

Served 'til 2:30pm



Please inform your server if you want the gluten-free, vegetarian or vegan options, as modifications may be necessary. There will be an additional charge for gluten-free bread or menu items requiring gluten-free ingredients. Please consult with your server.
Split plate charge +2



BREAKFAST SANDWICHES

Served with red roasted potatoes and grilled onions, unless otherwise notated. Substitute fruit for 1.50

BREAKFAST SANDWICH

Two organic scrambled eggs, applewood smoked bacon and pepper jack cheese served on a croissant 11.50
:exchange bacon for avocado and/or tomato

BREAKFAST BURRITO*

Two organic scrambled eggs, chorizo, black beans, pepper jack, and fresh pico de gallo wrapped in a fresh tomato basil tortilla 12.00
:exchange chorizo for avocado

BREAKFAST QUESADILLA

Tomato basil tortilla filled with organic scrambled eggs, pepper jack cheese, red and green peppers, onions and your choice of sausage, bacon, or chorizo served with tomatillo sauce. 12.00
 Add Chicken Sausage +2; Chicken +5; Steak +6
:exchange bacon for avocado
 potatoes not included

FROM THE GRIDDLE

BANANA QUINOA PANCAKES 12.50

TRADITIONAL FRENCH TOAST

Topped with whipped butter & powdered sugar 9.50
 + Topped w/ almonds .99 + Gluten-free +2.50

PANCAKES (2)

Topped with whipped butter

Buttermilk 8.99

Add Ins 2.50

- Blueberries
- Strawberries
- Chocolate Chips
- Bananas Foster
- Granola
- Bacon and Chocolate Chips 3.79
- Pineapple
- Candied Walnuts

BREAKFAST PLATTER FOR 4 TO GO

Scrambled eggs, your choice of bacon, or pork sausage, roasted red potatoes and choice of sourdough, wheat or rye toast 42
add 4 buttermilk pancakes +12

Add Mimosa
Bottle of champagne and
12oz fresh squeezed OJ 20

ORGANIC EGG BREAKFASTS

Your choice of bread: Non-GMO wheat, sourdough or rye. GF bread +2

CORNED BEEF HASH AND EGGS*

Eggs your way with house made corned beef hash and leeks served with sweet potato tots 12.50

TRYST BREAKFAST*

Chicken Sausage +1.25
 Eggs your way served with sweet potato tots and your choice of bacon or pork sausage 10.99
 :exchange meat option for avocado

2-ORGANIC EGG BREAKFASTS

Add 1.50 For egg whites

HAWAIIAN BREAKFAST*

Two fried eggs, fresh house smoked kalua pork, cabbage, jasmine rice, sweet soy glaze and wonton crisps 13.79
:exchange pork for avocado or Portobello mushrooms

3-ORGANIC EGG OMELETS

Served with red roasted potatoes unless otherwise notated. Substitute egg whites 1.50. Substitute fruit 1.50.
 Choice of bread: non-GMO wheat, sourdough or rye. GF bread +2, English muffin or bagel +1

MEAT LOVERS OMELET

Applewood smoked bacon, pork sausage, ham and white cheddar 12.50

VEGGIE OMELET

Roasted peppers, spinach, mushrooms, grilled onions and yellow cheddar 12.00

SENSIBLE SELECTIONS

AVOCADO TOAST

Mashed avocado, microgreens, asparagus, cilantro, EVOO, pomegranate, roasted garbanzo beans, lite onion, on non-GMO wheat toast and agave chipotle glaze 10.99
 Add an egg! +2.65

ASIAN JACKFRUIT BOWL

Warm quinoa, chickpeas, sautéed onions, carrots, peas, jackfruit tossed in a peanut sauce and topped with micro-greens and a hint of lime 13.25

KIDS MENU UNDER 10

Served with side of fruit and apple juice or milk, Fresh squeezed OJ +2. +2 GF
 Your choice 7.25

- One strip bacon, one pancake
- One egg, one strip bacon, toast
- French toast sticks
- Mini cheese omelet and toast

BEVERAGES

KOMBUCHA 5

COKE 2.95

SPRITE 2.95

COFFEE BAR

ORGANIC COFFEE / DECAF 2.95

CBD NITRO COFFEE 5 add flavor +.50

LATTE / MACCHIATO / AMERICANA 4

CHAI TEA LATTE 4

SMOOTHIE

THE BASICS (ONE FLAVOR) 8

each additional flavor \$1 / add protein \$2
 • Banana • Mango
 • Chocolate • Peanut Butter

FROM THE BAR TO GO

MIMOSA

Bottle of champagne and 12oz fresh squeezed OJ 20

BLOODY MARY 6

House, jalapeño, horseradish, green chile
 Upcharge for premium vodka



Substitutions available at la carte prices.

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Items may be served undercooked or cooked to order. All menu items and prices are subject to change without notice. 5/20



At Tryst Café, we are committed to providing every guest with a fresh, flavorful mix of organic, natural, and local food and beverages coupled with a great dining experience. And, in cooperation with the Gluten Intolerance Group® (GIG®), we have created a gluten-free menu based on the most current ingredient information from our food suppliers and their stated absence of wheat/gluten protein within these items. Please inform your server if you want the gluten-free option as modifications may be necessary. There will be an additional charge for gluten-free bread, pancakes or other gluten-free items.