

# OMELETS

## EGGLAND'S BEST

Served with choice of toast. Egg whites available, add 2.5

**Ham & Cheese** Smoked ham  
with Colby and Provolone 9

**Spinach & Tomato** Fresh spinach  
and tomatoes with herbed goat cheese 9

**Salmon & Asparagus** Smoked  
salmon, tomatoes, roasted asparagus,  
feta cheese and a side of horseradish  
aioli 9

**Spanish** Spanish chorizo, potatoes  
mojo onions, Manchego cheese 9

**Cuban Pork** Braised pork, mojo onion  
roasted garlic aioli, pickles, habanero  
salsa & mustard on the side 9

### B.Y.Omelet 6

Every ingredient 1

Choose from the following: Spinach, mojo onions, smoked ham, sausage, smoked salmon, marinated chicken, pork belly, corned beef, asparagus, artichoke hearts, black bean quinoa cake, Feta cheese, Stella bleu cheese, Colby cheese, Swiss cheese, Manchego cheese, herb goat cheese, portabella mushrooms, tomato, mojo peppers, home fries, roasted garlic, spicy pisto vegetables, pickles.

## SWEETS & EXTRAS

### Cinnamon Pecan Roll

Freshly baked with an orange cream  
cheese glaze and served warm 3

### Muffins

Ask your server for daily selections 2

### Bagels

Served with a side of peanut butter, jam,  
cream cheese or herbed goat cheese.  
Ask your server for daily selections 3

### Toast

Sourdough, dark rye or whole wheat 1  
Gluten-free roll 2

\*Check the Deli for fresh confections

### Fresh Fruit 3

### Muffin & Fresh Fruit Plate 6

**Yogurt Parfait** Housemade  
almond granola with raspberry  
sauce and fresh fruit 3

**Oatmeal** Served bruleé style with  
Michigan dried cherries, steamed milk  
or soy milk 4

### Bacon or Sausage 3

### Seasoned Home Fries 3

### Two Eggs Any style 3

# BREAKFAST ENTRÉES

**Breakfast Nachos** Home fries, bacon, mojo onions, peppers and Provolone cheese. Served with a side of harissa sour cream 8

**Breakfast Quesadilla** Lavash filled with scrambled eggs, bacon, mojo onions and peppers. Grilled panini style with Manchego and Colby cheeses. Served with harissa sour cream and habañero salsa 8

**Breakfast Casserole Scramble** Bacon, chorizo, sausage, potatoes, scrambled eggs and spicy onions with Manchego, Provolone and Colby cheeses. Served with choice of toast 8

**Bloody Mary Hash** Beef tenderloin\* with home fries, mojo onions and peppers. Topped with two eggs\* your way and choice of toast 9

**Spanish Peppered Pork Hash** Braised mojo pork, potatoes, mojo onions and cheese. Served with scrambled eggs, harissa sour cream and choice of toast 8

**Cinnamon French Toast** Cubed French baguette dipped in cinnamon custard batter. Baked in a cast iron skillet with brandy caramel syrup 6

**Traditional Breakfast** Two eggs\* your way, home fries, smokehouse bacon and choice of toast 8

**Breakfast Wrap** Spicy black bean quinoa cakes, bacon, chicken, Provolone cheese and scrambled eggs. Served with harissa sour cream and habañero salsa 9  
Vegetarian? Let us know and we'll load it up with spinach and onion.

**Migas** Spicy sautéed croutons, chorizo, pork belly, roasted onion, grapes, two eggs\* your way 9

**Smoked Salmon Bagel Melt** Smoked salmon, tomato, onion, cucumber and herb goat cheese toasted on an everything bagel 10

**Add fresh fruit with any breakfast entrée 1**

\*Notice : Eating raw or undercooked meats, poultry, seafood or eggs may increase your risk

# SALADS

Available at 11am

**Ensalada de Casa** Organic greens, pimientos, Manchego cheese and red onion. Sherry vinaigrette or mango dressing 8

**Pollo Frito con Fideos** Crispy hand-breaded chicken breast, three cheese tortellini, roasted red peppers, onion and Manchego cheese over organic greens with mango dressing 12 Tapa size 8

**La Remolacha y la Palma** Hearts of palm, roasted beets, sweet pickled carrots, pine nuts and goat cheese. Served on organic greens with lemon herb vinaigrette 9

**Pollo y Curry** A San Chez Bistro classic; curried chicken salad with red onion, grapes, and mango chutney. Served with banana bread 9

**Ensalada Mixta** Mojo braised pork with goat cheese, red onion, Marcona almonds, dried cherries and ancho guava dressing over organic greens 10

**Ensalada Campesino** Marinated artichoke hearts with red onion, white beans, kalamata olives, roasted portabella mushroom and organic greens with sherry vinaigrette dressing 10

# SOUPS

Available at 11am

**Feijoada** Classic Brazillian stew.  
Braised pork, smoked sausage, local bacon and black beans served with fresh habañoero salsa 4

**Gazpacho Andaluz** Traditional Spanish Gazpacho.  
Puréed tomato, cucumber, bell pepper, onion, garlic and avo-ziki sauce. Served chilled 3

**Sopa del Dia** Chef's soup selection, available Tuesday-Friday 3

# SIDES

Add with a breakfast  
or lunch entrée 1

Fideos  
Fresh Fruit  
Home Fries  
Kettle Chips

Spicy Pisto Vegetables  
Carrot Cucumber Salad  
Apple Cabbage Coleslaw

\*Limit one side per order

# SPEED LUNCH

Come and get it! Daily feature that is ready when you are.  
Monday thru Friday from 11-2. Soda or coffee is included 8

# SANDWICHES

Gluten-free bread for any sandwich add 2

**MoRockin' Chicken Wrap** Sherry marinated chicken, bacon, Swiss and avocado leek cream with organic greens and horseradish aioli 8

**Spicy Curry Chicken Wrap** Classic curried chicken salad with organic greens and habañero mango chutney 8

**Vegan Falafel Wrap** Warm spicy black bean quinoa cakes, pesto hummus, spicy pisto vegetables, fresh cucumber & spinach, avo-ziki sauce on the side 7  
add Feta cheese 1

**Club Boca** Roasted turkey breast, bacon, Colby cheese, tomato, mojo onions, organic greens, avocado leek cream and horseradish aioli on wheat 9

**Chicken & Apple Panini** Grilled chicken breast with bacon, apples, pecans and organic greens topped with Swiss and Manchego cheese, pesto and horseradish aioli, on wheat 9

**Black & Tan Reuben** Thin sliced local corned beef and turkey with apple cabbage coleslaw, Swiss cheese and thousand island dressing on rye 9

**Cuban Mojo** Braised mojo pulled pork topped with dill pickle, ham, tomato, Swiss cheese, yellow mustard and aioli on a ciabatta roll with a side of citrus mojo 8  
add Spanish egg 1

**Barbeque Pork Melt** Ancho cherry barbeque pork with melted Manchego cheese and creamy apple cabbage coleslaw on a ciabatta roll 8

**Salmon Sammy** Smoked salmon, roasted asparagus, marinated artichokes, horseradish mayo, fresh spinach & tomato on whole wheat 10

**Grilled Portabella Philly Wrap** Balsamic marinated portabellas, avocado relish, sautéed onions and peppers, roasted garlic aioli & swiss on lawash 9

**Pork Belly and Pretzel B.L.T.** Jalapeño honey mustard glazed pork belly, fresh tomato & creamy apple cabbage coleslaw on a soft pretzel bun 9

**All sandwiches served with a pickle and one of the following:**

Apple Cabbage Coleslaw  
Carrot Cucumber Salad  
Kettle Chips  
Three Cheese Tortellini  
Fresh Fruit  
Spicy Pisto Vegetables

# BEVERAGES

## COFFEE BAR 3

Featuring Rowster's Milky Way Espresso  
Regular or decaf, soy milk add .5

### Espresso

**Cuban** Double espresso, triple sugar

### Cappuccino or Latte

**Americano** Espresso and hot water

### Housemade Masala Chai

**House Drip Coffee** Brazilian Bob-O-Link;  
A well balanced, rich flavored, full bodied coffee  
roasted to a medium roast

## MOCHAS 4

Made with chocolate, two shots of  
espresso and whipped cream

### Ginger Spice

### White Chocolate

**Gibraltar** Almond and honey

### Create your own mocha

Ask your barista for flavors

## SMOOTHIES 4

Please specify with or without yogurt

**Salamanca** Raspberry, white chocolate  
orange juice

**Alcazar** Strawberry and guava

## JUICE & SODA 3

**Juice** Orange, cranberry, grapefruit,  
pineapple, guava, tomato or apple

**N/A Sangria** Guava, cranberry and orange juice  
with Sierra Mist

**Algerian Sunset** Peach vanilla cream soda  
topped with whipped cream

**Tipasa** Raspberry vanilla cream soda topped with  
whipped cream

**Mallorca** Strawberry banana cream soda topped  
with whipped cream

**Sprechers®** Root beer, Orange Cream or Cream  
Soda

## PRESS POTS

### Rowster's Coffee

Full Pot 7 Half 5

Ask your server for the  
monthly featured coffee  
from this local artisan roaster

### Fair Trade Coffee

Proudly serving Swiss Mountain Coffee\*  
Full Pot 7 Half 5

≈Brazilian Bob-O-Link  
≈Guatemalan  
≈Peruvian  
≈Sumatran

### Flavored Coffee

Full Pot 6

Mackinac Island Fudge  
Michigan Sweet Cherry  
French Vanilla Cream  
Cinnamon Hazelnut  
Hazelnut Creme  
Hazelnut (Decaf)  
French Roast (Decaf)

### Loose Leaf Tea

Full Pot 5 Half 3

Green Teas  
≈Gunpowder Green  
≈Mahgreb Mint

Black Teas  
≈Earl Grey  
Assam Superior  
Peaches & Ginger  
English Breakfast

Herbal Teas  
≈Blueberry Rooibos (Decaf)  
≈Chamomile (Decaf)  
Lime Ginger Rooibos (Decaf)

Blends  
≈Jasmine Extra Choice

≈*signifies organic*

\*Select growers utilizing Fair Trade practices  
are picked to supply quality Arabica green  
beans prime for roasting. Quality flavor and  
superb taste are key for fine tuning each  
roast done locally here in West Michigan.