



## Coffee

- Coffee- Longboard or Gulfcoast 2.75 | 3.25  
 • Add Espresso + 2.25 | Double Espresso + 4 •  
 • Coconut Milk | Almond | Oat | Macadamia Nut +.75 •  
 Iced Coffee 3 | 3.25
- Cappuccino 3.75 | 4.25  
 • Espresso, Frothed Milk •  
 • Caramel | French Vanilla | Cinnamon | Sugar Free  
 Vanilla | Coconut | Lavender | Pumpkin •
- Cold Brew Coffee 3.50 | 4  
 • Extra Espresso shot + 2.25 Extra Quad Shot +4.50 •  
 • Syrup + .75 •
- Espresso 2.25  
 • Turbo Shot + 2.25 •
- Herbal Teas 2.75 | 3.25  
 • Mighty Leaf •  
 • Honey + .75 •
- Latte 3.75 | 4.25  
 • Iced Latte +.50 | Syrup +.75 | Espresso shot + 2.25 •
- Hot Cocoa 3.50  
 • Marshmallows + .75 •

## Syrups/Milk/Sugar

- Syrups .75  
 • Caramel | Hazelnut | Lavender | French Vanilla | Pumpkin |  
 Cinnamon | Marshmallow | Cinnamon | Mocha | Tiramisu | SF  
 Vanilla | SF Caramel •
- Sugar No charge  
 • Liquid Sugar | Honey | Granulated Sugar | Raw Sugar |  
 Splenda | Equal •
- Milk No Charge  
 • Whole | Skim | Half & Half •  
 • Almond | Oat | Macadamia Nut | Coconut Milk +.75 •

\*\*Although our gluten-free menu items are made and cooked using dedicated kitchen utensils and trays, they are prepared in the same facility and ovens as regular food items, We cannot guarantee that our menu items are 100% free of gluten and there is always a possibility of trace amounts crossing from other kitchen areas.

## TJ's Bakery Toasts

- Add an Egg Your Way - +1.5
- S mores Toast 8  
 • Raisin Walnut Bread, Hazelnut Spread, Graham Cracker  
 Crumbles, House-made Marshmallow •
- The Candy Squealer 8  
 • Avocado Spread, Maple Candied Bacon, Chives, 7 Grain Toast •
- The Italian Stallion 8  
 • Avocado Spread, Bruschetta, Basil, Balsamic Reduction,  
 Everything Seasoning, 7 Grain Toast •
- Local Fig Jam Fall Toast 8  
 • Bacon, Fig Jam, Ricotta Spread, Roasted Butternut Squash  
 and Sage •
- PB & J Toast 8  
 • Peanut Butter, Fall Berry Glaze and Powdered Sugar,  
 Cinn/Raisin Walnut •
- The Mexican Sensation 8  
 • Avocado Spread, Pico, Cotija Cheese, 7 Grain Bread •
- Vegan Sandwich 11  
 • GF Bagel, Vegan Sausage, Avocado, Tomato, Little Leaf Farms  
 Greens •
- Basic Breakfast 5  
 • Regular or Everything Bagel | Jalapeño or Buttermilk  
 Biscuit | Sourdough | English Muffin | Croissant | Raisin  
 Walnut Bread | GF Bagel + 2 •  
 • Spreads - Butter | Cinnamon Butter | Plain | Herb  
 Cream Cheese | Peanut Butter | Nutella •

## Brunch (Sunday's Only)

- \*House-Made Hash 12  
 • Ask Server For This week's Hash Special, Eggs your Way,  
 English Muffin •
- Hot Apple Cider Waffle 12  
 • Whipped Cream, Hot Cider Reduction, Granola, Fuji Apples •  
 • (Maple Syrup upon request) •
- \*Biscuit and Chorizo Gravy 12  
 • Choice of Buttermilk, or Jalapeño Biscuit, 2 Eggs your Way •
- \*Big Breakfast 14  
 • 2 Eggs Your Way, 2 Bacon, 1 Sausage, Sourdough Bread,  
 Breakfast Potatoes and Waffle •

Chef Partner - Stefan Drago  
 Sous Chef Partner - Justin Smith  
 Owner/Operators - Jeremy Jackson & Tricia Martin

## \*TJ's Breakfast Sandwiches

- All Sandwiches & bowls served with Scrambled Eggs
- v GF Breakfast Egg Sandwiches 8  
 • Choose your bread - Everything Bagel | Plain Bagel |  
 Cheddar Jalapeno Biscuit | Buttermilk Biscuit | Sourdough |  
 English Muffin | Croissant | GF Bagel + 2 •
- Choose your Cheese  
 • Cabot Cheddar | Monterey Jack | America | Swiss •
- Choose your Protein  
 • Breakfast sausage | Bacon | Imported Ham •  
 • Chorizo + 2.50 | Vegan Sausage + 3 •
- v GF Breakfast Burritos or Bowls 10  
 • Choice of Protein •  
 • Chorizo | Sausage | Ham | Bacon | Vegan Sausage •
- Choose your Cheese  
 • Cabot Cheddar | Monterey Jack | Cotija •  
 • American | Swiss •
- Choose your fillings  
 • Black Beans | Tomatoes | Chives | Crimini Mushrooms |  
 Sautéed Peppers | Caramelized Onions | Pico | Jalapeños |  
 Poblano Roasted Corn •

## Bakery

- Biscotti 2.25  
 Cookies 2.25  
 Muffins 2.50  
 Scones 3  
 Croissants 3  
 Julie's Blueberry Squares 3

## Sides

- Breakfast Potatoes 3

\*This Item may be cooked to order or may contain raw or under-cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food Bourne illness.