

# THE NICKEL



## BREAKFAST MENU

6:30AM - 10:30AM MONDAY - FRIDAY

### PLATES

SEASONAL TOASTER STRUDEL	ICING	10
RASPBERRY CHIA GREEK YOGURT	GRANOLA + RASPBERRIES	12
PEANUT BUTTER OATS	COCONUT OATS + PEANUT BUTTER + BANANAS + BACON CRUMBLES	12
AVOCADO TOAST	PICKLED RED ONION + EVERYTHING SPICE	16
BANANA BREAD FRENCH TOAST	BRULEED BANANAS + CANDIED WALNUTS + PEANUT BUTTER DRIZZLE	15
EGG WHITE OMELET*	ROASTED TOMATOES + SPINACH + GOAT CHEESE + WHITE CHEDDAR + ROASTED POTATOES + CHOICE OF TOAST	21
BREAKFAST BURRITO *	BACON + ROASTED POTATOES + EGGS + ONION + PEPPERS + CHEDDAR CHEESE + FRIED CILANTRO	15
TWO EGGS ANY STYLE *	CHOICE OF BACON OR PLANT BASED SAUSAGE LINK + ROASTED POTATO + CHOICE OF TOAST	18
COLORADO BENEDICT *	GREEN CHILLI HOLLANDAISE + CRISPY SPECK + SERVED ON HASHBROWN SQUARES	21

### SIDES

SEASONAL FRUIT BOWL	7
ONE EGG ANY STYLE*	6
BACON	6
PLANT BASED SAUSAGE LINK	7
TURKEY SAUSAGE	7
TOAST 9 GRAIN, SOURDOUGH, GLUTEN FREE, OR ENGLISH MUFFIN	4
SLICED AVOCADO	5

### COFFEE & TEA

ESPRESSO	6
CAPPUCCINO OR LATTE	6
CODA DRIP COFFEE	5
CHAI	6

### JUICE

UPSTART KOMBUCHA	9
ORANGE JUICE	6
CRANBERRY JUICE	6
GRAPEFRUIT JUICE	6
APPLE JUICE	6

### SPECIALTY

FRESH JUICE MIMOSA	12
HOUSE BLOODY MARY	14

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATION OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.