Risty's Village Cafe

BRUNCH ENTREES

American Breakfast 17

BRUNCH

Two eggs (scrambled, sunny side up, over easy, over medium, over hard), choice of bacon, sausage or ham, choice of toast

Omelette of the Day 18

Chef's selection

Steak & Eggs 34

8 oz Filet Mignon with two eggs (scrambled, sunny side up, over easy, over medium, over hard)

served with rosemary breakfast potatoes for the above

Tofu Tomatillo 14

Grilled tofu scrambled with roasted vegetables and tomatillo salsa

Salmon Bagel 17

Smoked salmon, arugula, cream cheese, dill, chives, on a toasted plain bagel

Avocado Bagel 15

Avocado, arugula, tomato, olive oil, pistachio dukkah spice on a toasted plain bagel

Quiche Lorraine 17 served with a mixed green salad

Open faced pastry crust with a filling of eggs, ham, cheese, light cream, minced onions

Spinach Quiche 17 served with a mixed green salad

Open faced pastry crust with a filling of eggs, spinach, cheese, light cream, minced onions

Surfers Delight 18 served with rosemary breakfast potatoes

scrambled eggs, ham, cheddar cheese, garlic aioli on brioche toast

Prosciutto Benedict 20 served with rosemary breakfast potatoes

san daniel prosciutto, poached egg, asparagus on toasted brioche bread with housemade hollandaise

Macadamia Nut Pancakes 15

Housemade pancakes, maple butter, roasted macadamia nuts (coconut or maple syrup on request)

ACAI BOWLS & PARFAITS

Malibu Bowl 16

Acai blend with housemade granola, strawberries, bananas, blueberries & coconut sprinkles

Honolulu Bowl 16

Acai blend with housemade granola, pineapple, strawberries, blueberries, raspberries & coconut sprinkles

Zuma Bowl 16

Acai blend with puffed quinoa, honey, banana, blackberries, blueberries

Becca Bowl 16

Acai blend with chia seeds, housemade granola, bananas, kiwis, green grapes, & coconut sprinkles

Parfait 14

Greek yogurt or honey greek yogurt topped with housemade granola & seasonal berries

SMOOTHIES

Veggie 13

coconut water, lime, kale, mint, pineapple, banana, agave

Protein Cobra 13

peanut butter, banana, cacao powder, almond milk, chia seeds

Red 13

red grapes, dates, bananas, pomegranate, orange juice, cardomom

FRESH SQUEEZED JUICES: Orange / Grapefruit / Apple / Carrot / Beet / Pineapple 9

House Green: mix of green apple, green grapes, cucumber, lime, mint **9**

Iced Tea / Lemonade 4 Juices: Cranberry / POG 5

Illy Coffee Reg or Decaf 4 / Hot Tea 5 /Illy Espresso 5/Latte 6/Extra Shot 2

CRAFT SODAS (refills on request) Caleb Kola, Caleb Diet Kola 5 Stubborn Sodas~lemon berry acai, agave vanilla cream, root beer, orange hibiscus, pineapple cream 5

Per MMC 9.24.045 Non-plastic alternative straws shall be provided only upon request by the customer

Split plate fee 3

gluten free crust +4 MOZZARELLA/PROVOLONE CHEESE BLEND IS USED ON ALL FLATBREADS

Margherita 17

housemade marinara, provolone, roma tomatoes, basil, fresh mozzarella

Mushroom 18

roasted garlic puree, chef's blend mushroom, carmelized onion, goat cheese, rosemary

Spicy Chicken Sausage 18

basil pesto, spicy chicken sausage, roasted peppers, brocolinni

add free range chicken breast 9 **SALADS** shrimp 8 today's catch 10

Citrus Salad 16

shredded kale, sliced jalapenos, grapefruit, goat cheese, roasted pistachios, with our housemade vinaigrette

Nicoise Salad 26

mixed greens, fresh catch pan seared, hard boiled egg, potatoes, cherry tomatoes, green beans, red onions, kalamata olives, vinaigrette dressing

Quinoa Tomato Salad 16

white quinoa, vellow and red grape tomatoes, mozzarella, pistachios, basil, balsamic dressing

Apple & Prosciutto Salad 17

arugula, fuji apples, havarti cheese, prosciutto, lemon vinaigrette

Chicken Caesar 18

grilled free range chicken breast, romaine, brioche crouton, parmesan

SANDWICHES & BURGERS

served with a side of green salad, french fries or sweet potato fries (+2.00)

Chicken BLTA 19

grilled chicken breast, applewood smoked bacon, romaine lettuce, tomatoes, avocado, garlic aioli, brioche bun

Fish Sandwich 19

daily catch in a light tempura batter, butter lettuce, tomatoes, housemade relish, brioche bun

Kristy's Burger 20

prime beef patty topped with applewood smoked bacon, gruvere cheese, butter lettuce, tomato, maple onion jam, garlic aioli on a brioche bun

Beyond Burger 17 *v* available *qf*+4

vegetarian patty, maple onion jam, butter lettuce, tomato, garlic aioli, brioche bun

ENTREES served after 12

Hong Kong Style Catch m/p

steamed fresh catch topped with asian spices, ginger, scallions, mushrooms sizzled with peanut oil served with tamaki gold white rice & broccolini

Fish & Chips 22

lightly tempura battered fresh catch with housemade tartar sauce & french fries

Seafood Linguini 33

linguini with pan seared scallops, shrimps, clams tossed in a white wine sauce

Filet Mignon 36

8 oz filet mignon with a dijon cream sauce, mashed potatoes, sauteed spinach

add free range chicken breast 9 shrimp 8 meathalls 8 fresh catch 10 **PASTA**

Penne Marinara 14

Housemade marinara and parmesan cheese

Pasta Primavera 15

Angel hair pasta with seasonal veggies, garlic, basil, olive oil and parmesan cheese

Non-Alcoholic Beverages

Craft Sodas (refills on request)Caleb Kola, Caleb Diet Kola 5

Stubborn Sodas~lemon berry acai, agave vanilla cream, root beer, orange hibiscus,

pineapple cream 5

Juices: Cranberry / POG 5

Illy Coffee 4 ~ Illy Espresso 5 ~ Latte 6 ~ Extra shot 2 ~ tea forte Hot Tea 5

*Caesar dressing contains raw egg. Menu items served raw or rare including meat, seafood, shellfish, or eggs may increase the risk of foodborne illness. Please notify your server if you have any food allergies. Peanut oil is used in our preparation of our cooking. Our food is seasoned well, if you would like it lightly seasoned let us know.

On July 1, 2019 minimum wage increased again for all tipped and non tipped employees. As a small business, we had to adjust our prices to cover this cost. Thank you for your understanding.