Double U Café

BALANCED BEGINNINGS ═══

Breakfast Tacos* GF 439 . 43 . 33 . 16 . 10 . 405
chicken chorizo, scrambled egg, black beans, pico de gallo
Monterey Jack cheese, avocado citrus salsa, local corn tortillas

Salmon Benedict* GF 486 . 41 . 35 . 20 . 7 . 666
sautéed asparagus, poached egg, gluten-free bread, hollandaise
avocado, radish, scallions, arugula, super seeds

Tofu Ranch Scramble V 450 . 43 . 30 . 20 . 9 . 718
bell peppers, mushroom, red onion, black beans, grilled corn
arugula, kala namak, whole wheat tortilla

Chef's Omelet* 441 . 40 . 30 . 17 . 6 . 576
Red Butte cheese, choice of toast, chef's choice of veggies
breakfast potatoes

Barrio Breakfast Sandwich* 443 . 40 . 35 . 15 . 8 . 723
chicken chorizo, scrambled egg whites, feta cheese, garbanzo beans, sautéed
onions and peppers

Pulled Pork Benedict* 473 . 46 . 33 . 18 . 5 . 739
poached egg, green chili cornbread, grilled asparagus, pickled onions
avocado citrus salsa

Double U Breakfast Plate* 466 . 40 . 30 . 20 . 7 . 506
two eggs any style, chicken chorizo, breakfast potatoes
avocado, choice of toast

APPETIZING ADDITIONS ═══

Chicken Chorizo GF 93 . 2 . 12 . 4 . tr . 161

Seared Salmon Patty GF 176 . 2 . 25 . 7 . tr . 280

Banana Pancakes 184 . 40 . 5 . 1 . 2 . 282

Breakfast Potatoes GF . V 85 . 14 . 2 . 3 . 2 . 21

Just Egg
plant-based egg alternative GF . V 70 . 1 . 5 . 5 . tr . 170

Organic Steel-Cut Oatmeal GF . V 197 . 33 . 7 . 5 . 5 . 7

Acai Bowl GF . V 154 . 30 . 8 . 3 . 5 . 15

Cranberry Pecan Muesli GF 195 . 30 . 6 . 7 . 5 . 20

Apple Walnut Overnight Oats GF 204 . 25 . 10 . 8 . 4 . 53

BREAKFAST

NUTRIENT ANALYSIS

Calories . carb grams . protein grams . fat grams . fiber grams . sodium mg tr = trace (less than 1 gram)

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

GF = Gluten-Free (no wheat, rye, or barley) | V = Vegan (contains no animal product. May contain honey.)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We are very proud to be a partner with Monterey Bay Aquarium's Seafood Watch Program! Seafood Watch engages and empowers consumers and businesses to purchase seafood that is fished or farmed in ways that minimize their impact on the environment. We purchase exclusively sustainably farmed or sustainably caught seafood. Check out seafoodwatch.org

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