



BREAKFAST *7 am to 3 pm*

EGGS

THE DEVIL'S MESS BREAKFAST BURRITO 9.75 *df*
3 eggs scrambled, Schreiner's chorizo, chiles, onions, spinach, side of fire roasted salsa

THE ROOSTER BOOSTER* 9.25 *df*
two eggs, bacon, crispy potatoes

BISCUITS & GRAVY* 10.00
2 eggs any style, chorizo gravy, house made biscuit

FRITTATA 7.95 *vg*
eggs, farmers market vegetables, cheddar cheese, arugula, pesto & toast

THE FLANCHED FLARNEY GARNEY 8.95
scrambled egg sandwich, chunky avocado, mayo, bacon, cheddar cheese

QUINOA BOWL* 10.25 *vg, gf*
poached eggs, market vegetables, tri color quinoa, pesto

BAKER'S QUICHE 10.00 *vg*
eggs, goat cheese, chives, green onions, roasted red pepper sauce with petite green salad

STEAK AND EGGS* 14.00 *gf*
new york strip, two eggs sunny side up, farm vegetables, chimayo chili sauce

CEREAL, GRAINS, FRUITS + NUTS

QUINOA CEREAL 9.00 *vg, gf, df*
quinoa, coconut milk, berries, and crunchy granola

CHICKPEA PANCAKE 10.00 *vg, gf*
bananas, pecan, honey and grass-fed butter

GRANOLA, FRUIT, YOGURT 7.25 *vg, gf*
homemade, seasonal, all-natural

SIDES + EXTRAS

BLACK BEANS 4.00 *vg, v, gf, df*

BROWN RICE 4.00 *vg, v, gf, df*

MARKET VEGETABLE 6.00 *vg, v, gf, df*

GARLIC MASHED POTATOES 4.00 *vg, df*

FRENCH FRIES 4.00 *vg, v, gf, df*

BAKED SWEET POTATOES 4.00 *v, gf*
with chili lime butter

STEAMED BROCCOLI 4.00 *vg, v, gf, df*
with lemon & olive oil

FRESH FRUIT 4.00 *vg, v, gf, df*

SIMPLE SALAD 4.00 *vg, v, gf, df*

LUNCH + DINNER *11 am to close*

SMALL BITES + SOUPS

HOUSE PRETZELS 9.50 *vg*
handmade pretzels with a jalapeno white cheddar sauce

DOWNTOWN DEVIL FRIES 9.25 *vg*
pequin chili, garlic, parsley, parmesan, served with 3 dipping sauces

CHIPS, SALSA AND GUACAMOLE 8.25 *vg, v, gf, df*
fire-roasted salsa, guacamole

SWEET AND SPICY WINGS 13.00
Award-winning sauce, buttermilk ranch, celery, carrots

\$8 LARGE OR \$4 SMALL

LENTIL CURRY COCONUT SOUP *vg, v, gf, df*
SEASONAL SOUP

ADD ROTISSERIE CHICKEN \$4

ADD ROTISSERIE NY STRIP \$8

ADD SALMON* \$9

SANDWICHES + BURGERS

CHOOSE SIDE OF FRIES, SIMPLE SALAD, SEASONAL VEGGIE

THE DEL REAL 10.50 *vg*
roasted bell peppers, cucumbers, sprouts, goat cheese, onion marmalade, avocado, 9 grain bread

GRILLED HAM AND CHEESE 13.00
black forest ham, white cheddar, onion marmalade, noble country bread

CURRY CHICKEN SALAD SANDWICH 11.50
curry, mayo, almonds, celery, arugula, 9 grain bread

TUNA SALAD SANDWICH ON CROISSANT 11.25
golden raisins, celery, avocado, sprouts

TITO'S CUBANO 13.50
pork, black forest ham, pickles, swiss cheese, dijonnaise, baguette

AZ BURGER 13.00
green chile, cheddar cheese, lettuce, house dressing

WANT US TO COME TO YOU? ORDER ON:

Uber Eats & **Postmates**

HOUSE MADE BOWLS

THE MEZZE 12.00 *vg, v, df*
hummus, pickled cauliflower, quinoa tabbouleh

RICE & BEANS 9.50 *vg, gf*
black beans, brown rice, avocado, feta cheese, house made salsa, cilantro

ROASTED VEGETABLE BOWL 10.50 *vg*
mushrooms, charred broccoli, caramelized onion, sweet potato, tri-colored quinoa, tahini dressing

FORBIDDEN RICE BOWL 14.00 *vg, gf*
black jasmine rice, seasonal vegetables, sweet and spicy vinaigrette, radish, sprouts

LEAFY GREENS & VEGETABLES

THE MEDITERRANEAN 9.50 *vg, gf*
mixed greens, garbanzo beans, pickled red onion, roasted bell pepper, olives, feta, red wine vinaigrette

THE CHINO* 10.50 *df*
chicken, kale, peppers, cabbage, carrots, cashews, wontons, ginger sesame vinaigrette

EAT THE RAINBOW 9.50 *vg, gf*
farmers market vegetables, spinach, served with 3 dipping sauces

ROMAINE HEARTS 12.00 *gf*
bacon, corn, green beans, buttermilk cheddar dressing

HOUSE SPECIALTIES

POT PIE (GREEN CHILE PORK STEW) 12.50
anaheim green chile, Mexican oregano, lime, baked in a flaky crust

1/2 ROTISSERIE CHICKEN 14.00 *gf*
garlic mashed potatoes, seasonal vegetables

ROASTED SALMON SUPERFOOD* 19.00 *gf*
quinoa salad, radish, spinach, avocado & sweet n spicy vinaigrette

ROTISSERIE NY STRIP 18.00 *gf*
garlic mashed potatoes, seasonal vegetables with chimayo chili sauce

KIDS \$6 each

FORBIDDEN RICE BOWL
black jasmine rice, seasonal vegetables, sweet and spicy vinaigrette, radish, sprouts

THE LITTLE MEZZE
hummus, pickled cauliflower, tabbouleh, carrots

QUINOA CEREAL
quinoa, coconut milk, berries, crunchy granola

ROTISSERIE CHICKEN
mashed potatoes and steamed broccoli

THE BIG KID CHEESEBURGER & FRIES

GRILLED CHEESE & SOUP

ICE CREAM

ORGANIC STRAUS FAMILY CREAMERY KID'S CUP 3.00

CAFE SUNDAE 6.75
organic vanilla soft serve, tart cherry compote, praline brittle

*These items are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness. We are not a gluten-free kitchen.

DIETARY INFORMATION

vg vegetarian *v* vegan
gf gluten free *df* dairy free

SUNDAY-THURSDAY 7A-9P

FRIDAY & SATURDAY 7A-10P

BREAKFAST + LUNCH + DINNER