

**SWEET AND SIMPLE****BREAD PUDDING FRENCH TOAST 18**

*Fresh berries, house made berry syrup, powdered sugar, whipped cream, choice of breakfast protein*

**BANANA BRULÉED OATMEAL 14**

*Creamy steel cut oats, warm baking spices, bruléed banana. Make it vegan oat or almond milk +2*

**SEASONAL BERRY CREPES 13**

*Powder sugar, seasonal berries, and whipped cream*

**CHEFS SPECIAL CREPE OF THE DAY 15**

*Please ask your server for today's selection*

**FUEL THE DAY****AVOCADO TOAST 18**

*Seven grain toast, avocado, sunny egg, cilantro, watermelon radish, choose potatoes or fresh fruit. Gluten free bread available +2*

**CHILAQUILES VERDES 20**

*Pork carnitas, tortilla chips, sunny eggs, salsa verde, poblano crema, pickled red onion, queso fresco*

**SPINACH FRITATA 17**

*Sautéed spinach, mushrooms, roasted bell pepper, choose potatoes or fresh fruit*

**HUEVOS RANCHEROS 18**

*'Divorced style', sunny eggs, ranchero salsa, salsa verde, queso fresco, corn tortilla, choice of breakfast protein, and potatoes or fruit*

**AMERICAN BREAKFAST 17**

*Two eggs your way, choice of bacon, pork sausage, or chicken sausage, choice of toast, choose potatoes or fresh fruit*

**BURRITOS & BOWLS****MISSION BURRITO or BOWL 18**

*Crispy bacon, potatoes, scrambled eggs, avocado, chipotle sauce, jack and cheddar cheese, salsa roja*

**EL PRESIDIO BURRITO or BOWL 19**

*Grilled steak, potatoes, scrambled eggs, roasted poblano, caramelized onion, queso fresco, salsa roja*

**HAIR OF THE DOG****MIMOSA 10**

*orange, grapefruit, pineapple, cranberry*

**BLOODY MARY 12**

*vodka, lime juice, lemon juice*

**APEROL SPRITZ 14**

*Aperol, prosecco, club soda*

**MORNING WAKE UP****COFFEE OR ESPRESSO 4**

*regular or decaf*

**CAPPUCCINO OR LATTE 6**

*oat or almond milk +1*

**CHAI LATTE 8**

*oat or almond milk +1*

**FRESH JUICES 5**

*orange, apple, or grapefruit*

**BENEDICTS, OMELETS, SAMMIES**

*choice of potatoes or fresh fruit*

**CLASSIC BENEDICT 18**

*Bakery fresh english muffin, canadian bacon, two eggs poached, chive hollandaise*

**CAYA BENEDICT 18**

*Bakery fresh english muffin, avocado, sautéed spinach, sliced tomato, two eggs poached, chive hollandaise*

**CAYA OMELET 18**

*House made chorizo, spinach, avocado, pepper jack, pico de gallo, chipotle crema, fluffy eggs*

**DENVER OMELET 18**

*Ham, roasted bell pepper, caramelized onion, jack and cheddar*

**BLTA 16**

*Applewood smoked bacon, bib lettuce, tomato, sliced avocado, grilled sourdough, CAYA sauce, +1 Cheese (Pepperjack, Cheddar, or Provolone) +2 egg*

**VAQUERO PRIME RIB SANDWICH 18**

*Thin sliced prime rib, roasted onions & poblano chiles, pepperjack cheese, grilled roll, jalapeno aioli*

Please inform your server of any allergies or aversions before ordering. Certain dishes may be non-modifiable.  
\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness.  
20% gratuity will be added to tables of 5 or more.

Executive Chef Philip Stein  
9/15/2023





## LOCAL FAVORITES

## AHI NACHOS\* 19

Dressed ahi tuna, cucumber, sliced avocado, scallion, house made chips, chukka salad, sriracha aioli, furikake

## TRIO OF TACOS 21

Corn tortillas, avocado, house chipotle slaw, queso fresco, house fire roasted salsa, cilantro, and lime. Choose one protein: Shrimp, Pork carnitas, Chicken, Tri-tip, +2 Beef short rib

## GRILLED CHICKEN CLUB 21

Herb marinated chicken, applewood smoked bacon, pepper jack, avocado, jalapeño aioli, butter leaf lettuce, tomato

## THE LETA BURGER\* 20

1/2 #, caramelized onion, cheddar cheese, boston lettuce, tomato, pickles, CAYA sauce, brioche bun  
+3 Impossible Burger | +2 avocado | +2 egg |  
+4 bacon | +2 GF Bun | 3 truffle fries |  
+2 sweet potato | + 2 tater tots |

## BBQ TRI-TIP FLATBREAD 17

House made BBQ sauce, cheese blend, caramelized onions

## SIDES AND PROTEIN

+8 Fruit plate, +6 side two eggs, +6 choice potato, +6 bacon, pork or chicken sausage, +6 choice bagel, +4 choice toast  
+12 blackened ahi, +12 grilled salmon, +12 shrimp, +9 grilled chicken, +2 avocado

## LOCAL BEER ON TAP - 9

## DRAUGHTSMEN ALEWORKS

Czech Style Lager

## FIGUEROA MOUNTAIN

Danish Red Lager

## INSTITUTION ALE

White Walls Citrus IPA

## TOPA TOPA BREWING

Level Line Pale Ale

## SOUP &amp; SALADS

## SOUP OF THE DAY: CUP 9 BOWL 14

Please ask your server for today's selection

## GRILLED SALMON SALAD 29

Arugula, tossed with roasted beets, celery root, heirloom tomatoes, carrots, blood orange vinaigrette topped with fresh salmon

## SEASONAL SALAD MP

Chef's choice of salad

## CLASSIC CAESAR SALAD 16

Crisp romaine lettuce, creamy caesar dressing, house made croutons, shaved parmesan cheese

## HOUSE CRAFT COCKTAILS

## BLACK HOLE SUN 16

suntory toki japanese whiskey, black sesame, charred orange

## APPLE OF MY PIE 16

ketel one vodka, local cutler's apple pie liqueur, fresh lemon, egg white

## GIN 'N' THINGS 16

local goodland gin, heirloom carrot infusion, home-grown lemon thyme, fever tree tonic

## MANGOLETA 16

del maguey vida mezcal, suze, st. germain, fresh grapefruit

## A WRINKLE IN THYME 16

angelisco reposado, gran classico bitter orange, rosemary-thyme agave, fresh grapefruit

## SAINT SAZ 16

sazerac rye, st. george apple brandy, st. elizabeth allspice dram, bitters mist, lemon oil

## COME AS YOU ARE (N/A) 12

club soda, pomegranate, fresh lemon  
(try it with gin or vodka! +4)

## LAVENDER LEMONADE (N/A) 12

fresh lemon, house lavender blueberry syrup, fever tree club soda  
(try it with gin or vodka! +4)

