

Tre Rivali

200 North Broadway Suite 100 53202 · +14142913971 · Updated: Jan 14, 2026

[View online menu](#)



SHARABLES 8

Meatballs

\$15.00

beef, veal, pork, nonna's tomato sauce, ricotta, pesto, grilled bread

Cheese + Charcuterie Board*

\$26.00

fruit compote, mustard, pickle, honeycomb, mixed nuts, lavash flatbread

Lamb Kafta

\$15.00

tzatziki, chermoula, grilled pita

Whipped Ricotta

\$15.00

acorn squash, pepitas, pine cone syrup, fall spices, sage, grilled bread

Warm Olives

AVAILABLE OPTIONS

citrus, garlic, herbs

\$8.00

Feta: \$3.00

Falafel and Hummus

\$12.00

kalamata olive tapenade, sumac, grilled pita

Rocket Baby Focaccia Bread

Hand milled tomato and olive oil. +\$2 per person

Arancini

\$14.00

arborio rice, bolognese, nonna's sauce

SMALL PLATES 4

Butternut Squash Soup

\$12.00

pepita crema, pomegranate, sage

Pulpo*

\$18.00

grilled spanish octopus, romesco, curry butter, marble potatoe, frisée

Tuna Tartare

\$18.00

capers, anchovy, olives, aioli, chili flakes

Mussels

\$22.00

nduja, smoked red onion, fingerling potato, roasted garlic aioli, grilled bread

PASTA 6

Pappardelle Bolognese	\$28.00
veal, beef and pork, tomato, ricotta salata, scallion	
Squid Ink Spaghetti	\$26.00
middle neck clams, garlic, shallots, white wine, olive oil, parsley	
Campanelle	\$26.00
wild mushroom, cipolini onion, pecorino, cream, thyme	
Ricotta Dumplings	\$25.00
lemon ricotta dumplings, basil, butter, parmesan	
Lumaconi Arrabbiata	\$28.00
shrimp, calabrian chili, oregano	
Seafood Giovetsi	\$30.00
shrimp, clams, mussels, crab, swordfish, shrimp broth, olive oil, orzo	

WOOD FIRED PIZZAS ⁵

Margherita	\$18.00
tomato, mozzarella, san marzano tomato sauce, basil	
Truffle Mushroom	\$22.00
ricotta, taleggio, mozzarella, 'truffled' pecorino, roasted garlic, truffle salt	
Amatriciana	\$19.00
pancetta, san marzano tomato sauce, pecorino cheese, chili flakes	
Salad Pizza	\$18.00
little gem lettuce, caesar dressing, parmesan, san marzano tomato sauce, mozzarella	
Quattro Formaggi Rossa	\$19.00
mozzarella, taleggio, scamorza, parmesan, san marzano tomato sauce, garlic oil	

GREENS ⁴

Mediterranean Salad	\$14.00
pickled red onion, feta, tomato, persian cucumber, kalamata olive, crispy chickpeas, herb vinaigrette	
Little Gem Caesar	\$13.00
sourdough breadcrumbs, cured egg yolk, shaved grana padano	
Hundred Acre Farms Salad	\$13.00
shaved carrot, persian cucumber cherry tomato, shallot, herbs, champagne vinaigrette	
Beet Carpaccio*	\$14.00
orange marmalade, goat cheese, hazelnut, arugula	

LARGE PLATES ⁷

Wood Grilled Branzino	\$39.00
fregola sarda al pomodoro, prosecco butter sauce	
Whole Black Bass Pistou	\$38.00
roasted bone in - head on black bass, lemony couscous, parsley, garlic, olive oil, grilled lemon	
Grilled Swordfish	\$29.00
blistered cherry tomato, kalamata olives, garlic, chardonnay vinegar, olive oil	
Spice Rubbed Half Chicken	\$34.00
house pickles, tzatziki, red zhoug, roasted tomato, curried rice, grilled pita	
Hanger Steak	\$39.00
fingerling potato, summer peppers, chimi roja, calabrian chili butter	
Lamb Shoulder Tagine*	\$32.00
slow cooked lamb, moroccan spices, yukon gold potatoes, medjool dates, marcona almonds, mint and cilantro	
Osso Buco	\$37.00
braised veal shank, creamy polenta, carrots, cippolini onion, mushrooms, pickled red onion	

SIDES 5

Brussels Sprouts*	
pancetta, golden raisin, marcona almond, maple syrup	
Briam	
greek roasted vegetables, zucchini, squash, tomato, yukon, gold potato, olive oil	
Broccolini	
garlic oil, chili flake, shaved grana padano	
Grilled Cauliflower*	
bagna càuda, pine nut, mint	
Patatas Bravas	
smoked paprika aioli	

COCKTAILS 7

TR Spritz	\$14.00
aperol, cava, ginger, lemon, rosemary, grapefruit	
Fig Old Fashioned	\$15.00
old forester, fig vincotto, caramalized fig, bittercube orange bitters	
Dirty Za'atar Martini	\$16.00
your choice of: fords gin or wheatley vodka olive oil fatwash, dolin dry vermouth rinse, house-made za'atar olive brine, feta stuffed olives	
Sangría Roja	\$15.00
manyana tempranillo, pimento dram, licor 43, korbel, laird's lightning apple, orange, pomegranate, maple syrup	

Route de Cidre	\$15.00
calvados vsop, johnnie walker red, twisted path chai, lemon, apple cider	
Manhattan @ Midnight	\$15.00
templeton rye, amaro di angostura, amaro averna, bittercube trinity bitters	
Montebello	\$15.00
el tesoro reposado, vida mezcal, agave, prickly pear, lime, aquafaba	

SPANISH-STYLE G&T'S 3

Mare Nostrum	\$14.00
gin mare gin, rosemary, juniper berries, olives, fever-tree mediterranean tonic	
Britannia	\$14.00
hendricks gin, cucumber, mint, fever-tree elderflower tonic	
Silk Road	\$14.00
four pillars bloody shiraz gin, thyme, coriander, fever-tree lemon tonic	

ZERO PROOF COCKTAILS 3

Evermore	\$10.00
seedlip spice 94, pomegranate, maple syrup, lime, san pellegrino aranciata rossa	
Alpenglow	\$10.00
prickly pear, lime, ginger beer	
NA Spritz	\$10.00
lyre's italian spritz, classico grande, lemon, orange, mint	

DRAFT BEER 5

Riverwest Stein Amber Lager, Lakefront Brewery, Milwaukee, WI 5.6%
Good City Pils, Good City Brewing Co., Milwaukee, WI 5.2%
Spotted Cow Farmhouse Ale, New Glarus Brewing Co., New Glarus, WI 4.8%
Oh'fer Cold IPA Broken Bat Brewing Co., Milwaukee, WI 6.7%
O'so Night Rain Oatmeal Porter, O'so Brewing Co., Plover, WI 6.8%

BOTTLES OF BEER 6

Lakefront IPA Milwaukee, WI 6.6%
New Grist Pilsner, Milwaukee, WI 4.4%
Staghorn Octoberfest, New Glarus, WI 6.5%

Stella Artois, Leuven, BE 5.2%

Peroni Nastro Azzurro Premium Lager, Rome, Italy 5.1%

Modelo Especial, Mexico City, MX 4.4%

N/A BEER 3

Athletic Upside Dawn Golden Lager, Stratford, CT 0.5% **\$7.00**

Untitled Art Chocolate Dark Brew, Waunakee, WI 0.5% **\$7.00**

Untitled Art West Coast IPA Waunakee, WI 0.5% **\$7.00**

SPARKLING 3

Prosecco, Bisol Jeio Brut NV Veneto, IT **AVAILABLE OPTIONS**
\$14.00
\$60.00

Brut Rosé, Argyle 2020 Willamette, OR **AVAILABLE OPTIONS**
\$17.00
\$72.00

Billecart-Salmon Brut NV 'Inspiration 1818' Champagne, FR **AVAILABLE OPTIONS**
\$24.00
\$120.00

WHITE 6

Vinho Verde, Raza, Vinho Verde, PT **AVAILABLE OPTIONS**
\$12.00
\$48.00

Chenin Blanc, Sauvion Vouvray, Marche, IT **AVAILABLE OPTIONS**
\$13.00
\$52.00

Pinot Grigio 'Pullus', Ptujaska Klet, Podravje, SVN **AVAILABLE OPTIONS**
\$14.00
\$56.00

Albariño, Flor de Verano, Rías Baixas, ES **AVAILABLE OPTIONS**
\$13.00
\$52.00

Sauvignon Blanc, L'Aumonier, Touraine, FR **AVAILABLE OPTIONS**
\$15.00
\$60.00

Chardonnay 'Peter's Vineyard', Kokomo, Russian River Valley, CA

AVAILABLE OPTIONS

\$16.00

\$65.00

ROSÉ 2

Gamay-Pinot Noir, 'Petite Chambord', F Cazin Cheverny 'Le, Loire, FR

AVAILABLE OPTIONS

\$13.00

\$52.00

Rosé of Pinot Noir, Private Property, Monterey, CA

AVAILABLE OPTIONS

\$16.00

\$65.00

RED 6

Aglianico, Vila Matilde Rocca, Campagna, IT

AVAILABLE OPTIONS

\$15.00

\$60.00

Rioja, 'Alto Ibericos', Familia Torres, Rioja, ES

AVAILABLE OPTIONS

\$14.00

\$56.00

Montepulciano d'Abruzzo, Masciarelli, Abruzzo, IT

AVAILABLE OPTIONS

\$12.00

\$48.00

Chianti Classico, Rocca delle Macie, Tuscany, IT

AVAILABLE OPTIONS

\$14.00

\$56.00

Pinot Noir 'Klee', Racine Wine Co, Willamette Valley, OR

AVAILABLE OPTIONS

\$16.00

\$65.00

Cabernet Sauvignon, Elizabeth Rose Wines, Oakville, Napa, CA

AVAILABLE OPTIONS

\$16.00

\$65.00

BEVERAGES 3

La Colombe Coffee

AVAILABLE OPTIONS

\$3.50

Espresso: \$3.50

Cappuccino: \$4.00

Latte: \$4.50

Rishi Hot Tea

\$4.00

english breakfast | earl grey | chamomile | jade cloud | blueberry-hibiscus | lavender mint | peppermint | masala chai |

turmeric ginger

Bottled Water

\$8.00

still | sparkling | coconut

START HERE 9

Acai 'Smoothie' Bowl*

\$14.00

fresh fruit, almond butter, granola, chia, honey

Greek Yogurt and Granola*

\$12.00

berries, mixed nuts, honey

Avocado Toast

AVAILABLE OPTIONS

marinated cherry tomato, radish, basil, sourdough, everything bagel seasoning

\$12.00

1 Egg (Any Style): \$3.00

Cheese and Charcuterie Board*

\$26.00

fruit compote, mustard, pickle, honeycomb, mixed nuts, lavash flatbread

Arancini

\$14.00

arborio rice, bolognese, nonna's sauce

Butternut Squash Soup

\$12.00

pepita crema, pomegranate, sage

Warm Olives

AVAILABLE OPTIONS

citrus, garlic, herbs

\$8.00

Feta: \$3.00

Meatballs

\$15.00

beef, veal, pork, nonna's tomato sauce, ricotta, pesto, grilled bread

Fresh Baked Pastries

AVAILABLE OPTIONS

plain or chocolate croissant

\$5.00

Blueberry Muffin: \$4.00

EGGS AND STUFF 5

Farmers Omelet

\$18.00

fennel sausage, ham, bacon, cheddar, green onion, fingerling potatoes

Mediterranean Omelet

\$16.00

spinach, cherry tomato, pepper, feta, fingerling potatoes

Hoppel Poppel

\$16.00

scrambled eggs, italian sausage, parmesan, pepper, onion, pretzel croutons, fingerling potatoes

Steak and Eggs

\$22.00

flat iron steak, chimi rojo potatoes, eggs any style

Two Eggs any Style

\$14.00

choice of: bacon, sausage, chicken sausage, smoked ham, fingerling potatoes, toast

BETWEEN BREAD 5

Rivali Burger **\$18.00**

hooks 2yr white cheddar, special sauce, caramalized onion, pickles

Lamb Burger **\$18.00**

tzatziki, red zhoug, halloumi

Italiano **\$16.00**

mortadella, calabrese, provolone, piquillo peppers, sun-dried tomato tapenade

Turkey Melt **\$13.00**

brie, granny smith apple, brioche

Falafel Pita **\$14.00**

tzatziki, feta lettuce, tomato, pickled red onion, kalamata olives

EVERYTHING ELSE 4

Smoked Salmon Bagel **\$16.00**

toasted bagel, caper-dill cream cheese, tomato, cucumber, pickled red onion

Breakfast Pizza **\$20.00**

scrambled eggs, fennel sausage, bacon, fingerling potatoes, scallion, white sauce

Baked Brioche French Toast **\$14.00**

berry compote, whipped crème fraiche

Buttermilk Pancakes **AVAILABLE OPTIONS**

\$13.00

Add Caramelized Bananas, Chocolate Chips, or Berry Compote:

\$3.00

SIDES AND ADD ONS 9

Toast **\$3.00**

white, wheat, english muffin, or gluten free

Breakfast Meats **\$6.00**

bacon, sausage, chicken sausage, or smoked ham

Breakfast Potatoes **\$5.00**

French Fries **\$5.00**

Cup of Fruit **\$6.00**

Cup of Berries **\$7.00**

Sliced Avocado **\$3.00**

One Pancake **\$4.00**

Side Egg(s) Your Way

AVAILABLE OPTIONS

One: \$3.00

Two: \$6.00

STARTERS 7

Whipped Ricotta **\$15.00**

acorn squash, pepitas, pine cone syrup, fall spices, sage, grilled bread

Cheese and Charcuterie Board* **\$26.00**

fruit compotes, mustard, pickles, mixed nuts, lavash flatbread

Warm Olives

AVAILABLE OPTIONS

citrus, garlic, herbs

\$8.00

Feta: \$3.00

Meatballs **\$15.00**

beef, veal, pork, nonna's tomato sauce, ricotta, pesto

Beet Carpaccio* **\$14.00**

orange marmalade, goat cheese, hazelnut, arugula

Arancini **\$14.00**

arborio rice, bolognese, nonna's sauce

Butternut Squash Soup **\$12.00**

pepita crema, pomegranate, sage

SALADS 4

The Goddess **\$12.00**

baby carrots, candy striped beets, persian cucumber, lemon zest

Citrus and Winter Greens **\$13.00**

seasonal citrus, champagne vinaigrette, goat cheese croquette

Grilled Treviso Salad **\$12.00**

pomegranate, candied walnut, grated pecorino (contains nuts)

The ELT** **\$14.00**

soft boiled egg, cherry tomato, bacon, scallions, potato crunch, basil buttermilk dressing

0-PROOF BEVERAGES 7

Alpenglow **\$8.00**

prickly pear, lime juice, ginger beer, rosemary

Tea Thyme** **\$8.00**

seedlip grove 42, matcha, lemon juice, egg white, thyme

Evermore	\$8.00
seedlip spice, maple syrup, pomegranate juice, lime, san pelligrino aranciata rossa	
Soul Brew Kombucha	\$8.00
ginger-mango-peach/cherry bomb/BLM	
Kay Dee Power	\$8.00
spinach, cucumber, pineapple, apple, lemon, mint	
Eternal Life	\$8.00
pineapple, orange, ginger	
Bionic Glow	\$8.00
watermelon, strawberry, lemon	

CAFFÉ VITA COFFEE 7

Drip Coffee	AVAILABLE OPTIONS
	12oz: \$3.00
	16oz: \$3.50
	20oz: \$4.00
Cappuccino / Latte	AVAILABLE OPTIONS
	12oz: \$4.50
	16oz: \$5.00
	20oz: \$5.50
Cold Brew	AVAILABLE OPTIONS
	12oz: \$4.00
	16oz: \$4.50
Chai	AVAILABLE OPTIONS
	12oz: \$4.00
	16oz: \$4.50
	20oz: \$4.75
Hot Chocolate	AVAILABLE OPTIONS
	12oz: \$2.25
	16oz: \$2.75
	20oz: \$3.25
Espresso	\$3.50
Double Espresso	\$4.00

JUICES & TEA 4

Orange Juice	\$5.00
Cranberry Juice	\$4.00
Rishi Hot Tea	\$4.50

Juiced! Fresh Pressed Juices **\$8.00**
kay dee power / eternal life / bionic glow

BREAKFAST 9

Egg & Cheese Sandwich	\$6.00
Ham, Egg, & Cheese	\$7.00
Bagel & Cream Cheese	\$4.00
Pastry or Muffin	\$4.00
Steel Cut Oatmeal Cups	\$5.00
Assorted Breakfast Cereals	\$4.00
Chia & Berry Pudding	\$6.00
Greek Yogurt Parfait	\$6.00
Fresh Fruit Cup	\$4.00

SOUP & SANDWICHES 4

Tomato, Mozzarella, & Basil Panini	\$9.00
Smoked Turkey, Pesto, & White Cheddar Panini	\$10.00
The Soup Market Daily Selection	AVAILABLE OPTIONS
Tre Rivali Proudly Serves Soup From	Cup: \$4.00
	Bowl: \$8.00
Cup of Soup & Panini Combo	\$13.00
Choice of Soup & Panini W/ Bag of Chips	

LIGHT BODIED WHITE 11

Casa Ferreirinha 'Planalto' Vinho Branco 2019 Douro, PT	\$32.00
La Pépière 'Merci' Muscadet 2020 Enet Sevreet Maine, FR	\$40.00
Avinyo 'Petillant' 2020 Penedes, EP	\$40.00
Paco y Lola Albariño 2020 Rias Baixas, ES	\$40.00
Pratsch Grüner Veltliner 2016 Steinberg, AU	\$45.00
Pieropan Soave Classico 2021 Veneto, IT	\$45.00
Skouras 'Salto' Moscofilero 2020 Peloponnese, GR	\$45.00
Inazio Urruzolati Txakolina 2020 Getariako Txakolina, ES	\$48.00

Hubert Brochard 'Tradition' 2020 Sancerre, FR	\$60.00
Graci Etna Bianco 2020 Etna, Sicily	\$65.00
Vietti Arneis 2021 Roero, IT	\$68.00

MEDIUM-FULL BODIED WHITE 15

Chateau Massiac Viognier 2021 Vin Pays d'Oc, FR	\$32.00
Ladeiras do XIL 'Gabo do XIL' Godello 2019 Valedeorras, ES	\$42.00
Lucien Albrecht Riesling Reserve 2018 Alsace, FR	\$48.00
Solosole Vermentino 2020 Toscano, IT	\$50.00
Lioco Chardonnay 2020 Sonoma, CA	\$50.00
Donnafugata 'Anthilia' 2021 Sicily, IT	\$52.00
Bodegas Garzon Albariño 2021 Spunta del Este, UY	\$38.00
Silverado 'Miller Ranch' Sauvignon Blanc 2019 Napa Valley, CA	\$55.00
Duckhorn Sauvignon Blanc 2021 North Coast, CA	\$56.00
Brewer-Clifton Chardonnay 2021 Santa Rita Hills, CA	\$65.00
Louis Moreau Chablis 2021 Burgundy, FR	\$65.00
Siduri Chardonnay 2021 Willamette Valley, OR	\$70.00
Hahn 'SIH' Chardonnay 2018 Santa Lucia Highlands, CA	\$58.00
Cakebread Chardonnay 2021 Napa CA	\$120.00
Bouchard Puligny-Montrachet 2015 Burgundy, FR	\$185.00

LIGHT & PERFUMED RED 10

Teleda Dila-O Seperavi 2020 Kakheti, Georgia	\$38.00
Domaine Cazin 'Le Petite Chambord' Cheverny (Gamay, Pinot Noir) Loire, FR	\$48.00
Le Casematte 'Peloro' Nerello Mascalese 2017 Terre Siciliane DOC, IT	\$52.00
La Petit Élevage Pinot Noir 2021 Sonoma Coast, CA	\$54.00
Domaine Jean-Paul Brun 2020 Cotes de Brouilly Beaujolais, FR	\$60.00
Chehalem Pinot Noir 2017 Willamette Valley, OR	\$65.00
Domaine Eden Pinot Noir 2018 Santa Cruz Mountains, CA	\$75.00
Neyers 'Sage Canyon' Red Blend 2019 California	\$60.00

Ancien Pinot Noir 2018 Carneros, CA	\$95.00
Bouchard Pere et Fils Pommard 2016 Pommard Burgundy, FR	\$160.00
SAVORY & CLASSIC REDS 20	
Casa do Valle 'Homenagem' Vinho Tinto 2016 Minho, PT	\$36.00
Casa Ferreirinha 'Papa Figos' Vinho Tinto 2018 Douro, PT	\$40.00
Cottanera 'Barbazzale' Rosso 2019 Mt Etna Sicily, IT	\$42.00
Cusumano Nero d'Avola 2020 Sicilia DOC, IT	\$48.00
Chateau Musar 'Jeune' 2019 (Syrah Cinsault, Cabernet) Bekaa Valley, LB	\$52.00
Planeta Cerasuolo di Vittoria 2021 (Nero d'Avolo, Frappatto) Sicilia DOC, IT	\$45.00
Ceretto Dolcetto d'Alba 2020 Piedmont, IT	\$55.00
Li Veli 'Askos' Susumaniello 2018 Salento IGT, IT	\$60.00
La Spinetta 'Il Nero di Casanova' 2018 Tuscany, IT	\$60.00
Alpha Estate 'Hedgehog' Xinomavro 2019 Peloponnese, GR	\$60.00
Piccolomini d'Aragona 2020 Rosso di Montalcino DOC, Tuscany, IT	\$65.00
Dom. de Pallus 'Les Pensées de Pallus' Chinon 2017 Loire, FR	\$65.00
Antinori Chianti Classico Riserva 2018 Tuscany, IT	\$75.00
Chateau Lassègue 'Les Cadrans' 2018 St Emilion, FR	\$75.00
Bodegas Muriel Gran Reserva 2012 Rioja, ES	\$80.00
Moccagatta Barbaresco 2018 Mpiedmont, IT	\$90.00
Michele Chiarlo 'Tortoniano' Barolo 2016 Piedmont, IT	\$95.00
Domaine du Vieux Lazaret Chateauneuf du Pape 2019 Rhone, FR	
Tommasi Amarone della Valpolicella 2012 Veneto, IT	\$160.00
Bodegas Vega Sicilia 'Valbuena 5°' 2010 Castilla y Leon, ES	\$325.00

BOLD & STRUCTURED REDS 18

Numanthia 'Termes' Tinta de Toro 2018 Castilla y Leon, ES	\$68.00
Chateau Coutet 'Grand Cru' 2019 St-Emilion, FR	\$90.00
M. Chapoutier 'Les Meysonniers' 2019 Crozes-Hermitage, FR	\$85.00
Montepeloso 'A Quo' 2020 Costa Toscana, IGT, Tuscany, IT	\$55.00

Brancaia 'Il Blu' 2019 Toscana IGT, Tuscany, IT	\$100.00
Duckhorn Cabernet Sauvignon 2019 Napa Valley, CA	\$135.00
Gaja Ca'marcanda 'Promis' 2019 Toscana, IGT, Tuscany, IT	\$110.00
Chateau l'Ecuyer Pomerol 2019 Pomerol, Bordeaux, FR	\$120.00
Clos du Val Cabernet Sauvignon 2019 Napa Valley, CA	\$125.00
Fanti Brunello di Montalcino 2017 Montalcino, Tuscany, IT	\$130.00
Poggio al Tesoro 'Sondraia' 2017 Bolgheri, IT	\$140.00
Torres 'Mas La Plana' Cabernet Sauvignon 2011 Penedes, ES	\$175.00
Cakebread Cabernet Sauvignon 2019 Napa Valley, CA	\$185.00
Nozzole 'Il Pareto' Cabernet Sauvignon 2010 Toscana IGT, Tuscany, IT	\$210.00
Silver Oak Cabernet Sauvignon 2017 Alexander Valley, CA	\$225.00
Freemark Abbey Cabernet Sauvignon 2011 Rutherford, CA	\$245.00
Antinori "Tignanello" 2015 Toscana IGT, Tuscany, IT	\$290.00
Quintessa Cabernet Sauvignon 2015 Rutherford, CA	\$295.00

BIG & BRASH 13

Rodney Strong 'Upshot' Red Blend 2018 Sonoma, CA	\$45.00
Dusted Valley 'Boomtown' Syrah 2018 Columbia Valley, WA	\$50.00
Palacios Remondo 'La Montessa' Garnacha 2017 Rioja, ES	\$60.00
L'ecole No41 'Frenchtown' Red Blend 2020 Columbia Valley, WA	\$65.00
Eberle Cabernet Sauvignon 2019 Paso Robles, CA	\$65.00
Brewer-Clifton Pinot Noir 2021 Sta Rita Hills, CA	\$68.00
Austin Hope Cabernet Sauvignon 2020 Paso Robles, CA	\$70.00
Paraduxx Proprietary Red 2019 Napa Valley, CA	\$75.00
Prisoner Wine Co 'The Prisoner' 2019 Napa Valley, CA	\$90.00
Orin Swift Cellars 'Abstract' Red Blend 2020 Rutherford, Napa Valley, CA	\$90.00
Bodegas Alto Moncayo Garnacha 2019 Campo de Borja, ES	\$75.00
Orin Swift Cellars '8 Years in The Desert' 2020 Napa Valley, CA	\$125.00
Kosta Browne 'Gap's Crown' Pinot Noir 20199 Sonoma Coast, CA	\$295.00

ADDITIONS 9

Toast	\$3.00
white, wheat, english muffin or gluten free bread	
Breakfast Meats	\$6.00
bacon, sausage, chicken sausage or smoked ham	
Side Egg	AVAILABLE OPTIONS
any style	
	\$3.00
	\$6.00
Breakfast Potatoes	\$5.00
Cup of Berries	\$7.00
One Pancake	\$4.50
Cup of Fruit	\$6.00
Sliced Avocado	\$3.00
Blueberry Muffin	\$4.00

DRINK 7

Juice	\$5.00
orange, grapefruit, apple, cranberry, tomato	
Kay Dee Power	\$8.00
spinach, cucumber, pineapple, apple, lemon, mint	
Eternal Life	\$8.00
pineapple, orange, ginger	
Bionic Glow	\$8.00
watermelon, strawberry, lemon	
Soul Brew Kombucha	\$8.00
ginger-mango-peach / cherry bomb / or BLM	
La Colombe Coffee	AVAILABLE OPTIONS
regular / decaf	
	\$4.00
	Espresso: \$3.50
	Cappuccino: \$4.00
	Latte: \$4.50
Rishi Hot Tea	\$5.00
english breakfast, earl grey, jade green, chamomile blueberry-habiscus, turmeric-ginger, peppermint, masala chai	