



Pastry's & Sweets

| Assorted vegan, GF, Conventional/Organic

Breakfast Till 10am

Assorted Bagels \$2.50

Toasted and served with choice of spread, Whipped cream cheese Mascarpone cheese Roasted garlic & chive cream cheese Berry cream cheese Creamy Peanut Butter

Quiche Of The Day \$4.25

Individual 4-inch Quiche of the day

Avocado Toast \$7

roasted garlic, cilantro, sea salt and lime smashed avocado spread on toasted bread Add a fried egg

Greek Yogurt \$4.25

Add Epic house made Granola Add AZ Mesquite Honey Add Fresh Berries

Cheese Blintzes \$7.50

Crapes filled with Madagascar vanilla Mascarpone with a fresh berry and cinnamon compote and lightly dusted with powdered sugar

Homemade Belgian Waffle \$6.50

Served with a cinnamon and AZ honey whipped butter and dusted with confectioners' sugar and your choice of warm maple syrup or a house made coconut syrup

French Toast \$7.50

Thick cut house made Brioche dipped into a classic vanilla and cinnamon egg batter and cooked to perfection topped with whipped butter and your choice of warm maple syrup or a house made coconut syrup

Epic breakfast Sandwich \$9.50

Over easy egg, applewood smoked bacon and sharp yellow cheddar cheese in between your choice of French toast or Belgian waffles

Breakfast Burro \$9.00

Caramelized Onions, Roasted green chile, Epic home fries, cage free eggs, pepper jack cheese and your choice of: Black Forest Ham - Applewood Smoked Bacon - House made Pork Chorizo Served with Epic Salsa

Sandwiches

all sandwiches come with a side

Roasted Southwest Chicken Salad \$8

Roasted Chicken, seedless grapes, toasted Almonds and jicama with a special blend of seasonings tossed with Dijon mustard and chipotle Aioli in between bread of choice on wheat bread

The Epic Veggie Sandwich \$7.50

Epic Hummus spread on your favorite toasted Bread and filled with sliced English cucumbers, oven roasted tomatoes, caramelized onions, mixed baby greens and smoked gouda cheese for an extra kick add our house pickled jalapenos on 9 grain bread

Ham & Swiss Cheese \$8.75

Sliced Black Forest ham, melted swiss cheese, dill pickle with an apricot Dijon mustard spread on white or wheat bread

Spinach & Feta Grilled Cheese \$8

Fresh wilted spinach, crumbled feta cheese and oven roasted vine ripened tomatoes with a black olive tamponade on white bread

Triple Decker Grilled Cheese \$8

Three Slices of bread rubbed with a garlic butter toasted golden brown each slice filled with melted cheddar cheese put together as one sandwich on white bread

Turkey Pesto Sandwich \$8

Sliced roasted turkey, applewood smoked bacon, mozzarella cheese and sundried tomatoes drizzled with a basil pesto sauce on foccacia bread

The Hoagie \$10

Hard salami, pepperoni, crispy prosciutto and mozzarella topped with shaved iceberg lettuce, red onion, black olives, pepperoncini and vine ripened tomatoes drizzled with a sweet roasted garlic and oregano red wine vinaigrette in a baguette

Sides

\$2.50 A La Carte

Slaw of The Day

Pasta Salad of The Day

Salads

Spinach Salad 1/2 \$7 / Full \$9

Fresh baby spinach, pear, jicama, feta cheese and roasted almonds tossed with a balsamic vinaigrette

The Wedge \$ \$6.50

Wedges of iceberg lettuce drizzled with a creamy garlic dressing topped with applewood smoked bacon bites, caramelized onions and shaven parmesan cheese

Arugula Salad 1/2 \$7 / Full \$9

Baby arugula, roasted Beet, walnut and goat cheese tossed with a Lemon Mustard vinaigrette

The House Salad 1/2 \$7 / Full \$9

baby greens, sun dried tomatoes and toasted pepita seeds tossed in a sherry wine vinegar and basil dressing

Hummus Plate \$8

Drinks

Espresso Based:

Hot: Small 8oz. / Medium 12oz. / Large 16oz.
Iced: 16oz.

Shot of Espresso \$3

a 2 oz. (double shot) of espresso

Americano Sm \$3.50 / Med \$3.95 / Lrg \$4.50

Espresso and water. Served hot or iced
Created during the restoration of Italy as a way for American soldiers to enjoy their espresso.

Latte Sm \$4.25 / Med \$4.95 / Lrg \$5.25

Espresso and your choice of milk. Served hot or iced

Mocha Sm \$4.75 / Med \$5.25 / Lrg \$5.75

Espresso, our house made chocolate sauce and your choice of milk. Served hot or iced.

Chai Latte Sm \$4.25 / Med \$4.75 / Lrg \$5.25

Maya chai with your choice of milk. Enjoy hot or iced.

Dirty Chai Sm \$5 / Med \$5.50 / Lrg \$5.95

Our chai latte with an added double shot of espresso.

Coffee By Arbuckles

Sm \$1.95/ Med \$2.50 / Lrg \$2.95

Drip Coffee Sm \$1.95/ Med \$2.50 / Lrg \$2.95

Enjoy a cup of exceptional Arbuckle's coffee.

Cold Brew \$3.50

Our house made cold brew featuring Arbuckle's coffee.

Italian Sodas \$2.95

Made with one of our house made syrups and sparkling water.

Prickly Pear Iced Tea Prickly Pear Lemonade

Medium: \$2.75

Large: \$3.75

Milk options:

Dairy: whole, fat free

Plant based: soy, oat

Tea:

Hot: 16oz. \$2.50

Iced: Medium 16oz \$2.50 / Large 24oz \$3.25

Black Tea

Four Horsemen: A balanced blend of four black teas, Assam FTGFOP, Darjeeling 2nd Flush, Yunnan Breakfast and Organic Keemun Breakfast. With notes that range from chocolate to floral with a hint of pepper, this tea is sure to delight the palate of any Breakfast tea drinker.

Green Tea:

Dragonwell: This green tea is smooth and sweet with nut and earth notes. Enjoy hot or iced.

Gen Mai Cha: Japanese Sencha green tea blended with toasted rice. This tea is best enjoyed hot.

Herbal

Blueberry: A fantastic blend of blueberries, rose hips and hibiscus. Tart and sweet, this tea is best served iced.

Prickly Pear: A hometown favorite. Locally harvested prickly pear fruit is processed and mixed with hibiscus, rose hips, chamomile and a touch of chicory to create an iced tea as unique as Tucson.

Signature Drinks

Horchata de Arroz \$3.75

Served iced with a dash of cinnamon and vanilla.

Dirty Horchata \$4.95

Our horchata with an added double shot of espresso.

Port Cherry Mocha \$5.50

Our house made Port Cherry syrup shines in this variation of our classic mocha. Available with milk of your choice.

Abuelita's Mocha

Sm \$4.95/ Med \$5.25 / Lrg \$5.95

Espresso with Abuelita's chocolate and your choice of milk. Served hot or cold.