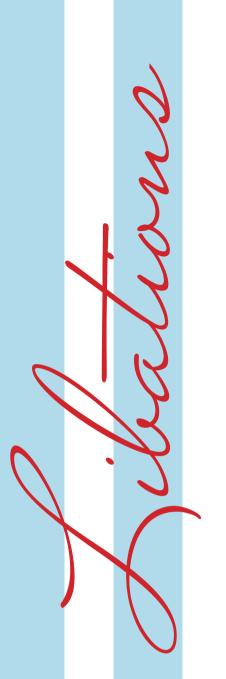


AWAKEN

AVVAINDIN			
TOASTED GRANOLA, YOGURT AND BERRIES V agave-vanilla Greek yogurt season's best berries TVHC bee pollen	\$15	HUEVOS RANCHEROS V corn tortillas black beans over easy egg avocado tomato salsa	\$19
FROZEN DRAGON FRUIT ACAI VN berries of the moment banana toasted coconut house granola sliced almonds chia-flax seed blend	\$14	LARGE PLATES Served with hash browns, berries of the moment or carved heirloom tomatoes and artisan toast	
AVOCADO TOAST V cracked wheat berry bread hard cooked egg cucumber noodles garden radish scallion puffed rice add-on: smoked salmon \$7	\$17	FARM FRESH EGGS* GF choice of: sage pork sausage link plant-based sausage patty chicken andouille ham steak honey cured bacon	\$18
SMOKED SALMON & BAGEL cream cheese red onion capers lemon toasted plain bagel everything seasoning	\$19	OMELETTES GF choice of: whole eggs egg whites	
STEEL CUT OATMEAL VN broken pistachio hibiscus crystals goji berries coconut sugar turmeric	\$13	HAM & CHEESE chopped pit ham cheddar-jack cheese blend	\$19
HANDHELDS Served with hash browns, berries of the moment or carved heirloom tomatoes		VEGGIE LOVERS bell pepper white onion spinach mushroom marinated feta	\$19
CANADIAN BACON, EGG AND CHEESE baked egg aged cheddar cheese toasted English muffin	\$17	TRADITIONAL EGGS BENEDICT country ham poached eggs English muffin hollandaise	\$19
BREAKFAST QUESADILLA* choice of: sage pork sausage or honey cured bacon scrambled eggs Mexican cheese blend flour tortilla tomato salsa ON THE SWEET SIDE Served with Vermont Grade A dark maple syrup PEARL SUGAR WAFFLE V	\$18 \$18	SAGE PORK SAUSAGE LINKS \$7 HONEY CURED BACON \$7 PLANT BASED SAUSAGE PATTIES \$6 ARTISAN TOAST \$4 HASH BROWNS \$6 CARVED HEIRLOOM TOMATOES \$7	
liege dough citrus scented mascarpone cheese wined blueberry compote		CARVED HEIRLOOM TOMATOES \$7	
BUTTERMILK PANCAKES V whipped butter I espresso dust	\$16	BEVERAGES FRESH BREWED COFFEE OR SELECTION OF TEAS HOT CHOCOLATE ESPRESSO	\$5 \$6 \$5
BAKESHOP		CAPPUCCINO/LATTE	\$ 7
CHOCOLATE HAZELNUT CROISSANT	\$6	JUICE	\$7
BLUEBERRY-LEMON PARFAIT MUFFIN	\$ 5	Perricone Farms orange or grapefruit	
SAVORY SPINACH AND FETA DANISH	\$6		
SOUR CREAM GLAZED OLD FASHION DOUGHNUT	\$ 5	V - Vegetarian VN - Vegan GF - Gluten Free	

*Some dishes may contain raw or undercooked ingredients, which may increase your risk of foodborne illness.







LJBTC SIGNATURE MAI TAI

Selection of Rum, Henry's Special Mix \$15

LJBTC HOUSE MARGARITA

House Blanco Tequila, Lima, Agave

\$14

AMADO'S AUTHENTIC BLOODY MARY

Tito's Vodka, Bloody Mary Mix, Tajin \$14



SPARKLING	GLASS	BOTTLE
PROSECCO, CAPOSALDO	\$12	\$46
BRUT, ROEDERER ESTATE	\$17	\$72
ROSÉ	GLASS	BOTTLE
M ROSÉ, BACIGALUPI VINEYARD	\$16	\$62
WHITE	GLASS	BOTTLE
ALBARIÑO, LA CAÑA	\$12	\$46
CHARDONNAY, SONOMA CUTRER	\$14	\$58
RED	GLASS	BOTTLE
PINOT NOIR, HALLECK "THREE SON'S CUVEE"	\$17	\$65
CABERNET SAUVIGNON, JUSTIN	\$15	\$58



DRAFTS \$9

MODERN TIMES ICE

Pilsner, San Diego, CA - 4.7% ABV

SOCIETE HARLOT

Blonde Ale, San Diego, CA – 5.7% ABV

ALESMITH .394

Pale Ale, San Diego, CA – 6% ABV

STONE DELICIOUS

India Pale Ale, San Diego, CA – 7.7% ABV

BOTTLES \$7

STELLA ARTOIS

Leuven, Belgium

BUD LIGHT

Pilsner, USA

CORONA

Pale Lager, Mexico

BEST DAY BREWING

Non-alcoholic Kolsch