

BREAKFAST MENU

FUSION FAVORITES

BACON, EGG, AVOCADO & TWO CHEESE SANDWICH \$14
Eggs (any style). Avocado. White Cheddar. Provolone.
Bacon (choice from sides). English Muffin.

HUEVOS RANCHEROS BREAKFAST BURRITO -\$16
Chorizo. Scrambled Eggs. Potatoes. Cotija Cheese.
Black Beans. Bell Peppers. Onions. Corn Tortilla.

ADULT PB&J \$12 (VO)
Peanut Butter. Homemade Jam. Sliced Banana.
Candied Peanuts. Toasted Brioche.

FUSION CLASSIC \$16
Eggs (any style). Toast (choice from sides).
Bacon (choice from sides) or Applewood Sausage.
Potatoes or Fruit.

BENEDICT

APPLEWOOD ASPARAGUS \$16
Fried Egg. Smoked Applewood Bacon. Asparagus. Hollandaise.
Sourdough Toast

CHORIZO AVOCADO \$16
Fried Egg. Chorizo. Avocado. Salsa. Sourdough Toast

TRADITIONAL \$14
Poached Egg. Canadian Bacon. Hollandaise. Sourdough Toast

CREATE YOUR OWN OMELETTE:

Bacon
(Applewood or Canadian)

Sausage
(Applewood or Chorizo)

Onions

Bell Peppers

Tomatoes

Spinach

Kale

Mushrooms

White Cheddar

Provolone

Cotija Cheese

Queso Fresco

Avocado

0-1 add ins \$10

2-3 add ins \$12

4-5 add ins \$14

6-7 add ins \$16

Additional add ins \$2

Egg white substitute \$2

*V (vegan) *VO (vegan option)

* We proudly serve San Francisco Sourdough Toast

AVOCADO TOAST

RICOTTA \$16 (VO)
Ricotta. Avocado. Sugar Snap Peas. Shallot. Mint.
7 Grain Wheat

STREET CORN \$16
Street Corn. Avocado. Queso Fresco. Cilantro.
Fresno Chili. Smoked Paprika. Toasted Brioche

BOWLS

CHIA SEED PUDDING \$14 (V)
Chia Seeds. Granola. Orange+Lemon Zest. Honey.
Fruit salad. Rose Water. Coconut. Macadamia Milk.

LOX AND KALE \$16
Fresh Lox. Poached Egg. Kale. Mushrooms. Quinoa.
Potatoes. Capers.

WAFFLE HASH BROWN \$14
Waffle Hash Browns. Poached Eggs. Onions. Bell
Peppers. Fusion Hot Sauce (on the side).

BLUEBERRY BANANA OVERNIGHT OATS (V) \$12
Oatmeal. Almond Milk. Cinnamon. Blueberries.
Banana. Homemade Granola. Honey.

PANCAKES \$14

(Stack of 3)

House Pancakes with Honey Butter

Lemon Poppy Seed Pancakes with Streusel

Strawberry-Ginger Swirl Pancakes

Matcha Pancakes with Lemon-Honey Syrup

Blueberry Pancakes

Vegan Pancakes (V)

ADD COCONUT WHIPPED CREAM \$1

SIDES

Avocado \$3

Eggs cooked to order \$2.5

Bacon \$5
(applewood or Canadian)

Sausage \$5
(applewood or chorizo)

Hard boiled eggs \$4.50

Waffle Hash Browns \$4

Roasted Potatoes \$4

Fresh Fruit \$4

Toast \$4
(7 Grain, Sourdough, Brioche, English Muffin)

Side Salad \$4

Bagel \$4

BACON FLIGHT \$16

Jalapeno. Rosemary Sugar. Candied Strawberry. Chili Lime Bacon

SMOOTHIES & BOWLS

12oz \$6 | 24oz \$10

(Any of these can be made as bowls or smoothies)

MANGO CAULIFLOWER BOWL (V)
Banana. Mango. Almond Milk. Cauliflower. Local Bee Pollen.
Almonds. Coconut

ACAI BOWL (V)
Acai. Banana. Hemp Granola. Strawberry. Blueberry.
Coconut. Local Honey

GREEN SMOOTHIE BOWL (V)
Banana. Avocado. Spinach, Chia. Homemade Granola

ADD ONS

Plant Protein \$4

Whey Protein \$4

Maca \$4

Spirulina \$4

Hemp Seeds \$4.50

Goji Berries \$4

Almond Butter \$4

DRINKS

Orange juice \$4

Apple Juice \$4

Whole Milk \$3

Macadamia Milk \$6

Rice Milk \$4

Green Tea (Iced or Hot) \$4

Hot Chocolate \$4

COFFEE

Espresso \$4

Mocha \$4.50

Latte \$4.50

Americano \$4

Iced coffee \$4.50

BREAKFAST COCKTAILS

MIMOSA MULE \$12

Vodka. Orange Spiced Ginger Beer.
Orange Juice.

BLOODY MARY \$14

Vodka. Homemade Bloody Mary Mix. Olives.
Carnichons. Celery. Cocktail Onions. Asparagus.
Bacon. Shrimp. Lemon.

MEXICAN COFFEE \$12

Kahlua. Abuelas Hot Chocolate. Coffee.

BRAMBLE \$12

Vodka. Homemade Strawberry. Yogurt.
Blackberry Liqueur.