

BRUNCH ENTREES

Omelette of the Day 18

Chef's selection

American Breakfast 18

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

Steak & Eggs 34

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

served with rosemary breakfast potatoes for the above

Fried Sprout Eggs 18

brussel sprouts, onions, garlic topped with fried eggs, or egg whites (+1)

Tofu Tomatillo 15

Crispy 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 17

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

Honolulu Bowl 17

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

Zuma Bowl 17

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

Parfait 15

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

STARTERS

Salt & Pepper Calamari 16

calamari with crispy garlic, fresno & jalapeno chilies~served with housemade marinara

Tuna Sashimi 18

daikon salad, toasted nori, soy yuzu vinaigrette

Wild Mushroom Arancinis 16

risotto fritters with mushrooms, garlic, parmesan~served with a garlic aioli

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 5 Juices: Cranberry / POG 5

Illy Coffee Reg or Decaf 5 / Hot Tea 6 / Illy Espresso 6/Latte 7/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

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

Citrus Salad 17

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

Salmon Salad 27

bbq salmon, romaine, pickled ginger and daikon, radish sprouts, avocado, bonito flakes, ponzu dressing

Quinoa Tomato Salad 17

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

Apple & Prosciutto Salad 18

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

Chicken Caesar 19

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

Mediterranean Salad 16

romaine, tomatoes, cucumbers, kalamata olives, feta cheese, fresh herb mix, greek yogurt vinaigrette

Grilled Artichokes 17

served with a lemon garlic aioli

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 20

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

Kristy's Burger 21

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

Beyond Burger 19 *available gf+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 37

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

PASTAS & BOWLS *add free range chicken breast 9 shrimp 8 meatballs 8 fresh catch 10*

Penne Marinara 15

Housemade marinara and parmesan cheese

Pasta Primavera 16

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

Veginni 19

fresh vegetable ribbons with housemade marinara

Chicken & Spinach Raviolis 26

raviolis with chicken breast, roasted garlic, spinach, mozzarella topped with a garlic cream sauce

Veggie Bowl 16

white quinoa, cauliflower, peppers, onions, brussel sprouts

Stir Fry Bowl 16

white rice, brocolinni, snow peas, carrots in a tangy teriyaki sauce

*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.

THANK YOU FOR DINING AT *Kristy's Village Cafe*