

# FRENCH OMELETTES

Three pasture-raised Vital Farms eggs, arugula & your choice of cinnamon sourdough, whole wheat, or vegan multigrain toast.  
*Sub Gluten-Free Toast +2 | Egg whites +2 | Fresh fruit +3*

**THE OMELETTE YOU CAN'T REFUSE** <sup>GFO</sup> 17  
Bacon, white cheddar, sour cream, potatoes

**THE MCKENZIE** <sup>GFO</sup> 17  
Pork sausage, goat cheese, caramelized onions, herbs

**THE CALIFORNIA DREAMER** <sup>GFO</sup> 15  
Avocado, white cheddar, sour cream, jalapeños

**THE HIPPIE WITH A BENZ** <sup>GFO</sup> 16  
Spinach, tomatoes, mushrooms, feta

**THE DOUBLE MAJOR** <sup>GFO</sup> 17  
Old Major chorizo, white cheddar, avocado, salsa

**MAKE YOUR OWN** <sup>GFO</sup> 17  
Includes three ingredients from the list below.  
*Each additional ingredient +2*

**VEGETABLES**

Tomato  
Spinach  
Mushroom  
Jalapeño  
Caramelized Onion  
Potato  
Avocado  
Diced Onion

**PROTEINS**

Old Major Chorizo  
Bacon  
Nueske's Ham  
Roasted Chicken  
Pork Sausage  
Old Major Chicken Sausage

**EXTRAS**

Feta  
Swiss Cheese  
Goat Cheese  
White Cheddar  
Sour Cream  
Horseradish  
Homemade Salsa  
Chimichurri

# PATACHOU COFFEE

**BY LOCAL ROASTER, HUBBARD & CRAVENS®**  
Choice of whole or oat milk. Available hot or iced.

**COFFEE BAR** 5  
Bottomless & self serve

**HOUSE COLD BREW** 6  
Vanilla cold foam +1

**CAPPUCCINO** 5

**LATTE** 6

**AMERICANO** 4

**HOT CHOCOLATE** 5  
Topped with whipped cream

**ICED OAT MILK MATCHA LATTE** 7

**LAVENDER LATTE** 7

**PISTACHIO LATTE** 7

**CHAI LATTE** 5

**MOCHA** 7

**FLAVORS** 1  
Vanilla, Hazelnut, Caramel, Sugar-free Vanilla

# BEVERAGES

**ICED TEA** 4

**APPLE JUICE** 5

**ORANGE JUICE** 5/7

**HOT TEA** 4  
Black, green, herbal

**LAVENDER LEMONADE** 5

**LEMONADE** 5

**SODA** 4  
Coke, DC, Sprite

# BREAKFAST SPECIALTIES

Our signature dishes, cooked from scratch and served all day.

**CUBAN BREAKFAST**\*<sup>GF | VO</sup> 15  
Over-easy egg, black beans, rice, white cheddar, avocado, sour cream, spinach-jalapeño pesto  
*Add chorizo, chicken, or bacon +3*

**BROKEN YOLK SANDWICH**\*<sup>GFO</sup> 16  
Two over-easy eggs, white cheddar, choice of bacon, ham, sausage or avocado, choice of toast, side of arugula

**PATAWICH\*** 10  
**AVO** Avocado, hard egg, feta, pickled red onions, pesto mayo  
**CLASSIC** Pork sausage, hard egg, Swiss, pesto mayo  
**B.E.C** Bacon, hard egg, Swiss, pesto mayo  
*All served on a toasted english muffin*

**CHILAQUILES**\*<sup>GF</sup> 15  
Tortilla chips, salsa verde, sour cream, black beans, cotija cheese, avocado, pickled red onions, cilantro, two sunny up eggs  
*Add chorizo, chicken, or bacon +3*

**RICOTTA SCRAMBLED EGGS\*** <sup>GFO</sup> 15  
Sautéed mushrooms & spinach, chili oil, shaved parmesan, crushed red pepper, chives, multigrain toast

**LOX TOAST** <sup>GFO | S</sup> 18  
Smoked salmon, dill crème fraîche, capers, pickled red onions, frisée, multigrain

**AVOCADO TOAST\*** <sup>GFO | V | S</sup> 13  
Multigrain, shaved carrots, pickled red onions, radishes, frisée, power seed blend  
*Add an egg +3*

**BRUCE'S GRANOLA BREAKFAST** 14  
Patachou Granola, berries, brûléed banana, yogurt, one slice of Cinnamon Toast

**CROISSANT FRENCH TOAST** 16  
Powdered sugar, pecans, syrup, fresh fruit

**CLASSIC WAFFLE** <sup>GFO</sup> 14  
House-malted waffle, syrup, powdered sugar, fresh fruit

**VEGAN CREPE** <sup>GF | V</sup> 14  
Chickpea “crepe”, hummus, avocado, spinach, onions mushrooms, vegan pesto, power seed blend

# À LA CARTE

Side of Toast 5	Old Major Chicken Sausage Links 6
<i>Choice of Mild Sourdough, Multigrain<sup>Y</sup>, Whole Wheat, or Signature Cinnamon Gluten-Free +2</i>	Pork Sausage Patties 5
	Smoked Salmon 7

Vital Farms Egg* 3	Nueske's Ham 6
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Fresh Fruit 6/9	Breakfast Potatoes 5
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Bacon 6	Half Avocado 3
	<i>EVOO, Salt, Pepper</i>



# SALADS & BOWLS

Seasonal and classic offerings with housemade dressings

**SHAVED BRUSSELS SPROUT SALAD** <sup>GF</sup> | <sup>VO</sup>

15

Dried cherries, sliced almonds, chopped green onions, sesame, tahini-lemon dressing, cojita

Add chicken or bacon +3

**CHOPPED COBB** <sup>GF</sup> | <sup>S</sup>

16

Red leaf lettuce, roasted chicken, tomatoes red onions, avocado, Gorgonzola, bacon hard boiled egg, house vinaigrette

**GREEN GODDESS** <sup>GF</sup>

15

Chopped spinach, avocado, cucumber, tomatoes, radish, sugared pecans, feta, hard boiled egg, green goddess dressing

**WARM GRAIN BOWL** \* <sup>GF</sup> | <sup>VO</sup>

15

Quinoa & brown rice, power seed blend, scallions, sauteed kale, roasted mushrooms, roasted butternut squash, choice of avocado or egg

Add chicken or bacon +3

Not available as a combination

**CHICKEN SALAD PATACHOU** <sup>GFO</sup>

16

Free-range chicken breast, celery, bacon, mayo. Served with arugula, fresh fruit, one slice of Cinnamon Toast

Not available as a combination

# SOUPS

Prepared daily with premium ingredients & stocks

6/9/16

**TOMATO ARTICHOKE** <sup>GFO</sup>

**TURKEY CHILI** <sup>GF</sup>

**MATZO BALL (FRIDAYS ONLY)**

Parmesan, croutons. Served daily since 1989.

Ground turkey, diced tomato, kidney beans. Add avocado +3

Just like mom made, with gluten & love

# LUNCH COMBO

CUP OF TOMATO ARTICHOKE, TURKEY CHILI, OR FRIDAY MATZO BALL, HALF SALAD OR HALF SANDWICH 16

# SANDWICHES

Served on choice of bread with chips or lightly dressed arugula  
Sub croissant or Native Sourdough<sup>GF</sup> +2 | Cup of soup +3 | Fresh fruit +3

**CHICKEN SALAD** <sup>GFO</sup>

16

Free-range chicken breast, celery, bacon, mayo, lettuce

**EGG SALAD** <sup>GFO</sup>

15

Eggs, mayo, sea salt, cracked pepper, lettuce

**BLT PATACHOU** <sup>GFO</sup>

17

Bacon, lettuce, tomato, fresh mozzarella, red onions, dijonnaise, toasted bread

**PHAT RABBIT** <sup>GFO</sup> | <sup>V</sup>

15

Avocado, spinach, cucumber, tomato, radish, red onion, carrot, hummus, vegan pesto on housemade multigrain<sup>V</sup>

Make it Dirty<sup>S</sup> (no hummus, double pesto, add bacon) +2

**ROASTED TURKEY CLUB** <sup>GFO</sup>

17

Roasted turkey, avocado, bacon, tomato, lettuce, mayo

**WAFFLED GRILLED CHEESE**

16

Cheddar, Swiss, ‘waffled’ sourdough, parmesan crust, served with a cup of Tomato Artichoke Soup

Not available as a combination

# THE BAR

**PRICKLY PEAR PALOMA**

14

Tequesta Agave Especial, lime, grapefruit, prickly pear purée

**BLOODY MARY**

13

House Bloody Mary mix, Klir Red, meyer lemon

**CLASSIC MIMOSA**

14/49

Orange juice, Patachou Prosecco

**BLOOD ORANGE PROSECCO COCKTAIL**

14/49

Klir Red, Dolin Blanc, blood orange, Patachou Prosecco

**PRESERVES PROSECCO COCKTAIL**

14/49

Blueberry & strawberry preserves, Klir Red, meyer lemon, Patachou Prosecco

**PATACHOU PRIVATE LABEL PROSECCO**

12/39

**BEER**

7

North Coast Scrimshaw Pilsner Founders All Day IPA

**RAMONA WINE SPRITZ**

10

Sparkling Rosé, Blood Orange Spritz, Ruby Grapefruit Spritz,

# KIDS

**TWO-EGG OMELETTE** <sup>GFO</sup>

10

Eggs, white cheddar, slice of toast

**WAFFLE** <sup>GFO</sup> +1

10

Powered sugar, fresh fruit

**SUNBUTTER & JELLY** <sup>GFO</sup>

10

Fresh fruit or chips

**BIG KID PLATE** <sup>GFO</sup>

14

Two eggs any style, choice of bacon or sausage, two slices of cinnamon toast

**BEST MORNING EVER** <sup>GFO</sup>

10

One egg any style, choice of bacon or sausage, slice of Cinnamon Toast

**KID’S CROISSANT FRENCH TOAST**

10

Powered sugar, fresh fruit

**GRILLED CHEESE**

10

Waffled sourdough, white cheddar, fresh fruit

We’re a peanut-free restaurant. If you have a food allergy, please let your server know so we can help you make informed, safe choices. Our kitchens handle dairy, eggs, wheat, soy, and other allergens, and while we take care, we can’t guarantee that any item is completely allergen-free. For guests with severe allergies, we recommend making the decision that’s best for your health.

\*Consuming raw or undercooked meats, poultry or eggs will increase your risk of food-borne illness, especially if you have certain medical conditions.

<sup>GF</sup> gluten-free | <sup>GFO</sup> gluten-free optional  
<sup>V</sup> vegan | <sup>VO</sup> vegan optional | <sup>S</sup> seed oil-free

# SEASONAL FEATURES

Enjoy our new and returning fall favorites for a limited time!

## THE GREAT PUMPKIN 16

Golden malted pumpkin waffle, spiced butter,  
maple syrup, sugared pecans, fresh fruit

## PUMPKIN BREAD <sup>GF</sup> | <sup>S</sup> 6/32

Maple icing, pepitas

## MAPLE PUMPKIN CAPPUCCINO 7

Espresso, pumpkin syrup, maple syrup  
choice of steamed milk, pumpkin spice

## BROWN SUGAR CINNAMON LATTE 7

Espresso, choice of steamed milk, brown sugar, cinnamon

## PUMPKIN COLD BREW 7

Vanilla cold brew, pumpkin spice cold foam,  
cinnamon sugar sprinkle

# BAKERY

Our classic offerings, baked in-house with love.

## BLUEBERRY MUFFIN

4

Blueberry, oat crumble,  
lemon zest

## BANANA CHOCOLATE CHIP QUICK BREAD 6/32

Semi-sweet chocolate,  
banana, oat crumble

## CHOCOLATE CHIP BROWN BUTTER COOKIE 5/25

Single or half dozen

## DOUBLE CHOCOLATE BROWNIE <sup>GF</sup> | <sup>S</sup> 5/25

Single or half dozen

## APPLE CIDER DONUT <sup>V</sup>

5

Cider, pumpkin spice,  
cinnamon sugar

## CROISSANT

5

Butter, preserves

## WHOLE CAKES

65

Chocolate Ding Dong,  
Coconut, & Carrot

*Available for preorder &  
nationwide shipping on Goldbelly*

## FRESH BAKED LOAVES

12

Mild Sourdough <sup>S</sup>

Whole Wheat <sup>S</sup>

Housemade Multigrain <sup>V</sup> | <sup>S</sup>

Native Bread Sourdough <sup>GF</sup> | <sup>V</sup> +3