

FRENCH OMELETTES

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

THE OMELETTE YOU CAN'T REFUSE ^{GFO} 17
Bacon, white cheddar, sour cream, potatoes

THE MCKENZIE ^{GFO} 17
Pork sausage, goat cheese, caramelized onions, herbs

THE CALIFORNIA DREAMER ^{GFO} 15
Avocado, white cheddar, sour cream, jalapeños

THE HIPPIE WITH A BENZ ^{GFO} 16
Spinach, tomatoes, mushrooms, feta

THE DOUBLE MAJOR ^{GFO} 17
Old Major chorizo, white cheddar, avocado, salsa

MAKE YOUR OWN ^{GFO} 17
Includes three ingredients from the list below.
Each additional ingredient +2

VEGETABLES	PROTEINS	EXTRAS
Tomato	Old Major Chorizo	Swiss Cheese
Spinach	Bacon	Feta
Mushroom	Nueske's Ham	Goat Cheese
Jalapeño	Roasted Chicken	White Cheddar
Caramelized Onion	Pork Sausage	Sour Cream
Potato	Old Major Chicken Sausage	Horseradish
Avocado		Homemade Salsa
Diced Onion		Herbs de Provence

PATACHOU COFFEE

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

COFFEE BAR 5 Bottomless & self serve	ICED OAT MILK MATCHA LATTE 7
HOUSE COLD BREW 6 Vanilla cold foam +1	LAVENDER LATTE 7
CAPPUCCINO 5	PISTACHIO LATTE 7
LATTE 6	CHAI LATTE 5
AMERICANO 4	MOCHA 7
HOT CHOCOLATE 5 Topped with whipped cream	FLAVORS 1 Vanilla, Hazelnut, Caramel, Sugar-free Vanilla

BEVERAGES

ICED TEA 4	LAVENDER LEMONADE 5
APPLE JUICE 5	LEMONADE 5
ORANGE JUICE 5/7	SODA 4 Coke, DC, Sprite
HOT TEA 4 Black, green, herbal	

BREAKFAST SPECIALTIES

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

CUBAN BREAKFAST ^{*GF | VO} 15
Over-easy egg, black beans, rice, white cheddar, avocado, sour cream, spinach-jalapeño pesto
Add chorizo, chicken, or bacon +3

BROKEN YOLK SANDWICH ^{*GFO} 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 ^{*GF} 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

EGGS IN PURGATORY ^{*GFO} 15
Calabrian chili tomato sauce, peppers, onions, scallions, Gorgonzola, two over-easy eggs, choice of buttered toast

LOX TOAST ^{GFO} 18
Smoked salmon, dill crème fraîche, capers, pickled red onions, frisée, multigrain

AVOCADO TOAST* ^{GFO | V} 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 ^{GFO} 14
House-malted waffle, syrup, powdered sugar, fresh fruit

VEGAN CREPE ^{GF | V} 14
Chickpea “crepe”, hummus, avocado, spinach, onions mushrooms, vegan pesto, power seed blend

À LA CARTE

Side of Toast 5 <i>Choice of Mild Sourdough, Multigrain^Y, Whole Wheat, or Signature Cinnamon Gluten-Free +2</i>	Pork Sausage Patties 5
Vital Farms Egg* 3	Smoked Salmon 7
Fresh Fruit 6/9	Nueske's Ham 6
Bacon 6	Breakfast Potatoes 5
Old Major Chicken Sausage Links 6	Half Avocado 3 <i>EVOO, Salt, Pepper</i>
	House Chips 5
	House Cut Fries 5/8/ 11



SALADS & BOWLS

Seasonal and classic offerings with housemade dressings

CHOPPED COBB ^{GF}

16

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

GREEN GODDESS ^{GF}

15

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

CILANTRO-LIME QUINOA BOWL ^{GF | VO}

15

Quinoa blend, chopped greens, avocado,
black beans, pickled red onions, tomato,
cucumber, scallion, cilantro, lime crema
Add chicken or bacon +3
Not available as a combination

WARM GRAIN BOWL ^{* GF | VO}

15

Quinoa & brown rice, power seed blend,
scallions, sauteed kale, roasted carrots,
roasted mushrooms, choice of avocado or egg
Add chicken or bacon +3
Not available as a combination

CHICKEN SALAD PATACHOU ^{GFO}

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** ^{GFO}

Parmesan, croutons.
Served daily since 1989.

**MATZO BALL
(FRIDAYS ONLY)**

Just like mom made,
with gluten & love.

LUNCH COMBO

CUP OF TOMATO ARTICHOKE 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 ^{GF} +2 | *Cup of soup* +3 | *Fresh fruit* +3

CHICKEN SALAD ^{GFO}

16

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

EGG SALAD ^{GFO}

15

Eggs, mayo, sea salt, cracked pepper, lettuce

BLT PATACHOU ^{GFO}

17

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

PHAT RABBIT ^{GFO | V}

15

Avocado, spinach, cucumber, tomato, radish,
red onion, carrot, hummus, vegan pesto
on housemade multigrain^V
Make it Dirty (no hummus, double pesto, add bacon) +2

ROASTED TURKEY CLUB ^{GFO}

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

CHEESEBURGER & FRIES ^{*}

18

100% Angus beef, white cheddar, lettuce,
dijonnaise, brioche bun
Not available as a combination

THE BAR

PRICKLY PEAR PALOMA

14

Arette Blanco Tequila, lime,
grapefruit, prickly pear purée

BLOODY MARY

13

House Bloody Mary mix,
vodka, meyer lemon

CLASSIC MIMOSA

14/49

Orange juice, Patachou Prosecco

**BLOOD ORANGE
PROSECCO COCKTAIL**

14/49

Hi & Mighty Gin, Dolin Blanc,
blood orange, Patachou Prosecco

PRESERVES PROSECCO COCKTAIL

14/49

Blueberry & strawberry preserves, vodka,
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 ^{GFO}

10

Eggs, white cheddar, slice of toast

WAFFLE ^{GFO +1}

10

Powered sugar, fresh fruit

SUNBUTTER & JELLY ^{GFO}

10

Fresh fruit or chips

BIG KID PLATE ^{GFO}

14

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

BEST MORNING EVER ^{GFO}

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.*

^{GF} gluten-free | ^{GFO} gluten-free optional
^V vegan | ^{VO} vegan optional