THE ONICKEL BREAKFAST MENU

6:30AM - 10:30AM MONDAY - FRIDAY

PLATES

HOUSE MADE RASPBERRY POP-TART BASIL ICING			10
RASPBERRY CHIA GREEK YOGURT GRANOLA + RASPBERRIES			12
PEANUT BUTTER COCONUT OATS BANANAS + BACON CRUMBLES			12
AVOCADO TOAST PICKLED RED ONION + EVERYTHING SPICE			16
BANANA BREAD FRENCH TOAST BRULEED BANANAS + CANDIED WALNUTS + PEANUT BUTTER DRIZZLE			15
WESTERN OMELET* HAM + GREEN ONION + BELL PEPPER + WHITE CHEDDAR + ROASTED POTATOES + CHOICE OF TOAST			19
EGG WHITE OMELET* ROASTED TOMATOES + SPINACH + GOAT CHEESE + ROASTED POTATOES + CHOICE OF TOAST			21
BREAKFAST BURRITO* BACON + ROASTED POTATOES + EGGS + ONION + PEPPERS + CHEDDAR CHEESE + FRIED CILANTRO			15
TWO EGGS ANY STYLE* CHOICE OF BACON OR PLANT BASED SAUSAGE LINK + RED SKIN POTATO + CHOICE OF TOAST			18
COLORADO BENEDICT* GREEN CHILLI HOLLANDAISE + CRISPY SPECK + HASHBROWNS			21
SIDES			
SEASONAL FRUIT BOWL			
			7
ONE EGG ANY STYLE*			6
BACON			6
PLANT BASED SAUSAGE			7
TURKEY SAUSAGE			7
TOAST 9 GRAIN, SOURDOUGH, GLUTEN FREE, OR ENGLISH MUFFIN			4
SLICED AVOCADO			5
COFFEE & TEA JUICE			
ESPRESSO	6	UPSTART KOMBUCHA LEMON GINGER	9
CAPPUCCINO OR LATTE ADD FLAVOR +.50	6	ORANGE JUICE	6
CODA DRIP COFFEE	5	CRANBERRY JUICE	6
CHAI	6	GRAPEFRUIT JUICE APPLE JUICE	6 6
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	SPE	CIALTY	
FRESH JUICE MIMOSA 12			
HOUSE BLOODY MARY		14	
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEA	FOOD, SHEL	R SPECIFICATION OR CONTAIN RAW OR UNDERCOOKED INGREDIEN LFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNE RTAIN MEDICAL CONDITIONS.	