

VIVE LA TARTE

WINTER 2017
OPEN DAILY, 8AM-4PM

MENU

Bircher muesli w/ almond-coconut milk, mango compote, greek yogurt 10

House toasted granola, mango compote, flaked coconut, greek yogurt 9

Fried egg sandwich, 2 yr old gruyère, smoked bacon, avocado, basil aioli 14

Smashed avo toast, poached egg, Achadinha feta, pickled tomatillo, sumac 14

Eggs benedict, vive's hollandaise, 18 mo prosciutto ham, house levain toast 16

Poached egg with green mole lentils, yogurt and coriander (gf) 15

GREENS

Kaleifornia w/ curly green kale, apple, celery, toasted almonds, walnuts, mostarda (gf) 12

Cobb salad w/ poached egg, escarole leaves, free range chicken, bacon, citrus-curry dressing (gf) 15

House falafel, cucumber tzatziki, pickled red cabbage, house levain toast 14

SIDES

House levain toast 3

Egg (poached or soft fried) 3

18 mo prosciutto ham 5

Frisée and pistachio salad 4

PASTRIES (check counter for daily offering)

Croissant

Quiches

Specialty croissants

Gluten-free quiche

Pain au chocolat

Focaccias

Brioche donuts

Cakes and tarts

JUICE, WATER & SOFTS

Coldpress orange juice 4.25

Agua fresca 3.75 / 5

Tao sparkling water 4

Q kola, Q ginger 3.75

COFFEE by Sightglass

Drip coffee 3.50

Iced café tonic 5

Espresso 3.50

Iced latte 4.50

Cortado 4

Cold brew 4.50

Cappuccino 4

Coconut cold brew 4.50

Latte 4.50

Almond milk +.50

Mocha 5

Almond-coconut +.50

Hot cocoa 5

Hemp milk +.50

TEA by August Uncommon

Tea pot 4.50

Big Easy, green tea with lemongrass, pineapple, barley

Skylark, green sencha with strawberry, silver linden

Metropolitan, black tea with bergamot, plum, clove

Dark iris, rich oolong with peach, pistachio, lime

Far Afield, sage, ginger, mandarin orange, caffeine free

Veins of Gold, rooibos with chocolate, nutmeg, caffeine free

V VIVE LA TARTE BREAD AVAILABLE SOON

Don't hesitate to ask our staff about dietary and allergen information. We serve our customers on a walk-in basis and currently do not take reservations.