

# THE NEST

ASK US ABOUT OUR WEEKLY SPECIALS!!

## BOWLS

<b>Granola Bowl</b>	5.75	<b>Power Bowl</b>	6.50	<b>Acai Bowl</b>	9.24
Granola, Yogurt, Strawberry, Blueberry, Honey (16oz)		Overnight yogurt with Chia Seed, Strawberry, Cranberry, fig, Toasted almond, Honey		Toppings: strawberry, Blueberry, Banana, Honey, Coconut flakes , Toasted almond Base Organic Acai, banana, coconut milk and blueberry compote (16oz)	
ADD ON: GRANOLA .50, BANANA .50, BLUEBERRY .50 ALMOND BUTTER .75					

## BREAKFAST

CHOICE OF BREAD: MULTIGRAIN, SOURDOUGH, GLUTEN FREE (+\$1), SINGLE PANCAKE(+\$.75)

<b>NEST BREAKFAST</b>	<b>GARDEN OMELETTE</b>	<b>CLASSIC OMELETTE</b>
6.95	7.55	8.75
Two Eggs, Bacon, Fruit with choice of bread	Tomatoes, Onions, Cheddar and Spinach with choice of bread	Tomatoes, Onions, Cheddar, and choice of Bacon or Ham with choice of bread

## BENEDICTS

HOUSE-MADE HOLLANDAISE SAUCE SERVED ON POACHED EGGS ON ENGLISH MUFFIN.

SIDE CHOICE: BREAKFAST POTATOES, MIX-GREENS SALAD OR FRUIT CUP

<b>*California Benedict</b>	11.75
Tomatoes, Spinach, Avocado	
<b>*Classic Benedict</b>	12.25
Canadian Ham	
<b>*Cowboy Benedict</b>	12.75
Tomatoes, Spinach, Avocado	
<b>*Salmon Benedict</b>	13.75
Smoke Salmon, Capers	

## Nest Toast

GLUTEN FREE BREAD +\$1, BEET HUMMUS +\$1.50

ORGANIC CAGE FREE EGG 1.50 AVOCADO 1.75 ROASTED CHICKEN2.50 BACON 2.50

<b>Beet Hummus Toast</b>	8.75
House-made Beet Hummus, Avocado, Arugula, Micro Green, and Radish on Multigrain bread	

<b>Avocado Toast</b>	9.24
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Ricotta cheese spread, Avocado, Arugula, Poached Egg, Radish, Chili Pepper flake, and House-made Avocado Aioli on Multigrain

<b>Veggie Toast</b>	9.75
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Choice of Beet Hummus or Basil pesto, Avocado, pan seared Mushroom, Spinach, Asparagus, Red Pepper, Cherry Tomato on Multigrain bread

<b>French Toast</b>	9.75
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Texas Brioche french toasts with Blueberry Compote, Strawberry, Toasted, Almond, Whipped Cream, Powdered Sugar

<b>El Nido</b>	10.25
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Two over hard eggs in a hole (2 slices multigrain bread), Avocado, Pico de gallo, Cojita cheese, and Avocado Aioli.

<b>Mushroom Toast</b>	10.50
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Scrambled eggs, Ham, pan seared mushroom and spinach with Apple cider mustard sauce on Multigrain bread

<b>Salmon Toast</b>	13.95
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House-made lemon cream cheese, dill, mashed avocado, smoke salmon, quinoa, runny poached egg, and caper on Sourdough

## A la Carte

**Toast 1.75 Organic Cage Free Egg 1.50 Avocado 1.75 Roasted Chicken 2.50 Bacon 2.50 Single Pancake 2.75 Soup of the Day 4.50 Breakfast Potatoes 2.50**

## Sandwich

GLUTEN FREE BREAD +\$1, ADD BEET HUMMUS +\$1.50

<b>Grilled Cheese</b>	5.25
Provolone cheese, Cheddar Cheese with Sourdough	

<b>Tuna Sandwich</b>	8.75
Cranberry, celery, arugula, Jalapeño aioli with sourdough	

<b>Caprese Panini</b>	8.75
Tomato, mozzarella, basil pesto with brioche panini	

<b>Italian chicken panini</b>	9.24
Roasted herb chicken, red pepper, basil pesto, mozzarella with brioche panini	

<b>Chicken panini</b>	9.24
Tex-Mex roasted chicken, red pepper, onions, cheddar cheese, and Jalapeño aioli with sourdough	

<b>ABC Grilled Cheese</b>	9.24
Avo-Bacon Chipotle Grilled Cheese with sourdough	

<b>Fried Egg Sandwich</b>	9.75
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Two Fried over hard eggs, Avocado, Bacon, Arugula, Sun-dried Tomato, Jalapeño aioli, Side of Salad with Multigrain bread

<b>Philly cheeseStake Sandwich</b>	11.50
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Ribeye steak, caramelized onion, red pepper, provolone cheese and housemaid chipotle aioli with french bread

<b>*Croque Madame</b>	11.50
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Texas Brioche french toast with Ham, Gruyere Cheese, Sunny side-up egg, Mornay Sauce

<b>*Pink Lady Sandwich</b>	14.25
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Texas Brioche french toast with Smoked Salmon, two fried eggs, arugula, avocado, Jalapeño aioli. (Capers, Red onion on the plate)

\*CONSUMING RAW/UNCOOKED EGGS AND SEA FOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.  
\*\*GLUTEN-FREE DISCLAIMER: PLEASE KEEP IN MIND THAT ANY ITEMS PREPARED WITHOUT GLUTEN PRODUCTS ARE MADE IN A FACILITY THAT HANDLES MANY OTHER WHEAT PRODUCTS. DURING NORMAL KITCHEN OPERATIONS, THERE IS A POSSIBILITY FOR FOOD ITEMS TO COME INTO CONTACT WITH WHEAT GLUTEN/PROTEINS. HOWEVER UNLIKELY, WE ARE UNABLE TO GUARANTEE THAT ANY MENU ITEM IS COMPLETELY GLUTEN-FREE.

## Healthy Wrap

SPINACH WRAP, SMALL SALAD ON THE SIDE	
Veggie Wrap	9.75
House-made beet hummus, quinoa, spinach, arugula, tomato, cucumber, with avocado and roasted pepper aioli	

Chicken Wrap	10.75
Quinoa, spinach, arugula, with avocado and roasted pepper aioli with Herb Chicken	
	Add Beet Hummus \$1.50

Turkey Wrap	10.75
Quinoa, spinach, arugula, with avocado and roasted pepper aioli with Turkey Bacon	
	Add Beet Hummus \$1.50

## Salad

ORGANIC CAGE FREE EGG 1.50 AVOCADO 1.75 ROASTED CHICKEN2.50 BACON 2.50	
Ricotta Salad	7.75
Ricotta cheese, toasted almond, glazed balsamic with spring mix green	

Caprese Salad	8.75
Tomatoes, mozzarella cheese, glazed balsamic with spring mix green	

Quinoa Salad	9.25
Avocado, cucumber, tomato, toasted almond, sliced apple and shredded gruyere cheese with with spring mix green	

## Pancake

ADD ON: ONE SCOOP OF ICE CREAM +1.50, NUETELLA +.75, BANANA +.50, STRAWBERRY +.50	
Nest Stack	8.75
Three butter milk pancakes, top with blueberries and granola	
The Star	11.25
Three butter milk pancakes, candied bacon, banana, strawberry with banana foster sauce	

## Waffle

BELGIUM STYLE BUTTERMILK WAFFLE WITH PEARL SUGAR	
ADD ON: ONE SCOOP OF ICE CREAM +1.50, NUETELLA +.75, BANANA +.50, STRAWBERRY +.50	

Plain Waffle	6.99
Plain waffle with Butter	

Nest Waffle	8.99
Blueberry Compote, Whipped Cream, Strawberry, Powered Sugar	

Nutella Waffle	8.99
Nutella, Banana, Strawberry, Toasted Almond, Powered Sugar	

S'more Waffle	8.99
Marshmallow, chocolate, graham crackers with chocolate sauce	

Banana Foster	8.99
Vanilla ice cream, banana, and Whipped Cream with banana foster sauce	

Cowboy Waffle	9.55
Candied bacon, strawberry with banana foster sauce	

*Ham and Gruyere	10.75
Ham, Gruyere Cheese, Sunny side up egg with Mornay sauce	

## Kids Menu

ADD ON: ONE SCOOP OF ICE CREAM +1.50, NUETELLA +.75, BANANA +.50, STRAWBERRY +.50	
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Mini Stack	3.25
Three Mini Butter Milk Pancakes, Powdered Sugar with Butter	

Snowman	4.50
Two Small Pancakes with strawberry, chocolate chips , powdered sugar and one strip of bacon	

Grilled Cheese	5.25
Provolone cheese, Cheddar Cheese with Sourdough	

Kids French Toast + Bacon	5.75
Plain texas Brioche french toast with two strips of bacon	

Kids Breakfast	6.75
Two Eggs Scrambled, Min Pancake, and Two Strips of Bacons	

## Coffee

Drip Coffee	2.75
Manual Brew	3.55
12oz Brewed with Kalita Wave Single Origin +.50	
Cold Brew	4.50
16oz	
Espresso Tonic	4.50
16oz	
Espresso	2.95
2oz Doppio	
Long Black	3.00
2oz Espresso + 4oz Hot water	
Americano	3.00
2oz Espresso + 10oz Hot water	
Macchiato	3.50
2oz Espresso + 1oz Steam Milk	
Cortado	3.75
2oz Espresso + 2oz Steam Milk	
Cappuccino	3.75
2oz Espresso + 4oz Steam Milk	
Flat Brown	4.25
Mocha Cappuccino	
Keith Cap	4.55
Cappuccino with Almond Milk and Cinnamon	

Latte	4.25
2oz + 10oz Steam Milk	
Winnie the Pooh	4.50
Honey + Cinnamon Latte with Bear latte art	

## Reimagined by Nest

Cojito Latte	5.25
Iced latte with house made Mint syrup,	
N Fashioned	5.50
Lemonaide, Coldbrew and Citrus bitters	

## Tea

Organic Tea	3.25
Iced Tea	
3.25	
Black Tea	Earl Grey, English Breakfast, Guayusa Cacao Jasmine, Matcha Super Green Peppermint, Tangerine Ginger
Green Tea	
Herbal Tea	

London Fog	4.25
Earl Grey, Vanilla Syrup, and Steam whole milk	
Chai Latte	4.50
4oz Malasa Chai Concentrate + 8oz Steamed Milk	
Matcha Latte	5.20
2oz Sweetened Organic Matcha + 10oz Steamed Milk	

Syrup options	.50	-	Vanilla, Honey Lavender, Mocha, Mint, Sugar-free Caramel, Caramel , White Mocha
Milk Substitute	.80	-	Almond, Coconut, Oat, Soy , Hemp
Apple/Orange Juice	16oz	\$2.99	8oz \$1.79

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