

BRUNCH

Eggs Benedict – With Black Forest ham and our original house hollandaise. Add avocado slices (add \$1.75). Served with 🥔 potatoes. 10.95

Chilaquiles – Eggs scrambled with tortilla strips, tomatoes, green onions, and salsa. Sprinkled with cotija cheese. Served with 🥔 potatoes. 9.95

Rice and Eggs – Brown rice, green chilies and jack cheese are topped with two poached eggs and michoacan salsa. Served with 🥔 zucchini bread. 9.95

Breakfast Burrito – A flour tortilla stuffed with scrambled eggs, chicken jalapeno sausage, sautéed onions and bell peppers and cheddar cheese and topped with sour cream and michoacan salsa. 10.95

Catherine's Breakfast – A slice of your choice of toast is topped with a poached egg and served with fresh fruit of the season. 8.95

Emily's Breakfast – Eggs scrambled, sautéed bell peppers, onions, tomatoes, herbs, cheddar cheese and bits of bacon. It is served with your choice of toast or 🥔 zucchini bread and 🥔 potatoes. 9.95

Charlie's Breakfast – Eggs scrambled with bacon, grilled onions and cheddar cheese and then topped with sour cream and michoacan salsa. Served with toast or 🥔 zucchini bread and 🥔 potatoes. 9.95

Michael's Breakfast – Two scrambled eggs served on a toasted English muffin. Topped with avocado slices, green chilies, grilled red onions, Jack cheese and michoacan salsa. With 🥔 potatoes. 9.95

Original Joe's Special – Eggs scrambled with fresh spinach, onions, mushrooms, ground beef, romano cheese and a dash of herbs. Served with 🥔 zucchini bread or toast and 🥔 potatoes. 10.95

Vegetable Scramble

Eggs scrambled with asparagus, spinach, tomatoes, onions, mushrooms and feta cheese. Served with toast or 🥔 zucchini bread and 🥔 potatoes. 9.95

Weekend Special Brunch

Available only on Saturday and Sunday

Salmon Benedict

Two poached eggs on fresh poached salmon. Served with Green Street's hollandaise sauce. 12.95

Southwestern Benedict

Two poached eggs served on a bed of English muffins and chicken jalapeno sausage. Served with Green Street's chipotle hollandaise sauce 11.95

EGG BREAKFASTS

Two Eggs Any Which Way

Two eggs served any style, with our 🥔 potatoes and toast or 🥔 zucchini bread.

Hickory smoked bacon 9.50
Apple maple sausage 9.95
Bone-in ham 9.95
Chicken jalapeno sausage 9.95
8 oz New York steak 14.95

One Egg

One egg any style, one slice of bacon, one slice of 🥔 zucchini bread, one small glass of fresh orange juice and coffee. 7.95

Pancakes and Eggs

Two pancakes, two slices of bacon, two eggs, a small glass of orange juice and coffee. 9.95

OMELETTES

Otto's Potato Patch – Stuffed with 🥔 potatoes and melted cheddar cheese and topped with sour cream. Michoacan salsa for more flavor on request. Served with fresh fruit. 11.50

Avocado and Bacon – Fresh avocado slices, crumbled bacon and Jack cheese. Topped with sour cream. 11.50

Spinach – With fresh Spinach and melted cheddar cheese. We recommend adding sautéed mushrooms and onions (add \$1.95). 10.95

Catherine's – A diced breast of chicken, sautéed mushrooms and onions in a mornay sauce with a hint of mustard. 12.95

Mushroom – Sautéed mushrooms and onions with Jack cheese and topped with sour cream. 10.95

All omelettes served with 🥔 zucchini bread and most with 🥔 potatoes.

GRIDDLE AND GRAINS

French Toast – Four thick slices of brioche bread are dipped into an egg-cinnamon batter and then grilled to perfection. Served with Log Cabin syrup and real whipped butter. 8.95

Blueberry Multi Grain Pancakes – Served with Log Cabin syrup and real whipped butter. 3 pancakes 9.50

Buttermilk Pancakes – Served with Log Cabin syrup and real whipped butter. 3 pancakes 8.50

Lisa's Oatmeal – Our delicious oatmeal topped with chopped fresh fruit of the season and sesame seeds and almonds. Served with brown sugar and cream on the side. 8.50

Breakfast Sundae – Layered with non-fat strawberry yogurt, fresh fruit of the season and **LA BREA BAKERY** granola. 8.50

Grains and Cereals – A variety of standard breakfast cereals served with your choice of nonfat, low fat, regular milk, or cream. 3.25

Fresh Fruit

A plate of seasonal fresh fruit	9.50
½ Grapefruit or ½ Cantaloupe	3.75
Bowl of seasonal fresh berries (when available)	5.50

Bakery

Toast, with butter and jams	3.75
Cinnamon toast	3.75
Bagel, with butter and jams	3.75
Bagel, with cream cheese and jams	4.25
🌿 zucchini bread	2.95
🌿 zucchini bread, by the loaf	5.95

Leaves Pure Teas

Organic Black - Whole leaf black tea, full bodied, sweet and satisfying with hints of ripened fruit.

Organic Earl Grey – The finest whole leaf organic black teas and the scent of bergamot.

Organic Jasmine White Tea – Delicately blended whole leaf white and jasmine teas with a hint of sweet orange.

Organic Green – Organic whole leaf green tea with subtle and slightly sweet aromas.

Sweet Chamomile Citrus Herbal – Chamomile, licorice, mint leaves and pure citrus flavoring. Naturally sweet and honey-like. Caffeine free.

Simply Sweet – Peppermint and spearmint. Refreshing, cooling and reminiscent of crisp mountain air.

China Mist House Brewed Iced Tea	2.95	Jones Coffee, Regular and Decaf	2.95
Republic of Tea Ginger Peach Decaf	4.95	Hot Leaves Teas	2.95
Republic of Tea Passion Fruit Green	4.95	Coke, Diet Coke, Sprite, Fresca	2.95
Republic of Tea Raspberry Quince	4.95	I.B.C. Root Beer & Cream Soda	3.50
Republic of Tea Mango Ceylon	4.95	Milk, Regular, Low and Non Fat	2.95

Espresso	3.25	Café Latte	4.50
Cappuccino	4.50	Chocolate Cappuccino	4.50

Vanilla, Hazelnut, Ginger Spice Flavoring, add 30 cents

Hot Chocolate	2.75	Cranberry Juice	3.50
Fresh Strawberry Lemonade	3.25	Tomato Juice	3.50
Fresh Fruit Juice, Large	4.50	Panna Still or Pellegrino Sparkling Water	4.50

BEVERAGES

FROM THE BAR

The Green Street Stoli Screwdriver - With our fresh squeezed orange juice.	8.50
The Breakfast Colada – Blended with rum, pineapple juice, coconut cream and banana.	8.00
The Green Street Bloody Mary – With our own recipe and Ketel One.	8.50
The Green Street Mimosa – Champagne and fresh squeezed orange Juice.	7.50
The Bombay Gin Fizz – With Bombay Sapphire.	8.00

HASSLE FREE CATERING

We are simply the best at providing great food for group occasions. We take the hassle out of planning a meal for business, civic, school, church or family gatherings. Ask your server for a copy of our "Hassle Free Catering" menu. Or give us a call at 626.577.7170 and we will be happy to send you one.