

SMITTEN

LIGHTER FARE

House Made Granola

Greek Yogurt, Granola, Mixed Berries, Lemon Curd, Coconut, Chia Seeds \$11

Super Seed Oatmeal

Rolled Oats, Mixed Seeds + Nuts, Golden Raisins, Brown Sugar, Steamed Milk \$10

Smitten Waffle Sweet or Savory

Sweet: Green Tea Matcha Whip Cream, Mixed Berries + Maple Syrup

Savory: Over-medium Egg, Sautéed Mushrooms + Maple Syrup \$10

Breakfast Burrito

Three Scrambled Eggs, Feta Cheese, Sautéed Spinach, Avocado \$11.5

Vegan Burrito

Garbanzo Beans, Sautéed Mushrooms with Kale, Avocado + Tahini \$12

Bagel with Egg & Cheese

Toasted Everything Bagel, Scrambled Eggs, Cheddar Cheese \$9
Add Avocado +\$2

TOASTS

Served on toasted pecan raisin bread

Peanut Butter + Jelly

Peanut Butter, Raspberry Jam, Coconut Flakes \$8

Almond + Banana

Almond Butter, Banana, Cocoa Nibs, Honey, Cinnamon \$8

Nutella + Hazelnuts

Nutella, Hazelnuts, Strawberries, Coconut Flakes \$8

Toast Flight

Plate of Three Toasts \$21

EGGS

Served With Tomato Cucumber Salad, Pickles, Tahini + Toasted Sourdough Bread

Mushroom Omelette

Sautéed Wild Mushrooms, Cheddar Cheese, Garden Herbs \$14.5

Greek Eggs

Two Baked Eggs, Halloumi Cheese, Heirloom Tomatoes, Oregano \$14.5

Moroccan Eggs

Two Poached Eggs, House Made Spiced Tomato Sauce \$14.5

SMALL PLATES

House Hummus

Olive Oil, Parsley, Pine Nuts + Toasted Sourdough Bread \$10

House Fries \$6.25

Schnitzel Strips

Panko + Spiced Crispy Chicken, Served with Ketchup \$11

Brie & Fig Melt

Warm Brie, Fig Butter, Walnut + Pistachio Crumble, Honey Drizzle, Served with Toasted Bread \$14

SALADS • BOWLS • SOUP

Add Schnitzel Chicken 6 | Add Grilled Chicken 8 | Add Tuna Salad 4

Romaine Kale Caesar Salad

Romaine Lettuce, Kale, Toasted Almonds, Shaved Parmesan + Caesar Dressing \$12.5

Greek Salad

Romaine Lettuce, Heirloom Tomatoes, Cucumbers, Red Onions, Feta Cheese, Black Olives + Balsamic Dressing \$12.5

Garden Salad

Mixed Greens, Avocado, Walnuts, Heirloom Tomatoes + Lemon Herb Dressing \$12.5

Quinoa Bowl

Warm Red Quinoa, Over-medium Egg, Sautéed Sweet Potato and Kale, Avocado, Heirloom Tomatoes, Feta Cheese \$13.5

Tomato Basil Soup

Served with Side of Bread + Croutons \$10.5

DESSERTS

Affogato

Espresso + Ice Cream \$7

Pie Shake

Any Slice + Vanilla Ice Cream \$12

SANDWICHES

Served With a Side of Mixed Green Salad + Pickles

Avocado Smash

Over-medium Egg, Avocado, Pumpkin Seeds, Chili Flakes \$12.5

Schnitzel

Panko + Spiced Crispy Chicken, House Made Pesto Spread, Arugula \$13.5

Steak Wrap

Thin Sliced Steak, Sautéed Fennel, Aiolo Sauce, Cilantro \$13.5

Tuna

Romaine Lettuce, Roma Tomato, Red Onion, Dill, Mayonnaise \$12.5

Grilled Cheese

Cheddar Cheese + Sautéed Wild Mushrooms \$11

FROM THE GRILL

11am 'til Close • Served with Fries or Mixed Green Salad

Smitten Burger

Certified Angus Beef, Harissa Mayo, Lettuce, Tomato, Onion, Pickles \$17

California Burger

Certified Angus Beef, Cheddar Cheese, Remoulade Dressing, Avocado, Mixed Greens, Tomato + Caramelized Onions \$18

Chicken Sandwich

Grilled Chicken, Melted Gouda, Remoulade Dressing, Arugula, Tomato \$18

Plant Based Burger

Impossible Meat, Harissa Mayo, Lettuce, Tomato, Onion, Pickles \$18



PIE POWERED BY
THE PIE HOLE
seasonal pies, whole or by the slice

HOT DRINKS

- Drip \$3 | \$3.25
- Espresso \$3.5
- Americano \$4
- Macchiato \$3.75
- Cortado \$4.25
- Cappuccino \$4.75
- Latte \$5.25
- Mocha \$5.5
- Chai Latte \$5.5
- Hot Cocoa \$5.25
- Green Tea Matcha Latte \$5.5
- Tea + Fresh Mint \$3.25 | \$3.5
- Hot Tea
English Breakfast, Earl Grey, Masala Chai, Blueberry Rooibos
Jade Cloud, Jasmine Green, Turmeric Ginger \$2.75 | \$3

COLD DRINKS

- Nitro Cold Brew \$5.25 | \$5.75
- Iced Americano \$4.25
- Iced Latte \$5.5
- Iced Mocha \$5.75
- Iced Chai Latte \$5.75
- Iced Green Tea Matcha Latte \$5.75
- Iced Tea \$3.25 | \$3.75
Classic Black, Green Tea Citrus, Hibiscus
- Lemonade + Fresh Mint \$4.75 | \$5.5
- Fresh Carrot Juice \$6.5
- Orange Juice \$3.75
- San Pelligrino
Sparkling Water, Limonata, Aranciata \$5.25
- Bottled Water \$3

Brunch Cocktails

Bloody Mary
R6 Vodka, Tomato Juice, Lemon, Hot Sauce,
Worcestershire Sauce, Horseradish \$12

French 75
Ebra Gin, Lemon Juice, Simple Syrup,
Brut Sparkling White Wine \$12

Irish Coffee
Drip Coffee, Jameson Whiskey, Baileys \$12

Mimosas

MimoSmitten
Orange Juice with Sparkling White Wine \$8

Mimosa Flight
Blackberry Lemonade, Grapefruit, Orange \$14

MORE COCKTAILS

Paloma
Olmecca Altos Tequila, Grapefruit + Lime Juice, Simple Syrup,
Grapefruit Soda + Salt Rim \$13

Moscow Mule
R6 Vodka, Lime Juice, Ginger Beer \$12

Cosmopolitan
Nue Vodka, Aperol, Lime, Cranberry Juice \$12

Penicillin
Old Forester Bourbon Whiskey, Lemon Juice, House Made
Honey-Ginger Syrup, Glen Grant Single Malt Scotch Whiskey \$13

Old Fashioned
1792 Small Batch Straight Bourbon, Simple Syrup, Angostura Bitters,
Luxardo Maraschino Cherries, Orange Zest \$14

Smitten Sidecar
D'usse Cognac Vsop, Orange Liqueur, Lemon Juice + Sugar Rim \$14

Margarita
Olmecca Altos Tequila, Orange Liqueur, Agave, Lime Juice + Salt Rim \$13

BEER

See Our Rotating Taps

SPARKLING WINE

- Blanc de Blanc \$9 | \$32
Charles de Fere, France
- Brut Sparkling Rosé \$11 | \$40
Je T'aime, France

WHITE WINE

- Pinot Grigio \$10 | \$36
J Dusi, Paso Robles, CA
- Sauvignon Blanc \$11 | \$48
San Simeon Vineyards, Paso Robles, CA
- Viognier \$16 | \$47
Tio Wines, Santa Ynez Valley, CA
- Chardonnay \$11 | \$40
Fableist Wine Co, Edna Valley, CA
- Chardonnay \$14 | \$48
Tio Wines, Edna Valley, CA

ROSÉ

- Rosé \$12 | \$44
Wrath, Monterey, Central Coast, CA

RED WINE

- Pinot Noir \$12 | \$44
Fableist Wine Co, Santa Barbara County, CA
- Pinot Noir \$14 | \$48
Wrath, Monterey, Central Coast, CA
- Pinot Noir \$16 | \$52
Presqu'île, Santa Barbara County, CA
- Cabernet Sauvignon \$12 | \$44
Fableist Wine Co, Paso Robles, CA
- Cabernet Sauvignon \$16 | \$52
Halter Ranch, Paso Robles, CA
- Red Blend \$18 | \$52
Tio Wines, Paso Robles, CA

SHAKES

- PB + Joe Shake \$8.25
Cold Brew, Banana, Peanut Butter, Almond Milk, Cocoa Nibs
- Almond Shake \$8.25
Almond Butter, Cocoa Nibs, Banana, Coconut Milk, Almonds