

# THE MRKT

## BREAKFAST

### PARFAITS BREAKFAST BOWLS

**ACAI BOWL** \$8.00

Whipped banana acai puree, toasted cashews, chia seeds, kiwi, strawberry

**TOASTED BAGELS** \$5.00

Plain or everything with cream cheese

### PRE ROLLS BURRITO with side of salsa

**COASTAL BREAKFAST BURRITO** \$10.00

Whole wheat wrap, smoked bacon, potato hash, cage free egg, pico de gallo, aged cheddar cheese

**VEGGIE BURRITO** \$10.00

Veggie rosti, goat cheese, house made hummus with avocado

### BREAKFAST PIZZA

**PIZZA FOR BREAKFAST** \$12.00

Béchamel sauce, cracked egg, heirloom tomato, crumbled fennel sausage

### BREAKFAST ON A BUN

**CORNED BEEF REUBEN** \$10.00

Corned beef, fried egg, sauerkraut, Russian dressing, Swiss cheese

### PASTRIES SAVORY AND SWEET

**CINNAMON ROLL SKILLET** \$5.00

Warm cinnamon roll accompanied with apple butter

**MRKT DULCE CROISSANTS** \$5.00

Mascarpone, fresh berries, Kirsch syrup or Churro crusted, dulce de leche filled

### SAVORY AND STUFFED

**HAM & CHEESE CROISSANT** \$10.00

Fried egg, rosemary ham, Gruyere cheese, smoked butter croissant, Mornay sauce

### MUFFIN TOPS AND PANTELONES

**BLUEBERRY MUFFIN CAP** cream cheese streusel \$5.00

**ANCIENT GRAIN GRANOLA MUFFIN CAP** roasted pear \$5.00

**PB&J** strawberry jam \$5.00

**BANANA & NUTS** side cream cheese \$5.00

## MID-DAY CHANGE OVER

**MASSIVE MRKT COOKIES** \$4.00

Chocolate chip or peanut butter crunch

### WOOD FIRED PIZZA

**SPANIARD** \$18.00

Chorizo, Manchego cheese, capers, pequillo peppers

**FUNGI** \$18.00

Forrest mushrooms, Béchamel sauce, brie cheese, truffle oil, arugula & herb salad

**MARGARITA** \$18.00

San Marzano tomato sauce, buffalo mozzarella, garden basil leaves, roasted garlic

**PEPPERONI** \$18.00

Organic pepperoni, San Marzano tomato sauce, fresh buffalo mozzarella, garden fresh basil leaves, roasted garlic with our hand tossed signature pizza dough

### PANINIS

**CALIFORNIA GRILLED CHICKEN** \$12.00

Grilled tender white meat chicken, cilantro pesto, fresh buffalo mozzarella, pequillo peppers with our signature ciabatta bread. Served with fries

**SMOKED SALMON** \$12.00

MRKT sourdough, deviled egg spread, pickled red onion, garden dill

**BAJA BAHN MI** \$12.00

Pulled pork verde, serrano pico de gallo, pickled carrot slaw, torte roll

**ARLO BURGER** \$18.00

100% Angus beef, roasted garlic and herb aioli, aged sharp cheddar cheese, sun dried roma tomatoes, buttery sesame brioche. Served with fries

**BEYOND BURGER** \$16.00

Beyond meat, roasted garlic and herb aioli, aged sharp cheddar cheese, sun dried roma tomatoes, buttery sesame brioche. Served with fries

**POP TOP CHICKEN FINGERS** \$15.00

White meat chicken tenders served with sweet and tangy barbeque sauce. Served with fries

### CHILLED SALADS

**LARGE**

**NAPA STRAWBERRY FIELDS SALAD** \$13.00

Shaved Napa vegetables, sweet grapes, strawberries, palm hearts, feta cheese and our house made green goddess dressing

**BARLEY & BEETS SALAD** \$13.00

Organic sugar beets, arugula, passion fruit vinaigrette, garden herbs, toasted pistachio, goat cheese

**BAJA GRILLED CHICKEN CAESAR SALAD** \$15.00

Tender white meat grilled chicken, house made Poblano dressing, Cotija cheese, and roasted corn salsa atop a bed of crisp mixed greens

**HOT SMOKED SALMON** \$12.00

Cucumber onion, avocado, dill creamy chimichurri

## CHILLED SALADS

### SMALL

**CAULIFLOWER "RICE"** \$8.00

Virgin coconut oil, fennel tapanade, golden currants, white balsamic

**FARRO PULA SALAD** \$8.00

Coachella dates, saffron, celery, red onion, toasted almonds

**SMOKED CHICKEN SALAD** \$8.00

Shaved celery, red onion, tarragon, Poblano chilies

**CAPRESE** \$8.00

Buffalo mozzarella Heirloom tomato – balsamic

### WRAPS

**ROAST BEEF** \$10.00

Smoked roast beef, horseradish aioli, pepper jack cheese

**ROASTED TURKEY** \$10.00

Roasted turkey breast, lettuce, sun dried tomatoes, pesto aioli

**VEGAN WRAP** \$10.00

Veggie Rosti, quinoa slaw, olive tapenade, whole wheat wrap

## KIDS MENU

**IT'S WAFFLES** \$10.00

Signature waffle topped with seasonal berries, maple syrup, and whip cream

**GRILLED CHEESE PANINI** \$10.00

Brioche bread with white cheddar, accompanied with fresh seasonal fruit

**LIL POP TOP CHICKEN FINGERS** \$12.00

Tender white meat chicken tenders served with our classic sweet and tangy barbecue sauce or ranch. Served with fresh seasonal fruit

## BEVERAGES

### HOT COFFEES & TEAS

**COFFEE** Decaf or Reg \$4.00 **12oz** \$4.50

Freshly brewed classic gold or dark roast coffee

**CAPPUCCINO** \$5.00 **\$5.50**

Two shots espresso served with equal parts steamed milk and foam

**CAFÉ LATE** \$5.50 **\$6.00**

Two shots espresso served with steamed milk and topped with a dollop of foam  
Sweeten it up with a choice of flavoring:  
vanilla, caramel or hazelnut **¢50**

**TRES LECHE CAFÉ** \$5.75 **\$6.25**

Two shots of espresso served with heavy cream, breve style, sweetened with vanilla, caramel, and hazelnut

**MEXICAN MOCHA** \$5.75 **\$6.25**

Two shots espresso served with steamed milk, flavored with chocolate and cinnamon  
**Contains soy and peanuts**

**CARAMEL MACCHIATO** **12oz** \$5.75 **16oz** \$6.25

Three shots of espresso served with steamed milk. Sweetened with vanilla and garnished with caramel drizzle

**ESPRESSO** **\$3.50 PER SHOT**

Rich, balanced and smooth espresso  
Served at your preference iced or hot

**WHITE MOCHA** \$5.50 **\$6.00**

Three shots espresso served with steamed milk, sweetened with white chocolate

**FLAT WHITE** \$4.50 ----

Two shots espresso served with steamed milk partnered with our creamy micro-foam

**AMERICANO** \$5.00 **\$5.25**

Classic espresso served over water

**CHAI LATTE** \$5.50 **\$6.00**

Black tea infused with cardamom, ginger, cinnamon, cloves, and anise partnered with steamed milk

**TEA OR TISANE** steeped to order ---- **\$5.00**

Organic, loose leaf, tea steeped to perfection. Served at your preference iced or hot

### ICED & BLENDED COFFEES

**FRAPPUCCINO** ---- **\$6.25**

Espresso blended with ice and milk  
Sweetened with choice of: vanilla, caramel, or chocolate

**GREEN MATCHA FRAPPUCCINO** ---- **\$6.25**

Green tea matcha, blended with milk and ice

**VIETNAMESE ICED COFFEE** \$6.00 ----

Cold brew coffee paired with a creamy, sweetened, condensed milk  
Served over ice

**Cold Brew** \$5.50 ----

Market's signature coffee blend  
Steeped for 48 hours

**ICED COCONUT LATTE** \$5.50 **\$6.00**

Espresso served with coconut milk  
Served over ice

**ICED CARAMEL MACCHIATO** \$6.00 **\$6.50**

Espresso served with milk, sweetened with vanilla and garnished with caramel drizzle  
Served over ice

ITEMS ON THIS MENU MAY INCLUDE NUTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.