



BREAKFAST

7am - noon

TOASTS

served on local sourdough

ADD Fried Egg, Hard Boiled Egg, and/or Daily's Bacon +\$4

AVOCADO — 14

arugula, tajin, pickled red onion, pepitas

SMOKED SALMON — 18

dill cream cheese, tomato, capers, cucumber, everything spice

APPLE ALMOND — 14

shaved apple, almond butter, candied walnuts, goat cheese

MAINS

BREAKFAST BURRITO — 16

scrambled egg, chorizo, cheddar, hatch green chili, haus potatoes

FRENCH TOAST — 18

cinnamon brioche, blueberry maple, whipped creme fraiche, candied walnuts

HAUS BREAKFAST — 18

two eggs any style, choice of local sourdough or haus potatoes, choice of bacon, sausage, or avocado

COCONUT CHIA SEED PUDDING — 12

seasonal berries, bee pollen, honey, haus granola

GRAVITY BOWL — 16

heirloom grains, roasted vegetables, beans, avocado, tahini vinaigrette

SMOOTHIES

ADD PROTEIN +\$3 (WHEY OR VEGAN CHOCHO BEAN AVAILABLE)

STRAWBERRY BANANA - 8

strawberry, banana, honey, orange, oat milk

CHOCOLATE ALMOND - 8

cocoa, banana, almond butter, oat milk

TURMERIC GINGER - 8

turmeric, ginger, black pepper, banana, pineapple, oat milk

KYOKU - 12

superfood shake, oat milk

FRESH BREWED COFFEE

DRIP COFFEE — 3.25

COLD BREW — 4 (nitro cold brew - 5)

NITRO MILKSHAKE — 5.50

nitro two stitch blend, vanilla, oat milk

ESPRESSO

ESPRESSO — 3.25

LONG BLACK — 3.25

AMERICANO — 3.25

MACCHIATO — 4

FLAT WHITE — 4.25

CAPPUCCINO — 4.50

CAFFE LATTE — 5.50

SPECIALTY

CAFE MIEL — 6.5

espresso, honey, oat milk, cinnamon

MATCHA LATTE — 6

kodemari japanese stone-ground matcha from spirit tea

CHAI LATTE — 5

made in-haus, balanced spice and sweet

STEAMER — 4.5

milk steamed with chocolate, vanilla, or honey

MALABAR LATTE — 5

ginger, tumeric, malabar black peppercorn, lemongrass, licorice

KIDS — 10

PEANUT BUTTER BANANA TOAST

EGG & CHEESE TACOS (+\$3 for bacon or sausage)

YOGURT with berries and granola

SIDES — 6

FRESH BERRIES

CHARRED AVOCADO

DAILY'S BACON

HAUS POTATOES



gravity haus