

# CHIMERA BREAKFAST

## TACOS

Choose a salsa: PICO DE GALLO, MILD, RED HOT or TOMATILLO -

**BACK TO PRIMITIVE** \$4.5  
Scrambled eggs, potato, cheddar jack, chipotle crema & cilantro

**BECUZ** \$5  
Scrambled eggs, black beans, avocado, cheddar jack, cilantro & chipotle crema

**DISAPPEARER** \$4.5  
Scrambled eggs, pork bacon, cheddar jack, chipotle crema & cilantro

**TEENAGE RIOT** \$5  
Scrambled eggs, tempeh fuzurizo, caramelized onions, cheddar jack, avocado crema & cilantro

**GREEN EGGS & HAM** \$5  
Scrambled eggs, pork bacon, goat cheese, basil pesto, greens & cilantro

**COOL THING STREET** \$5  
Black beans, caramelized onions, tempeh fuzurizo, greens, tofu queso fresco, avocado crema & cilantro

**DIRTY BOOTS** \$5.5  
Searched potatoes, pico de gallo, black beans, cashew chz, pickled onions, chipotle crema & cilantro

**GREEN LIGHT** \$5.5  
Tofu scramble, adzuki strips, avocado, cashew chz, basil pesto, chipotle crema & micro greens

## BURRITOS

Choose a salsa: PICO DE GALLO, MILD, RED HOT or TOMATILLO -  
on FLOUR TORTILLA or on GREENS + \$1

**INCINERATE** \$8  
Scrambled eggs, potato, pork bacon, cheddar jack, chipotle crema & cilantro

**DIAMOND SEA** \$9  
Searched avocado, roasted potatoes, pico de gallo, black beans, cashew chz, pickled onions, greens, chipotle crema & cilantro

## BOWLS

Choose a salsa: PICO DE GALLO, MILD, RED HOT or TOMATILLO -

**DAYDREAM NATION** \$13  
Tofu scramble, black beans, potatoes, avocado & adzuki strips served on greens, topped with chipotle crema, cilantro & tofu queso fresco

**MADE IN THE USA** \$12  
Scrambled eggs, pork bacon & roasted potatoes topped with cheddar jack, cilantro & chipotle crema

## PLATES

Choose: SOURDOUGH or GLUTEN FREE BREAD (GLUTEN FREE + \$1.5)

**TWINSTER'S VEGAN** \$13  
Tofu scramble, mushrooms, potatoes, two adzuki strips, avocado & pico de gallo served over greens with fresh fruit, toast, cashew spread & jam

**KELLY'S BLUE PLATE SPECIAL** \$11  
Two eggs "almost" any style, two slices of pork bacon, side of fresh fruit & toast with butter & jam  
Add potatoes and chipotle crema for + \$2.5

## TOAST

**AVOCADO TOAST** \$8  
Smashed avocado, pico de gallo, micro greens, spicy carrot crema & tofu queso fresco  
Add an egg + \$1.5

**CARROT LOX TOAST** \$8  
Cashew spread, smoked carrot lox, pickled red onions & capers  
Add an egg + \$1.5

**THE VELVET NICO** \$8  
Almond butter, sliced bananas, honey drizzle, coconut & granola crumble

**OG TOAST** \$3  
Served with butter & house-made jam  
Choose: SOURDOUGH or GLUTEN FREE + \$1.5  
Add Cashew Spread + \$1

## EXTRAS

**GRANOLA** \$6.5  
Gluten free granola with seasonal fruit & choice of milk

**FRESH FRUIT PARFAIT** \$6.5  
Seasonal fruit, gluten free granola & vanilla cashew cream

**SEASONAL FRUIT CUP** \$4

**ROASTED POTATOES** \$3  
Add Chipotle crema + .50¢

**SIDE OF TWO EGGS** \$3

**ADD TO ANY ITEM\***  
EGG + \$1.5  
BACON + \$3  
AVOCADO + \$1.5  
PEPPERS & ONIONS + \$2  
TEMPEH FAUZURIZO + \$2  
ADZUKI STRIP + \$2.5



BREAKFAST



SERVED

7AM - 3PM

DAILY

# CHIMERA LUNCH

## SANDWICHES

All sandwiches come with one choice of side: CARROTS & HUMMUS or CHIPS & SALSA  
Sub: GLUTEN FREE BREAD + \$1.5  
or GREENS + \$1

**THE CAMARO** \$11  
Tofu slathered in espresso bbq sauce, carrot cabbage slaw, Saikei's spicy mustard & house made pickles on toasted sourdough.

**MONSIEUR FROMAGE** \$12  
Sharp cheddar, local cheese curds & chipotle crema grilled to perfection on toasted sourdough  
Choose: BACON or ADZUKI  
Add mushrooms + \$2  
Add roasted tomatoes + \$1  
Add avocado + \$2  
(Make it plant based - sub cashew provolone)

**SMOKE & MIRRORS** \$13  
Adzuki strips, smoky hummus, avocado, tomato, house pickles, greens, micro greens & chipotle crema on toasted sourdough

**SUPER VEGGIE WRAP** \$11  
Portobello, bell pepper, onion & sautéed in garlic & ginger with greens, chipotle crema & cilantro in a flour tortilla  
Choose: CASHWEE PROVOLONE or LOCAL CHEESE CURDS

**AVOCADO BLT** \$11  
Greens, tomato, avocado & veganserie on toasted sourdough  
Choose: BACON or ADZUKI

**BEEETNIK BURGER** \$14  
House made garden veggie patty with grilled onions, greens, pickles, micro greens, tomato, avocado & veganserie on a house made sesame bun  
Choose: DAIRY CHEESE or CASHWEE PROVOLONE

**BUFFALO CAULIFLOWER WRAP** \$12  
Our famous baked cauliflower tossed in house made wing sauce, kale, roasted tomatoes, avocado & vegan ranch in a flour tortilla

**L.A. CLUB SCENE** \$13  
Double pork bacon, sliced cheese, avocado, greens, micro greens, tomato, & veganserie, topped with a fried egg on toasted sourdough  
Choose: BACON or ADZUKI

## SALADS

**LILY'S SPECIAL** \$13  
Kale, red cabbage, beets & carrots tossed in a sweet sriracha vinaigrette topped with hummus, cashew chz, sliced tomatoes, avocado, adzuki & sunflower seeds

**CARROT LOX PESTO** \$12  
Kale, cashew pesto dressing, slow roasted tomatoes, smoked carrot lox, avocado, pickled onions & croutons

**NEW DUTCH FARMER** \$12  
Kale, maple balsamic dressing, adzuki, dried cranberries, carrots, beets, goat cheese & micro greens topped with granola

## SAVORY EATS

**CAULIFLOWER WINGS**  
SMALL \$8 / LARGE \$13  
Our famous baked cauliflower in house made wing sauce  
CHOOSE: SPICY BUFFALO or ESPRESSO BBQ

**CHIPS & QUESO** \$9  
Corn tortilla chips served with butternut squash queso

**CHIPS & DIPS** \$7  
Corn tortilla chips served with mild salsa and guacamole  
Add queso + \$3

**SMOTHERED BURRITO** \$12  
Flour tortilla stuffed w/ brown rice, roasted potatoes, seared mushrooms, tempeh fuzurizo, black beans & greens topped with queso, avocado crema, tofu queso fresco, pickled onions & cilantro.

**CHIMERA POWER BOWL** \$12  
Chimera's lime brown rice, seasoned black beans and fresh kale topped with cilantro, cheddar jack or tofu queso fresco, pico de gallo, pickled onions & micro greens  
CHOOSE OF: Spicy carrot crema, Avocado cilantro crema, Chipotle crema, Red hot, Mild or mango salsa



LUNCH



SERVED

10AM - 5PM

DAILY

