

Blissful Banana Café

Breakfast

Monday - Thursday: until 11am • Friday - Sunday: until 1pm

Build Your Own Breakfast

\$9.95

Two eggs any style, your choice of meat, and bread; served with potatoes

MEAT: Bacon • Turkey Sausage Patties
Turkey Bacon • Bacon Marmalade

BREAD: White • Wheat • English Muffin • Bagel

Soft Scramble Sandwich

\$11.95

Soft scrambled eggs on a brioche bun with spicy mayo, caramelized onions, bacon and pepper jack cheese; served with potatoes

SECS

\$12.95

Homemade sausage, scrambled eggs and American cheese on a cheese biscuit; served with potatoes

Morning Skillet

\$10.25

Sautéed veggies topped with your choice of cheese, two eggs and oven roasted potatoes; served with a side of toast

Snarf's Vegan Scramble

\$11.95

Moroccan spiced chickpea scramble and avocado on top of rustic toast

Avocado Toast

\$13.95

Two slices of rustic bread, stuffed with eggs, topped with citrus avocado chunks, tomatoes and black sesame seeds

Asparagus Benedict

\$12.95

Grilled lemon asparagus topped with poached eggs, bacon and lemon hollandaise sauce on top of an English muffin; served with potatoes

Cuban Benedict

\$13.95

Roasted mojo pork served on top of Cuban rice and beans, with poached eggs, caramelized onions and cilantro hollandaise

Breakfast Tacos

\$12.95

Three flour tortillas filled with potatoes, scrambled eggs, avocado, bacon, cotija cheese and morita crema

Steel Cut Oatmeal

\$5.95

Steel cut oatmeal served with brown sugar

Add bananas or apple cinnamon \$1.00

Pancakes

Add bananas or blueberries \$2.25

WHOLE WHEAT

\$9.95

GLUTEN FREE PANCAKES

\$10.95

VEGAN PANCAKES

\$12.95

with peanut butter and bananas

French Toast

\$11.95

Fresh challah bread dipped in batter

HOT Drinks

House Coffee

REG	LG
\$2.85	\$3.25

A variety of special blends

Café Au Lait

REG	LG
\$3.15	\$3.50

House coffee with steamed milk

Red Eye

REG	LG
\$3.85	\$4.25

House coffee with a shot of espresso

Espresso

REG	LG
\$2.75	

Americano

REG	LG
\$2.50	

Espresso with hot water

Espresso Con Panna

REG	LG
\$3.00	

Espresso with a dab of whipped cream

Cappuccino

REG	LG
\$3.75	\$4.25

Espresso with steamed milk topped with milk foam

True Macchiato

REG	LG
\$2.50	\$2.75

Espresso with a dab of milk foam

Faux Macchiato

REG	LG
\$4.25	

Café Latte

REG	LG
\$3.85	\$4.45

Espresso with steamed milk

Café Mocha

REG	LG
\$4.45	\$4.95

Café latte with white or dark chocolate

Hot Chocolate

REG	LG
\$2.75	\$3.00

Steamed milk with mocha mix

Chai Tea Latte

REG	LG
\$3.80	\$4.10

Spiced Chai tea with steamed milk

COLD Drinks

Blissful Blend

REG	LG
\$5.25	

Espresso, your choice of milk and flavor, blended with ice and topped with whipped cream

Gorilla Coffee

REG	LG
\$5.25	

Iced coffee blended with frozen banana and mocha

Iced Coffee

REG	LG
\$3.50	\$3.75

Iced Latte

REG	LG
\$3.85	\$4.45

Espresso and cold milk over ice

Iced Flavored Latte

REG	LG
\$4.45	\$4.95

Iced Mocha Latte

REG	LG
\$4.45	\$4.95

Café mocha over ice

Iced Tea

REG	LG
\$2.95	

Italian Soda

REG	LG
\$3.50	

Flavored syrup in iced sparkling mineral water

Creamosas

REG	LG
\$3.75	

Italian soda and half & half

Soda

REG	LG
\$2.95	

Coke products

Milk

REG	LG
\$0.65	

Soy or Almond

Flavor Shots

REG	LG
\$0.65	

Vanilla • Caramel • Mocha • White Mocha • Toffee Nut

Hazelnut • Raspberry • Sugar Free Caramel

Sugar Free Vanilla • Seasonal Syrups



Blissful Banana Café

Lunch & Dinner

Appetizers

Squash Bruschetta \$7.95

Chicken Nuggets \$10.95

Nacho Jams \$11.95

Tortilla chips, shredded mojo pork, black beans, tomato, lettuce, jalapeños, Chihuahua cheese, guacamole, salsa and sour cream

Spinach Artichoke Dip \$10.25

Homemade herb garlic spinach and artichoke dip; served with pretzel balls and tortilla chips

Soup du Jour Cup \$3.95 • Bowl \$5.25

Salads

All salads can be prepared as a wrap

Waldorf Salad \$14.95

Mixed greens, grilled chicken breast, apples, grapes, walnuts, feta and cranberries; served with honey yogurt dressing

Southwest Chicken Salad \$12.95

Mixed greens, grilled BBQ chicken breast, corn, black beans, tomatoes, cheddar cheese, tortilla strips, and crispy onions; served with Southwest Ranch

Vegan Greek Orzo Salad \$12.95

Orzo, tomato, olives and red onion over a bed of spinach with our homemade dressing

Add chicken and feta \$3.50

Taco Salad \$12.95

Mixed greens, seasoned ground turkey, black beans, corn, tomatoes, cheddar cheese, avocado, salsa, sour cream and Southwest Ranch; served in a baked tortilla shell (served with nacho chips for To-Go orders)

Sides

\$4.95

Vegan Cuban Rice & Beans

Vegan Sweet Potato Hash

Roasted Potatoes

Mixed Green Salad

As we are chef-driven restaurant, we urge you to avoid modifications or substitutions.

All prices subject to change. Most items can be made gluten-free for an extra \$2.50.

Sandwiches

Served with your choice of side

Chicken on a Pita \$12.95

Grilled chicken on a pita with lettuce, tomato, red onions, feta and tzatziki sauce

Chicken Salad \$11.25

Diced chicken breast, walnuts, grapes, celery and honey-yogurt dressing; served on wheat toast

Angry Bird \$13.95

Crispy Buffalo chicken on a brioche bun topped with tomato, shredded lettuce and ranch dressing

Turkey Club \$13.95

House roasted turkey breast, bacon, lettuce, tomato and horseradish mayo; served on white toast

Cuban \$12.95

House roasted mojo pork, ham, Swiss cheese, pickles and mustard; pressed on a Cuban style roll

Grilled Cheese Panini \$10.95

American cheese and bacon marmalade; pressed on sourdough

House Favorites

Served with your choice of side

Vegan Spaghetti Squash \$11.95

Roasted squash tossed with a homemade pomodoro sauce; topped with basil

Add Parmesan cheese \$1.00

Vegan Acorn Squash \$13.95

Roasted acorn squash topped with rice, beans, avocado, vegan chorizo and cilantro

Blissful Burger \$11.95

Our in-house beef mix grilled to perfection with your choice of cheese, lettuce, tomatoes and pickles; served on brioche bun

Vegan Portabella Burger \$12.95

Marinated Portabella mushroom, avocado, tomato, red onion and spinach

Cauliflower Tacos \$12.95

Crispy cauliflower florets, roasted almonds, pickled red onion and sweet tomatillo salsa

Glazed Pork Chop \$21.95

Tender center cut pork chop smothered in a sweet and spicy glaze; served with mashed potatoes

Parmesan Garlic Mac n' Cheese \$13.95

Cavatappi noodles tossed in Parmesan garlic cheese sauce, topped with Parmesan crisps and cheddar crumble

Add grilled chicken \$3.25