

# AMBOS

SATURDAY & SUNDAY  
BRUNCH 10 AM – 3 PM

## PASTRY

Kabocha, ginger & miso muffin, maple glaze (N)	9
Caramelized onion scone, clotted cream, jam (N)	12
Spinach & ricotta empanada (N)	9
Apple empanada (N)	8
Honey buckwheat cookie (G, N)	6
Everything walnut cookie	8

## BRUNCH

Yogurt bowl, seeded granola, jam (G, N)	14
Bread pudding, whipped cream, dulce de leche	15
Mixed green salad, cider vinaigrette, feta, radish, pepitas (G)	18
Local brown rice, house ferments, spinach, ginger, miso dressing (G, D)	20
Scrambled eggs, spinach, Mel's toast, butter	22
Polenta, roasted mushrooms, sour corn, poached egg, scallion	24
Chicken breast, braised bean stew, chili oil and fresh herbs (G, D)	25
Burger, cheddar cheese, sauerkraut, mostaneza, brioche	27
Banderita beef short ribs, sunchoke and radish kimchi, fried egg (G, D)	37

## SIDES

Mel's toast, homemade jam, butter	9
Bacon	7
Grilled kale	12
Rejilla potato	10
Fried egg	5

G – GLUTEN FREE    D – DAIRY FREE    N – NUT FREE

*all pastries baked fresh each morning. Granola, jams, bone broth, and juices made in house*

## COFFEE

Drip	M 3	L 4
Cold brew	6	
Americano	3-75	
Espresso	3-75	
Macchiato	4	
Cortado	4-5	
Cappuccino	5	
Latte	5-5	
Iced latte	6	

## TEA

Chai latte	5-5
Matcha latte	7-5
Iced matcha	7-5
Hot tea:	4
<i>Green, black, herbal</i>	
Iced tea	4
Hot chocolate	5

## TONICS

Pressed juice:	15
<i>Beet, carrot, apple, ginger</i>	
Bone broth:	12
<i>fermented pepper, turmeric</i>	