

TANGERINE

HOUSE SPECIALTIES

EGGS YOUR WAY* VEGGIE GFO +\$

Two eggs with potato home fries and choice of toast.

AVOCADO TOAST* VEGGIE GFO +\$

Breadworks multigrain toast topped with sliced avocado, almond romesco sauce, diced tomato, crispy onions, one over medium egg, with potato home fries.

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, green chili, pinto beans, cheddar cheese and pico de gallo. **SMOTHER IT WITH VEGAN GREEN CHILI 2.99**

VEGETARIAN BURRITO* VEGGIE

Scrambled eggs, spinach, red peppers, onions, potatoes, pinto beans, chipotle sauce, green chili, pico de gallo, and queso fresco cheese.

SMOTHER IT WITH 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 (+\$2) or vegetables (sorry no mixing), with potato home fries.

EGGS BENEDICTS*

TWO POACHED EGGS ON AN ENGLISH MUFFIN (GLUTEN FREE MUFFIN OR QUINOA CAKES - GFO +1.99), WITH HOLLANDAISE SAUCE AND POTATO HOME FRIES.

CLASSIC GFO +\$

Sliced smoked ham and fresh spinach.

BACON AVOCADO GFO +\$

Bacon, arugula, tomato, avocado and balsamic reduction.

MUSHROOM VEGGIE GFO +\$

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

AMALFI VEGGIE GLUTEN FREE

Charred roma tomatoes, walnut pesto, toasted walnuts and feta cheese over quinoa cakes (No English muffin).

VEGGIE HASH* VEGGIE GFO +\$

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

PUTTANESCA SCRAMBLE* VEGGIE GFO +\$

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

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* GFO +\$

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

FULL ENGLISH BREAKFAST* GFO +\$

Bacon, sausage, pinto beans, seared tomato, roasted mushrooms, two sunny side up eggs and choice of toast.

VEGGIE VEGGIE GFO +\$

Walnut pesto, spinach, tomato and avocado.

REUBEN BENEDICT GFO +\$

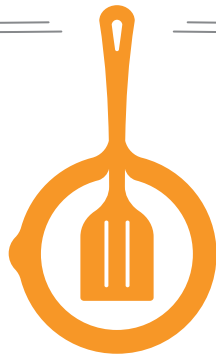
Corned beef, caramelized onions, Swiss cheese and sauerkraut.

SALMON CAPER GFO +\$

Honey smoked salmon, sliced onion, capers and fresh spinach.

TURKEY BRIE GFO +\$

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



TANGERINE

PANCAKES & WAFFLES

MAKE YOUR PANCAKES **GLUTEN FREE - GFO +1.99**, ADD ORGANIC MAPLE SYRUP 1.89.

BUTTERMILK PANCAKES **VEGGIE GFO**

Three pancakes, includes one topping and syrup.

BLR PANCAKES **VEGGIE GFO**

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

STRAWBERRY&CARAMEL PANCAKES **VEGGIE GFO**

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

MULTIGRAIN PANCAKES **VEGGIE**

Three whole wheat, oat and corn cakes topped with pear sauce, cinnamon butter, granola and bananas.

CHICKEN & WAFFLES

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

STRAWBERRY & BANANA WAFFLE **VEGGIE**

Fresh Belgian waffle topped with strawberries, banana and walnuts.

PEAR FRENCH TOAST **VEGGIE GFO**

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

STRAWBERRY FRENCH TOAST **VEGGIE GFO**

Brioche bread topped with strawberries, almonds, strawberry sauce, goat cheese and balsamic reduction.

OMELETS

3 EGGS, WITH CHOICE OF TOAST: SOURDOUGH, RYE, MULTI-GRAIN, ENGLISH MUFFIN (**GLUTEN FREE - GFO +1.99**).

VEGGIE **VEGGIE GFO**

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

BUILD YOUR OWN **GFO**

Choice of sausage*, bacon, turkey, ham, or salmon (+\$2), and one vegetable, and choice of one cheese: Swiss, goat, brie, queso fresco, gorgonzola, feta, cheddar, mozzarella. Additional ingredients at additional charge.

CAPRESE **VEGGIE GFO**

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

MUSHROOM & SWISS **VEGGIE GFO**

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

SALMON & COLLARD GREENS **GFO**

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
House Made Ranch

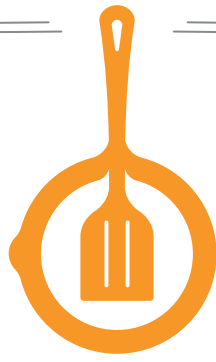
French fries or potato home fries
Sautéed spinach
Cooked collard greens
Pinto beans
Vegan green chili
Gluten free toast or gluten free
English muffin
TOAST: sourdough, multigrain, rye
or English muffin

Side corned beef hash
Sliced fresh avocado
Single large pancake
Plain waffle
Plain French toast
CHEESES:
Swiss, goat, brie, queso fresco,
gorgonzola, feta, 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 WHEN WE DON'T FLUCTUATE PRICES DAILY.



TANGERINE

SANDWICHES

SUBSTITUTE GREEN SALAD FOR POTATOES 1.89
SUBSTITUTE **GLUTEN FREE BREAD - GFO +1.99.**

PESTO & EGG SAMMY* **VEGGIE GFO**

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

MEAT & EGG SAMMY* **GFO**

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.

PORTOBELLO **VEGGIE GFO**

Marinated and grilled portobello mushroom, red pepper-almond romesco sauce, feta cheese and arugula on sourdough, with French fries.

TANGERINE'S "MONTE CRISTO" **GFO**

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 **GFO**

Corned beef, Swiss cheese, sauerkraut, Dijon mayo and caramelized onions on rye, with French fries.

GRILLED CHICKEN **GFO**

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, arugula, balsamic onions on a brioche bun, with French fries.

TURKEY BACON **GFO**

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

BLT **GFO**

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

TANGERINE BURGER* **GFO**

On a brioche bun with caramelized onions, pickles, fresh tomato and lettuce, with French fries.

ADD CHEESE 1.99 ADD SAUTEED MUSHROOMS 1.99

SALADS

ADD A PROTEIN: CHICKEN, SMOKED SALMON, HANGER STEAK, TEMPEH.

GORGONZOLA SALAD **VEGGIE**

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

EGGS ON SALAD* **VEGGIE GFO +\$**

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.

BLAT SALAD **GLUTEN FREE**

Mixed greens, ranch dressing, bacon, avocado, diced tomatoes, pickled onions and roasted pepitas.

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.

ON THE LIGHTER SIDE

FRUIT BOWL **VEGGIE GLUTEN FREE +GRANOLA +\$**

Bananas, strawberries, blueberries and honey.

YOGURT BOWL **VEGGIE GLUTEN FREE +GRANOLA +\$**

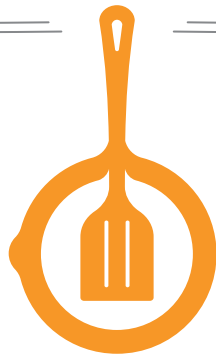
Walnuts, strawberries, blueberries, banana and honey.

AVOCADO TOAST* **VEGGIE GFO +\$**

Breadworks multigrain toast topped with fresh sliced avocado, red pepper-almond romesco sauce, diced tomato, crispy onions and one over medium egg, with potato home fries.

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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
House made lemonade
Grapefruit or apple
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 for .89
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 / 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