

WINES BY THE GLASS



SPARKLING

BLANC DE BLANCS 14

François Montand Brut, Jura, FR NV
lemon curd, apple crisp, hazelnut

WHITE

SAUVIGNON BLANC 13

Domaine Foucher-Lebrun 'Petit Le Mont',
Loire Valley, FR 2023
grapefruit, passion fruit, white flowers

CHARDONNAY 16

House of Brown, Lodi, CA 2022
tropical guava, lychee, key lime

ROSÉ

GRENACHE 12

Bernard et Olivier Coste 'Mont Rose',
Languedoc-Roussillon, FR, 2023
peach, raspberry, grapefruit

RED

PINOT NOIR 14

Domaine Géraud, Pays d'Oc IGP, FR, 2022
berry, cherry, currant

CABERNET SAUVIGNON 17

Hedges Family Estate 'CMS',
Columbia Valley, WA 2021
blackberry, fig, cardamom

CAFÉ MENU

4PM - CLOSE

MATZO BALL SOUP 7

housemade chicken broth, parsley

LEMONY KALE LENTIL SOUP **V+**, **GF** 7

sweet potato, onion, cilantro, vegetable broth

WARM MARINATED OLIVES **V+** 8

rosemary, garlic, orange zest, red chiles,
grilled sourdough

BABY GEM WEDGE SALAD **V+**, **GF** 13

radish, persian cucumbers, pickled red onions,
green tahini dressing

CAESAR SALAD 13

romaine, red cabbage, shaved parmesan,
cracked black pepper, sourdough croutons,
caesar dressing

add panko breaded chicken +6

BUBBLING SHRIMP 18

calabrian chili, garlic butter, basil,
white wine, grilled sourdough

ROASTED CAULIFLOWER 17

STEAK **V+**, **GF**

harissa, whipped white bean hummus,
olive salsa, sumac, fresh herbs

ROASTED BABY BEETS 14

AND BURRATA **GF**

glazed baby carrots, rosemary vinaigrette,
herbs, maldon sea salt

CITRUS TARTINE 13

stracciatella, ruby red grapefruit,
buckwheat honey, mint, nigella seeds,
challah toast

WILD MUSHROOM AND 15

GRUYÈRE TARTINE

caramelized onions, black garlic butter,
chives, sourdough toast

MEDITERRANEAN 19

CHICKEN THIGHS **GF**

feta, red pepper, fennel, fingerling potatoes,
marinated olives, preserved lemon,
green tahini

GRILLED BROCCOLINI **V+**, **GF** 11

pomegranate seeds, preserved lemon
vinaigrette, korean chili



DESSERT

A SLICE OF THE ICONIC RAINBOW CAKE 8

CRÈME BRÛLÉE 8

take it home 12

EARL GREY STICKY TOFFEE DATE CAKE 7

butterscotch sauce, maldon

GODDESS SPRING WATER 4

SAN PELLEGRINO 4

NATALIE'S ORANGE JUICE OR LEMONADE 4

SPINDRIFT SPARKLING WATER 3

V = vegetarian **V+** = vegan **GF** = gluten free

BREAKFAST

EVERY DAY UNTIL 2PM

GODDESS CUSTOM BREAKFAST 8.95

fried egg, cheddar cheese on an english muffin, bagel or croissant

choice of bacon, ham, chicken or veggie sausage

MAPLE BACON SANDWICH 9.95

maple chili bacon, fried egg, swiss cheese, slow roasted tomato jam, arugula, lemon herb aioli, toasted brioche roll

BREAKFAST QUESADILLA 10.95

scrambled eggs, chicken sausage, cheddar, pepper jack, spinach, tomato, spinach tortilla

SMOKED SALMON 14.95

BREAKFAST CLUB SANDWICH

crispy bacon, fried egg, tomato, leafy greens, capers, pickled red onions, lemon herb aioli, toasted multigrain bread

LOX AND BAGEL 14.95

Abe's smoked salmon, cream cheese, tomato, cucumber, red onions, capers, lemon squeeze

add avocado +3

VEGGIE BAGEL SANDWICH V 7.95

avocado, tomato, persian cucumber, red onions, cream cheese

gluten free bagel +1

CROISSANT SANDWICH 9.95

scrambled eggs, applewood smoked bacon, roasted tomatoes, fresh mozzarella, basil

KETO BREAKFAST PLATE GF 10.95

scrambled eggs, avocado, pickled red onions, cucumbers, green goddess sauce, EBTB spice

choice of bacon or chicken sausage

WRAPS

BREAKFAST BURRITO 2.0 10.95

scrambled eggs, chorizo, pepper jack, black beans, pico de gallo, sour cream, wheat tortilla, seared on the plancha, side of roasted tomato salsa

GODDESS BREAKFAST WRAP V 10.95

veggie sausage, scrambled eggs, spinach, feta, avocado, spinach tortilla, side of roasted tomato salsa

CRISPY BREAKFAST POTATOES 5.50

lemon herb aioli

DRINK SPECIALS



CUPID'S CRUSH LATTE 6.50

espresso, cherry, vanilla, macadamia milk

TURMERIC GINGER ELIXIR 6.50

Rishi turmeric ginger chai, lemon, honey, turmeric, black pepper

POMEGRANATE MATCHA 6.95

matcha, pomegranate, macadamia milk

PISTACHIO ALMOND 6.50

ROSE LATTE

espresso, pistachio, almond, rose, almond milk

16 OZ

SIDES

CRISPY SMASHED 6.95

BRUSSELS SPROUTS V

red peppers, onions, balsamic, parmesan, parsley, chili

BUFFALO CAULIFLOWER 6.95

FLORETS V+

green tahini dipping sauce

FRENCH FRIES OR 5.50

SWEET POTATO FRIES V

lemon herb aioli

HOT SOUPS

CUP 6 BOWL 7

CHICKEN MATZO BALL

BEEF BRISKET AND CABBAGE

SMOKY CORN POBLANO V

LEMONY KALE AND LENTIL V+



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. While our facilities are not dedicated allergen-free, we do everything we can to minimize cross contact. Products may contain common allergens, including peanuts, tree nuts, milk, eggs, wheat, soy, sesame, fish and shellfish.

SANDWICHES

FAVORITES

HOT HONEY BUTTER CHICKEN 13.95
crispy chicken thigh, hot honey, lemon herb aioli, kale slaw, pickles, brioche bun

TURKEY, APPLE AND BRIE 13.95
roasted turkey, brie, granny smith apple, arugula, fig jam, dijon, brioche bun

GRILLED CHICKEN CLUB 13.95
grilled herbed chicken, avocado, applewood smoked bacon, lettuce, tomato, lemon herb aioli, tuscan roll

SHORT RIB GRILLED CHEESE 14.95
beef short rib, butterkäse cheese, arugula, pickled red onions, horseradish sauce, grilled challah

GRILLED SOURDOUGH HAM AND CHEESE 13.95
Smoking Goose ham, butterkäse cheese, pickled red onions, grain mustard

ITALIAN SLAM 13.95
salami, ham, capicola, provolone, lettuce, tomato, red onions, giardiniera, olives, artichokes, roasted red peppers, garlic aioli, tuscan roll

GODDESS SMASH BURGER 12.95
beef or veggie patty, cheddar, spicy pickles, onion, lettuce, Goddess special sauce, brioche bun
add crispy bacon +3

CORNED BEEF AND SWISS 14.95
Manny's corned beef, swiss cheese, sauerkraut, 1000 island, marble rye

TUNA MELT 12.95
tuna salad, cheddar cheese, tomato, kale slaw, multigrain

AVOCADO TOAST V 11.95
feta, radishes, red cabbage, pickled red onions, pumpkin seeds, parsley, grilled sourdough
add smoked salmon +4.50 | fried egg +2

TURKEY BLT 13.95
roasted turkey breast, lettuce, tomato, provolone, applewood smoked bacon, lemon herb aioli, rustic white

CALIFORNIA DREAMING 12.95
roasted turkey breast, swiss cheese, avocado, arugula, tomato, lemon herb aioli, multigrain

WICKER PARK 2.0 V 12.95
fresh mozzarella, artichokes, olives, tomatoes, pesto mayo, spinach, tuscan roll

GODDESS CHICKEN SALAD 12.95
roasted chicken, grapes, celery, scallions, almonds, lemon herb aioli, arugula, croissant

DEVEILED EGG SALAD V 10.95
egg salad, devil spices, arugula, sliced cucumbers, multigrain

GF WRAP +2

SHAWARMA STYLE CHICKEN WRAP 13.95
shawarma spiced chicken thigh, tahini, Israeli couscous, tomato, cucumber, red onions, spicy pickles, romaine, sundried tomato tortilla

ROASTED VEGETABLE AND GRAIN BOWL 13.95
balsamic brussels sprouts, red peppers, onions, red cabbage, pickled turmeric cauliflower, kale and spinach, roasted chickpeas, quinoa, croutons, parmesan, maple dijon vinaigrette
add salmon +4 | grilled chicken or tofu +3

GRAB AND GO SALADS

MADE FRESH DAILY

V = vegetarian V+ = vegan GF = gluten free