

# VIVE LA TARTE

KITCHEN CLOSSES AT 5PM (3PM on SUN/MON)

## **BIRCHER MUESLI** 10

Overnight oats, seasonal berries and compote, greek yogurt, sliced almonds (gf)

## **HOUSE GRANOLA** 10

Toasted nuts and seeds, seasonal berries and compote, greek yogurt, flaked coconut (gf)

## **SMASHED AVO TOAST** 14

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

## **FRIED EGG SANDWICH** 14.<sup>50</sup>

Two fried eggs, Hook's 2 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. We also do catering, check out our menu online at [vivelatarte.com/catering](http://vivelatarte.com/catering).

We are bakers, artists and dreamers who come together to pursue our wildest ideas with a single intention in mind: bringing meaningful and nourishing experiences to our guests.

Instagram: @vivelatarte

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

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## MORNING COCKTAILS

Mimosa 12  
Watermelon mimosa 12  
Cava 11  
Beerмосa 10

## SPARKLING BY THE BOTTLE

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

## WHITE

Terres de Grypnees Chardonnay 11 / 45  
Donkey & Goat Rouseanne 14 / 60

## RED

Cochon Rouge (0% sulfites) 11 / 45  
Dirty & Rowdy Mourvèdre 15 / 65

## BEER

Purveyed by Fort Point 6  
KSA, Kölsch  
Villager, IPA  
Park, Hoppy 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

## TEA

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  
Orange juice

## WATER & SOFTS

La Croix sparkling 3  
Q kola | Q ginger 3.75