



Toast

- Nutella w/ Housemade Strawberry Jam\$6
- Arizona Orange Blossom Honey Butter with Figs\$7
- Creamy Avocado & Jammy Egg\$9
Mixed Seasonal Greens
- Ricotta Toast\$8
Ricotta , House Strawberry Jam

Fruit

- Fruit Bowl (Bananas & Berries)\$5
- CB Cereal (Choice of Milk)\$8
Multi Grains, Toasted Oats, Pepitas, Almonds & Pistachio, Stone Fruit
- Yogurt Parfait\$8.5
House Granola , AZ Honey, Fresh Berries

Baked Goods (rotates daily)

- Scones, Muffins, Cookiesmkt price

Vegetarian & Vegan Crêpes

- Hummus Plate, Crispy Chickpea Crêpe Chips\$10
Chickpea Purée, Fried Chickpeas, Pistachio Herb Olive Oil
- Fontina Cheese & Roasted Mushroom\$12
Includes Side Salad,
Add Roasted Chicken +\$2
- Caponata\$14
Roasted Eggplant, Red Pepper, Tomatoes, Capers, w/ Mixed Greens

Sweet Crêpes

Put it on a Buckwheat Crêpe +\$2 or Chickpea Crêpe +\$3

- Sugar\$8
Vanilla Bean Crêpe with Maple Syrup
- Maple Butter\$11
Banana Brûlée, Candied Arizona Pecans, Pure Maple
- First Time\$11
Nutella, Banana Brûlée, Banana Chips
- Second Time\$12
Nutella, Banana Brûlée, Strawberries
- Buckwheat Crêpe & Honey\$12
Lemon Curd, Sonoran Blossom Honey, AZ Candied Pecans
- Vanilla Bean Custard\$12
Marinated Strawberries, Salted Caramel, Candied Spanish Peanuts
- Lemon Curd & Strawberries\$12
Chef's Grandma's Lemon Curd Recipe, Hibiscus Dressed Strawberries
- Blintz\$12
Ricotta, House Strawberry Jam, Whipped Cream

Savory Crêpes

Put it on a Buckwheat Crêpe +\$2 or Chickpea Crêpe +\$3

- Burrito Adobo Crêpe\$13
Pork Chorizo, Peppered Cheesy Eggs, Black Beans, Ancho Aioli, Avocado, Cotija
- Papa K\$13
Hassayampa Ham, Eggs, Peppered Cheese, Roasted Mushrooms, Mixed Salad
- Roasted Chicken\$12
Roasted Chicken with Mint and Parsley, Farm Pickles, Crispy Chickpeas, Toasted Sesame Seed, Topped with Seasonal Greens
- Jamaican Jerk\$13
Pork Sausage, Fontina, Potato Brava, Mixed Greens
- Grand Prix\$13
Coffee Crêpe, Crispy Pork belly, Espresso Maple, Chili Aioli, Egg up

Something Different

- Breakfast Street Tacos\$12
4 Adobo Mini Crêpes, Scrambled Eggs, Avocado, Chorizo, Potatoes, Cotija, CB Hot Sauce
- Scramble Eggs w/ chèvre\$13
3 Scramble Eggs, Goat Cheese, Roasted Mushroom, Sourdough Toast Pork Chorizo +\$2
- Migas w/ Crêpe Chips\$13
3 Scrambled Eggs, Brava Potatoes, Crêpe Chips Fried in Olive Oil

Salads

- House Salad\$8
Seasonal Greens, Pickles, Tajin Croutons, Herbs, Creamy Vinaigrette

Sides

- Fried Brava Potatoes\$5
w/ Cotija and Herbs
- Crispy Pork Belly\$5
- 3 Egg Scramble or 2 Fried\$5
- Sourdough Toast\$3

*Thank You for Choosing us
as Your Place to Dine & Drink*



*Your meal is cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

More on Reverse >

Drinks

Soft Drinks Always rotating - see cooler for what's available — Cheers!

Espresso Add an Extra Shot +\$1. Dairy Free Milk - Almond or Oat +\$1.5

Espresso\$3.5

Americano\$4

Espresso + hot water

Cappuccino\$4.25

Espresso + steamed milk

Latte espresso + steamed milk.....\$5.5

Choice of Syrups

Saigon Cinnamon, Honey, Vanilla, Caramel + Sea Salt, Dark Chocolate Mocha, Moroccan Spice

The Biz

Cold brew, Vanilla, Espresso, Steamed Milk - Iced.....\$7

Coffee

Bottomless Cup (dine-in only) of our Barista and Chef Coffee Blend\$4.25

Cold Brew\$6

Shift Caffeine Turbo Black Cold Brew.....\$5.5/20

This is our flagship flavor. Single Origin Ethiopian Medium Roast.

A pure coffee experience. Natural and complex

Shift Caffeine Driving Me Coconuts Cold Brew.....\$5.5/20

Single Origin Arabica, Medium Roast. A pure and dark cold brew but with flavors of Coconut and Vanilla Bean added during roast. Vegan. Coffee+Water. NO ADDED ANYTHING!

Coffee Beans

Crêpe Bar Coffee Blend.....\$15

Our custom blend of seasonal coffees are picked by our chefs and baristas for the ultimate crêpe and coffee experience. Roasted to maximize flavor with a medium body and hints of stone fruit, chocolate, and vanilla.

Other Beverages

Milk.....\$4

Whole, 2% or Chocolate +1

Dairy Free Milk.....\$3

Almond or Oat

Juice\$3.75

Grapefruit or Orange

Tea.....\$3.5

Rotating Loose Leaf

Pomegranate Iced Tea.....\$4

A delicious Young Hyson Green Tea blend with the sweet notes of pomegranate flavor. This incredibly smooth and satisfying tea is perfected all day.

Chai (hot or cold).....\$6

Made with organic raw cane sugar, no artificial flavors, no artificial colors and with fresh ground spices steeped in every batch.

21+

Mimosa\$9

The Original

Bloody Mary\$9

Vodka, Spicy Tomato, Seasonal Pickles

Chai Bourbon\$9

Chai Tea, Almond Milk

Greyhound.....\$9

Vodka, Grapefruit Juice, Orange Bitters

Bartender's Choice

Ask us what the special is.....\$10

The Business.....\$10

Cold Brew, Vanilla, Espresso, Steamed Milk, Bourbon