozzarella. Additional ingredients at additional charge.		Sautéed crimini mushrooms, Swiss cheese, balsamic onions, spinach and walnut pesto.	
		SALMON & COLLARD GREENS GLUTEN FREE +1.89	16.99
		Honey smoked salmon, collard greens, capers, onions and sour cream on the side.	

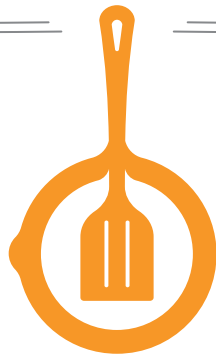
SIDES & EXTRAS

Bacon, pork sausage patty*, chicken sausage patty	4.39	French fries or potato home fries	3.39	Side corned beef hash	7.99
Chicken Breast - grilled or fried	6.29	Sautéed spinach	3.39	Sliced fresh avocado	1.49
Honey smoked salmon filet	8.79	Cooked collard greens	3.39	Single large pancake	5.99
Grilled hanger steak*	8.79	Pinto beans	3.39	Plain waffle	9.49
Sliced ham or turkey breast	4.39	Vegan green chili	2.99	Plain French toast	7.99
Sautéed local organic tempeh	5.99	Gluten free toast or gluten free English muffin	2.99	CHEESES:	1.79
Small side of fruit	4.29	TOAST: sourdough, multigrain, rye or English muffin	1.79	Swiss, goat, brie, queso fresco, gorgonzola, pecorino romano, cheddar, or mozzarella.	
Organic maple syrup	1.49				

*CONSUMING ITEMS THAT ARE SERVED RAW OR UNDER COOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS, MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

WE ARE NOT A GLUTEN FREE FACILITY, CROSS CONTAMINATION IS LIKELY. **GLUTEN FREE** IS NOT GUARANTEED TO BE GLUTEN FREE.

A "KITCHEN FEE" % IS ADDED TO ALL CHECKS. A PORTION OF THIS WILL GO DIRECTLY TO THE KITCHEN STAFF AND A PORTION TO HELP CONTEND WITH INCREASING AND FLUCTUATING PRODUCT COSTS AND AVAILABILITY.



TANGERINE

SANDWICHES

SUBSTITUTE GREEN SALAD FOR POTATOES 1.49 ADD SLICED FRESH AVOCADO 1.49. SUBSTITUTE **GLUTEN FREE BREAD +1.89.**

PESTO & EGG SAMMY* VEGGIE	9.99	GRILLED CHICKEN	14.99
One fried egg, walnut pesto, tomato, balsamic reduction, arugula and choice of cheese on a brioche bun, with potato home fries.		Seasoned grilled chicken breast, tomato, avocado, fresh greens, mozzarella cheese and balsamic mayo on sourdough, with French fries.	
MEAT & EGG SAMMY*	11.99	FRIED CHICKEN	14.99
Choice of sausage, bacon, turkey or ham, one fried egg, spinach, dijon mayo and choice of cheese on a brioche bun, with potato home fries.		Fried chicken breast, pickles, balsamic mayo, fresh arugula and balsamic onions on a brioche bun, with French fries.	
TOMATO & MOZZARELLA VEGGIE	12.99	TURKEY BACON	14.99
Mozzarella, tomato, walnut pesto, arugula and balsamic onions, on sourdough, with French fries.		Sliced turkey, bacon, cheddar, mayo and pickled jalapeños on rye, with French fries.	
TANGERINE'S "MONTE CRISTO"	15.99	BLT	13.99
Brioche French toast slices assembled with Swiss cheese, sliced ham and turkey, with a side of blackberry preserves and potato home fries.		Bacon, fresh tomato, balsamic mayo and lettuce on sourdough, with French fries.	
TANGERINE REUBEN SANDWICH	15.79	TANGERINE BURGER*	15.99
House made sliced corned beef, Swiss cheese, sauerkraut, dijon mayo and caramelized onions on rye, with French fries.		All natural beef burger on a brioche bun with caramelized onions, pickles, fresh tomato and lettuce, with French fries. ADD CHEESE 1.79 ADD SAUTEED MUSHROOMS 1.89	

SALADS

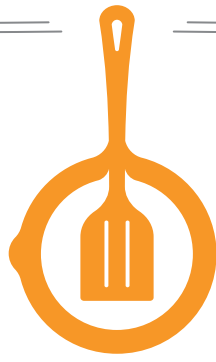
ADD A PROTEIN: CHICKEN 6.29, SALMON 8.79, HANGER STEAK 8.79, TEMPEH 5.99.

GREEN SALAD VEGAN GLUTEN FREE	8.99	GORGONZOLA SALAD VEGGIE	12.49
Mixed greens, lemon vinaigrette, carrot, onions and tomato.		Mixed greens, balsamic vinaigrette, gorgonzola, tomato, caramelized onions, croutons and pecans.	
EGGS ON SALAD* VEGGIE GLUTEN FREE +1.89	12.99	SMOKED SALMON SALAD GLUTEN FREE	17.99
Two sunny side up eggs over mixed greens with lemon vinaigrette, onions, red pepper, carrot, tomato and choice of toast.		Honey smoked salmon filet over mixed greens with lemon vinaigrette, goat cheese, capers, onions and walnuts.	
GRILLED CHICKEN SALAD	15.59	STEAK & ARUGULA SALAD* GLUTEN FREE	17.99
Grilled chicken breast over mixed greens with balsamic vinaigrette, raisins, caramelized onions, walnuts, croutons and shaved carrot.		Grilled hanger steak over arugula with balsamic vinaigrette, gorgonzola cheese, caramelized onions, shaved carrot and tomato.	

*CONSUMING ITEMS THAT ARE SERVED RAW OR UNDER COOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS, MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

WE ARE NOT A GLUTEN FREE FACILITY, CROSS CONTAMINATION IS LIKELY. **GLUTEN FREE** IS NOT GUARANTEED TO BE GLUTEN FREE.

A "KITCHEN FEE" % IS ADDED TO ALL CHECKS. A PORTION OF THIS WILL GO DIRECTLY TO THE KITCHEN STAFF AND A PORTION TO HELP CONTEND WITH INCREASING AND FLUCTUATING PRODUCT COSTS AND AVAILABILITY.



TANGERINE

COFFEES

PROUDLY BREWING LOCALLY CRAFT ROASTED SALTO COFFEE WORKS, NEDERLAND.

Espresso	3.49	Drip coffee, Strong & Bottomless	3.89
Americano	3.49	Cold brew (Summer Only)	4.29
Cortado or macchiato	4.49	Florentine	4.69
Cappuccino	4.89	Add whipped cream	+1.29
Latte	4.99	Add flavor shot	+ .89
Mocha	6.39	Add chocolate sauce	+1.49
Extra espresso double shot	+2.59	Substitute almond, coconut, oat, soy milk	+1.09

TEAS

House made chai	4.69	Matcha latte	4.89
Dirty chai	6.69	Golden Root turmeric latte	5.39
Organic Allegro teas	3.99	Golden Root "chai" latte	5.99
Cambric	4.49	Rowdy Mermaid Kombucha	5.99
London fog	4.89	Savory Peach	

JUICES

Freshly squeezed OJ	5.79 / 4.29
House made lemonade	4.59 / 3.49
Grapefruit or apple	3.99 / 2.99
Naked Juice smoothies	4.99
Mighty Mango or Strawberry-Banana	

TOAST WORTHY

ESPRESSO MARTINI Espresso, vodka, Kahlua 10.99

PALOMA
Sparkling cava, tequila, lime, grapefruit juice 9.99

MIMOSA
Sparkling cava & fresh squeezed OJ 8.99
Add a fruit purée for .89
Large format (750 mL bottle) Mimosas 36

BELLINI
Sparkling cava and a fruit purée 8.89
Choose one: raspberry, blackberry or peach
Large format (750 mL bottle) Bellinis 36

FRENCH 75
Sparkling cava, gin, elderflower liqueur, lemon, simple syrup 9.99

LAVENDER SPRITZ
Sparkling cava, rum, lemon, lavender syrup, soda 9.99

BLOODY MARY
House made spiced bloody mix with Colorado "Mell" grain vodka 9.49

SUNRISE
Tequila, fresh squeezed OJ, raspberry purée 9.89

WINE

Pinot Grigio	8.99
Chardonnay	8.99
Sparkling Freixenet Spanish cava	8.49 glass / 32 bottle
Cabernet Sauvignon	8.99

BEER (rotating selections) 5.99
Michelada any beer with bloody mix & lime +1.69
Beerмосa - beer & fresh squeezed OJ 7.49

BOOZY IRISH COFFEE Whiskey, Irish cream 8.49

KEOKE COFFEE Brandy, Kahlua, Crème de cacao 9.49

HOT TODDY Whiskey, honey, lemon, cinnamon 9.39

SPIKED CHAI House made chai, milk, whiskey 9.69

MOCKTAILS

GOLDEN LEMONADE
Golden Root turmeric & house made lemonade 6.99

ICED STRAWBERRY MATCHA
Strawberry purée, oat milk, matcha tea, over ice 6.99

MAKE ONE OF THESE DRINKS A MOCKTAIL
Lavender Spritz, Bloody Mary, Sunrise 6.99