



## PASTRY

Croissant 3.75

Pain au chocolat 4

Orange blossom and  
za'atar croissant 4

Almond croissant 4.50

Specialty croissants 5

Brioche donuts 3.75

Quiche 6.50

Breakfast pizza 8

## BIRCHER MUESLI 10

Overnight oats, in-season fruit, greek yogurt, sliced almonds (gf)

## HOUSE GRANOLA 10

Toasted nuts and seeds, in-season fruit, greek yogurt, flaked coconut (gf)

## SMASHED AVO TOAST 14

Poached egg, Achadinha feta, pickled tomatillo, cherry tomato, sumac (nf)

## FRIED EGG SANDWICH 14.50

Two fried eggs, Hook's 5 yr old cheddar, Hill's hardwood smoked bacon, avocado, basil aioli (nf)

## EGGS BENEDICT 16

Two poached eggs, vive's hollandaise, 18 mo Rovagnati prosciutto, roasted asparagus on house sourdough toast (nf)

## SIDES

Egg (poached or soft fried) 3

Hill's hardwood smoked bacon 3

House sourdough toast 3

Avocado 3

Frisée side salad 4

## COBB SALAD 15

Rocky's free range chicken, poached egg, escarole, bacon crumb, curried dressing (gf, nf, df)

## VIVE FALAFEL SALAD 14

House falafel, cucumber yogurt, avocado, pickled red cabbage, house sourdough toast (nf)

## GREEN MOLE LENTILS 15

House green mole, lentils, poached egg, savory yogurt and coriander (gf, nf)

## KALEFORNIA SALAD 12

Curly green kale, strawberries, toasted almonds, pepitas, ginger-lime dressing (gf, df, v)

All items available to go. Check out our catering menu at [vivelatarte.com/catering](http://vivelatarte.com/catering).

Open daily 8pm-5pm, kitchen closes at 4pm.

1160 Howard Street, San Francisco CA 94103.

Instagram: @vivelatarte

gf = gluten-free | nf = nut-free | df = dairy-free | v = vegan

## MORNING COCKTAILS

Mimosa	12
Watermelon mimosa	12
Cava	11
Beermosa	10

## SPARKLING BY THE BOTTLE

Cava Extra Brut N.V.	36
Perles du Mont Blanc	55

## WHITE

Donkey & Goat Rouseanne	14 / 60
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## RED

Dirty & Rowdy Mourvèdre	15 / 65
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## BEER

Purveyed by Fort Point	6
KSA, Kölsch	
Villager, IPA	
Park, Hopy wheat beer	

## COFFEE

Roasted by Sightglass	
Drip	3.50
Espresso	3.75
Macchiato   Cortado	4
Cappuccino	4
Latte	4.50
Mocha	5.50
Hot cocoa	5

## OVER ICE

Cold brew	4.75
Coconut cold brew	5
Iced café tonic	5.50

## MILK ALTERNATIVES

Almond	+.50
Oat	+.50

## LATTES

Turmeric latte	5.50
Matcha latte	5.50
Chai latte	5
Dirty chai	5.50

## TEA BY THE POT 4.50

Purveyed by August Uncommon

Big Easy   Green tea, lemongrass, pineapple, barley
Skylark   Green sencha, strawberry, silver linden
Metropolitan   Black tea, bergamot, plum, clove
Dark Iris   Rich oolong, peach, pistachio, lime
Far Afield   Ginger, mandarin orange, caffeine free
Veins of Gold   Rooibos, chocolate, caffeine free

## JUICES (sm/l) 4 / 5

Watermelon agua fresca
Orange juice

## WATER & SOFTS

La Croix sparkling	3
Q kola   Q ginger	3.75

VIVE LA TARTE