

TANGERINE

HOUSE SPECIALTIES

STEAK & EGGS* GLUTEN FREE

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 +\$

House made corned beef, onions, bacon, potatoes, house spice blend, two sunny side up eggs, pickles and choice of toast.

CHICKEN & WAFFLES

Fresh Belgian waffle, fried chicken breast, cinnamon butter and potato home fries.

VEGGIE HASH* VEGGIE GLUTEN FREE +\$

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

Seasoned tempeh, avocado, fresh arugula, collard greens, caramelized onions, carrots, pinto beans, potato home fries, red pepper-almond Romesco sauce and walnut pesto.

PUTTANESCA SCRAMBLE* VEGGIE GLUTEN FREE +\$

Three eggs with tomato, kalamata olives, garlic, capers, onion, fresh herbs and choice of toast.

EGGS BENEDICTS*

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

VEGGIE VEGGIE

Walnut pesto, spinach, tomato and avocado.

MUSHROOM VEGGIE

Sautéed crimini mushrooms, collard greens, brie cheese, caramelized onions and walnuts.

SALMON CAPER

Honey smoked salmon, onion, capers and fresh spinach.

TURKEY BRIE

Sliced turkey breast, brie cheese, arugula and house made blackberry preserves.

HUEVOS RANCHEROS* VEGGIE GLUTEN FREE

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*

Scrambled eggs, sausage, bacon, potatoes, chipotle sauce, pinto beans, cheddar cheese and pico de gallo.

SMOTHER IT WITH HOUSE MADE VEGAN GREEN CHILI +\$

VEGETARIAN BURRITO* VEGGIE

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

Three corn tortillas, pinto beans, avocado crema, pico de gallo, queso fresco cheese, scrambled eggs with choice of: bacon, sausage*, salmon (+\$) or vegetables (sorry no mixing). Served with potato home fries.

YOGURT BOWL VEGGIE GLUTEN FREE +GRANOLA +\$

Walnuts, strawberries, blueberries, banana.

EGGS YOUR WAY* VEGGIE GLUTEN FREE +\$

Two eggs with potato home fries and choice of toast.

CLASSIC

Sliced smoked ham and fresh spinach.

MEXICAN GLUTEN FREE

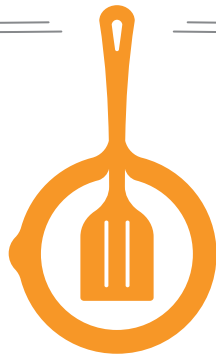
Sausage, queso fresco cheese, pinto beans, chipotle sauce, pickled jalapeños and pico de gallo over crispy corn tortilla (not served with an English muffin).

BACON AVOCADO

Bacon, arugula, tomato, avocado and balsamic reduction.

REUBEN BENEDICT

Corned beef, caramelized onions, Swiss cheese and sauerkraut.



TANGERINE

PANCAKES & WAFFLES

MAKE IT **GLUTEN FREE +\$**, ADD ORGANIC MAPLE SYRUP +\$

BUTTERMILK PANCAKES **VEGGIE**

Three pancakes, includes one topping and syrup.

BLR PANCAKES **VEGGIE**

Three buttermilk pancakes topped with blueberry sauce, blueberries and lemony ricotta.

STRAWBERRY & CARAMEL PANCAKES **VEGGIE**

Three buttermilk pancakes topped with strawberries, strawberry sauce, almonds and salted caramel sauce.

CHOCOLATE & PEANUT PANCAKES **VEGGIE**

Three buttermilk pancakes topped with chocolate chips, banana, peanuts and peanut-toffee sauce.

STRAWBERRY & BANANA WAFFLE **VEGGIE**

Fresh Belgian waffle topped with strawberries, banana and walnuts.

PEAR FRENCH TOAST **VEGGIE**

Brioche French toast topped with spiced pear sauce, pecans and cinnamon butter.

STRAWBERRY FRENCH TOAST **VEGGIE**

Brioche French toast topped with strawberries, almonds, strawberry sauce, goat cheese and sweet balsamic reduction.

OMELETS

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

VEGGIE **VEGGIE** **GLUTEN FREE +\$**

Onion, spinach, carrot, tomato, walnut pesto and choice of one cheese: Swiss, goat, brie, queso fresco, gorgonzola, pecorino romano, cheddar, mozzarella.

BUILD YOUR OWN **GLUTEN FREE +\$**

Choice of sausage*, bacon, turkey, ham, or salmon (+\$), and one vegetable, and choice of one cheese: Swiss, goat, brie, queso fresco, gorgonzola, pecorino romano, cheddar, mozzarella. Additional ingredients at additional charge.

CAPRESE **VEGGIE** **GLUTEN FREE +\$**

Open face omelet topped with mozzarella cheese, arugula, tomatoes, balsamic onions and walnut pesto.

MUSHROOM & SWISS **VEGGIE** **GLUTEN FREE +\$**

Sautéed crimini mushrooms, Swiss cheese, balsamic onions, spinach and walnut pesto.

SALMON & COLLARD GREENS **GLUTEN FREE +\$**

Honey smoked salmon, collard greens, capers, onions and sour cream on the side.

SIDES & EXTRAS

Bacon, pork sausage patty*,
chicken sausage patty
Chicken Breast - grilled or fried
Honey smoked salmon filet
Grilled hanger steak*
Sliced ham or turkey breast
Sautéed local organic tempeh
Small side of fruit
Organic maple syrup

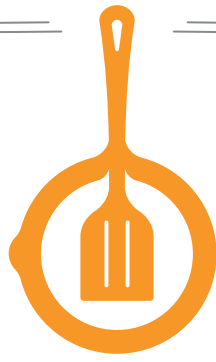
French fries or potato home fries
Sautéed spinach
Cooked collard greens
Pinto beans
Vegan green chili
Gluten free toast or gluten free
English muffin
TOAST: sourdough, multigrain, rye
or English muffin

Side corned beef hash
Sliced fresh avocado
Single large pancake
Plain waffle
Plain French toast
CHEESES:
Swiss, goat, brie, queso fresco,
gorgonzola, pecorino romano,
cheddar, or mozzarella.

*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 +\$ ADD SLICED FRESH AVOCADO +\$. SUBSTITUTE **GLUTEN FREE BREAD** +\$.

PESTO & EGG SAMMY* **VEGGIE**

One fried egg, walnut pesto, tomato, balsamic reduction, arugula and choice of cheese on a brioche bun, with potato home fries.

MEAT & EGG SAMMY*

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.

TOMATO & MOZZARELLA **VEGGIE**

Mozzarella, tomato, walnut pesto, arugula and balsamic onions, on sourdough, with French fries.

TANGERINE'S "MONTE CRISTO"

Brioche French toast slices assembled with Swiss cheese, sliced ham and turkey, with a side of blackberry preserves and potato home fries.

TANGERINE REUBEN SANDWICH

House made sliced corned beef, Swiss cheese, sauerkraut, dijon mayo and caramelized onions on rye, with French fries.

GRILLED CHICKEN

Seasoned grilled chicken breast, tomato, avocado, fresh greens, mozzarella cheese and balsamic mayo on sourdough, with French fries.

FRIED CHICKEN

Fried chicken breast, pickles, balsamic mayo, fresh arugula and balsamic onions on a brioche bun, with French fries.

TURKEY BACON

Sliced turkey, bacon, cheddar, mayo and pickled jalapeños on rye, with French fries.

BLT

Bacon, fresh tomato, balsamic mayo and lettuce on sourdough, with French fries.

TANGERINE BURGER*

All natural beef burger on a brioche bun with caramelized onions, pickles, fresh tomato and lettuce, with French fries.

ADD CHEESE +\$ ADD SAUTEED MUSHROOMS +\$

SALADS

ADD A PROTEIN: CHICKEN +\$, SALMON +\$, HANGER STEAK +\$, TEMPEH +\$

GREEN SALAD **VEGAN GLUTEN FREE**

Mixed greens, lemon vinaigrette, carrot, onions and tomato.

EGGS ON SALAD* **VEGGIE GLUTEN FREE +\$**

Two sunny side up eggs over mixed greens with lemon vinaigrette, onions, red pepper, carrot, tomato and choice of toast.

GRILLED CHICKEN SALAD

Grilled chicken breast over mixed greens with balsamic vinaigrette, raisins, caramelized onions, walnuts, croutons and shaved carrot.

GORGONZOLA SALAD **VEGGIE**

Mixed greens, balsamic vinaigrette, gorgonzola, tomato, caramelized onions, croutons and pecans.

SMOKED SALMON SALAD **GLUTEN FREE**

Honey smoked salmon filet over mixed greens with lemon vinaigrette, goat cheese, capers, onions and walnuts.

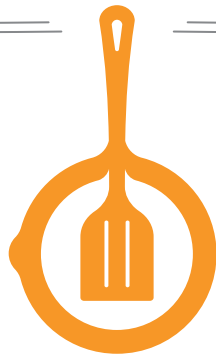
STEAK & ARUGULA SALAD* **GLUTEN FREE**

Grilled hanger steak over arugula with balsamic vinaigrette, gorgonzola cheese, caramelized onions, shaved carrot and tomato.

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COFFEES

PROUDLY BREWING LOCALLY CRAFT ROASTED SALTO COFFEE WORKS, NEDERLAND.

Espresso
Americano
Cortado or macchiato
Cappuccino
Latte
Mocha
Extra espresso double shot

Drip coffee, Strong & Bottomless
Cold brew (Summer Only)
Florentine
Add whipped cream
Add flavor shot
Add chocolate sauce
Substitute almond, coconut, oat, soy milk

TEAS

House made chai
Dirty chai
Organic Allegro teas
Cambric
London fog

Matcha latte
Golden Root turmeric latte
Golden Root "chai" latte
Rowdy Mermaid Kombucha
Savory Peach

JUICES

Freshly squeezed OJ Lg or Sm
House made lemonade Lg or Sm
Grapefruit or apple Lg or Sm
Naked Juice smoothies
Mighty Mango or Strawberry-Banana

TOAST WORTHY

ESPRESSO MARTINI Espresso, vodka, Kahlua

PALOMA
Sparkling cava, tequila, lime, grapefruit juice

MIMOSA
Sparkling cava & fresh squeezed OJ
Add a fruit purée +\$
Large format (750 mL bottle) Mimosas

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

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

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

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

SUNRISE
Tequila, fresh squeezed OJ, raspberry purée

WINE

Pinot Grigio
Chardonnay
Sparkling Freixenet Spanish cava glass or bottle
Cabernet Sauvignon

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

BOOZY IRISH COFFEE Whiskey, Irish cream

KEOKE COFFEE Brandy, Kahlua, Crème de cacao

HOT TODDY Whiskey, honey, lemon, cinnamon

SPIKED CHAI House made chai, milk, whiskey

MOCKTAILS

GOLDEN LEMONADE
Golden Root turmeric & house made lemonade

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

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