







Acai Bowl Organic Acai served with Homemade Granola topped with Fresh Strawberry & Bananas Sprinkled with Toasted Shredded Coconuts 10.50Granola (Homemade) Yogurt or Milk with a Side of Fresh Seasonal Fruits 9.50

Pesto Avocado Toast Multigrain Toasted, Pesto, Avocado, Lettuce Topped w/ Feta Cheese 10.50 Hummus Avocado Toast Hummus, Avocado, Arugula, Topped with Red Pepper 10.50 Open-Faced Toast Ham, Avocado, Spinach, Sunny Side Eggs with Parmesan 10.50

Homemade Entrees Served with. Fresh Seasonal Fruits & House Potatoes

Homemade Quiche Lorraine Living Room Original & our #1 Seller 14

Spinach Quiche Living Room Original & our #1 Seller 14

Spinach & Cheese Stuffed Croissant Living Room Signature Soft Flaky Croissant Filled with Spinach, Sautéed Garlic & Onion & Three Cheeses 14

Turkey & Cheese Stuffed Croissant *Living Room Signature* Soft Flaky Croissant w/ Sliced Turkey Breast, Sautéed Onion, Bell Pepper & Three Cheeses 14

Bagels, Burritos, and Croissants served w/ Fresh Seasonal Fruit Add Potato or Hash Brown \$3.50

Pesto Bagel Basil Pesto, Cream Cheese, Tomatoes, Lettuce & Onions 9.50 Ultimate Veggie Bagel – Cream Cheese, Arugula, Onions, Tomatoes, Cucumber & Avocado 10 Smoked Salmon Bagel Plate Cream Cheese, Lettuce, Tomato, Onions, Cucumbers, & Capers 16.50

> Sunrise Bagel - Eggs, Ham, or Bacon & Cheese 11 Club Bagel – Chicken, Bacon, Avocado, Tomato, Lettuce & Cream Cheese 13

Breakfast Burrito - Eggs, Ham, Cheese, House Potatoes, Avocado & Salsa 12 Hash Brown Burrito –Eggs, Ham, Cheese, Hash Browns, & Salsa 11 Veggie Breakfast Burrito - Eggs, Veggie Patty, Cheese, House Potatoes, Avocado & Salsa 12

Breakfast Croissant Eggs, Choice of Ham, Bacon, or Sausage & Cheese 11

SDSU Croissant Scrambled Eggs, Ham & Cheese topped with Avocado & Salsa 12 **SOB Croissant** Scrambled Eggs, Chorizo, topped with Avocado, Cheese & Salsa 12

Breakfast Sweets

Add Banana, Strawberry, or Warm Baked Apples for \$1.00 each Add Bacon or Sausage \$3.50

Pancakes ^3 - served w/ Powdered Sugar & Syrup 11 Add Blueberry or Chocolate Chip to Pancakes \$1.00

Belgian Waffle - Served Powdered Sugar & Syrup 11

French Toast - w/ Powdered Sugar & Syrup 11 Make Cinnamon Roll French Toast +\$1

Living Room Breakfast Special 15.75 Choice of 2 Pancakes, French Toast or Waffle, Served w/ 2 eggs any style, Potato or Hash brown & Sausage or Bacon

<u>Crepes</u>

Nutella® Crepe - served with Strawberries, Bananas Drizzled with Powdered Sugar 12

Veggie Breakfast Crepe - served Sautéed Spinach, Onions, Mushrooms, Scrambled Eggs, Choice of Cheese, drizzled with our Signature Home Made Hollandaise Sauce 12



















UNING ROOM

Omelettes, Benedicts & Skillets

European Cafe with a Californian Flair



<u>Omelettes</u> served with House Potatoes or Hash Brown, Fresh Seasonal Fruit & Choice of Bread (<u>House</u> Multigrain, French, Sourdough, Prairie, Rye, or Tortilla)

Ham & Cheese Omelette – Three Eggs, Served with Ham & Cheese 14

Works Omelette - Three Eggs, Bacon, Ham, Tomatoes, Bell Peppers, Onions, & Cheese 15

California Omelette - Three Eggs, Tomatoes, Bell Peppers, Onions, & Cheese w/ Avocados & Salsa on the Side 15

Ranchero Omelette - Three Eggs, Bacon, Mushrooms, Jalapenos, Onions, Spicy Ranchero Sauce & Choice of Cheese 15

Build Your Own Omelette - Three Eggs, Cheese & Choice of any Four Toppings 17

Toppings: Tomatoes, Spinach, Bell Peppers, Mushrooms, Black Olives, Onions, Mushrooms, Arugula, & Vegetables, Avocado, Ham, Turkey, Bacon, Sausage & Pastrami, Egg Whites \$1.50

Sides: \$3: Sausages (2), Bacon (3), Chorizo Patty (2) \$1.50 Avocado

Eggs Benedict served with House Potatoes or Hash Brown & Seasonal Fruit

Classic Eggs Benedict - Toasted English Muffin, Topped with Ham & Topped with Hollandaise Sauce 15

Yellow Tail Ahi Tuna Benedict – Sashimi Grade Seared Ahi, Arugula, & our Homemade Aioli Sauce, served on a Toasted English Muffin, Topped with Hollandaise Sauce 17

Lox Benedict - Toasted English Muffin, Cream Cheese, Smoked Salmon, Topped with Hollandaise Sauce, served with Red Onions and Capers 16

Skillets served with House Potatoes, Fresh Seasonal Fruits, & Choice of Bread

Garden Skillet - Scrambled Eggs, Tomatoes, Bell Peppers, Onions, Mushroom, Spinach & choice of Cheese 15

Italian Sausage Skillet - Scrambled Eggs, Sausage, Mushroom, Olives Tomatoes, Bell Peppers, Onions & your Choice of Cheese 15

Mexican Skillet - Scrambled Eggs, Ham, Tomatoes, Beans & Avocado, Topped with our Ranchero Sauce, your choice of Cheese, & Tortillas 15

Chorizo Skillet - Scrambled Eggs, Chorizo, Tomatoes, Onions, Serrano Peppers, Potatoes, & Tostada, Topped w/ Pepper Jack Cheese, Avocado & Spicy Ranchero Sauce & Garnished w/ Cilantro 16

Two Eggs any style served with House Potatoes or Hash Browns Fresh Seasonal Fruits, & Bread 10.75

<u>Additional Toppings</u> Cheese, Tomatoes, Spinach, Bell Peppers, Mushrooms, Black Olives, Olive Tapenade, Onions, Mushrooms, Pesto & Vegetables + \$1.00 \$3: Sausages (2), Bacon(3) Egg White is Available with all Dishes for an additional (\$1.50)













European Café with a Californian Flair



Hummus

Our Homemade Hummus is Made with Extra Virgin Olive Oil, served with Grilled & Seasoned Pita Bread 9 (Extra Grilled & Seasoned Pita Bread \$1.50)

Goat Cheese & Pesto Dip

Our Homemade Pesto, Warm Goat Cheese, Sundried Tomatoes, Served with Toasted Pita Bread 10.50 (Extra Pita Bread \$1.50)

Quesadilla

Made with Mozzarella & Cheddar Cheese, Served with Salsa & Fresh Fruits. 9 (Add Chicken \$3.50 or Chorizo \$2)

French Fries 5.25 Truffle Fries 6.25

(Add Ranch, Garlic Aioli or Chipotle Mayo +\$0.50)







Gourmet Personal Pizza

Pesto Chicken Pizza Chicken Breast, Homemade Pesto, Onions, and Fresh Mozzarella 12

Artisan Veggie Pizza (Living Room Original) Hummus, Pesto, Artichoke Hearts, Olives, and Onions with Feta & Fresh Mozzarella 10

Cheese Pizza 8 Pepperoni Pizza 9





Award Winning Homemade Soups...Made Fresh Daily!

Soup served with Multigrain Bread and Butter Cup 6.75 Bowl 8.75

Cup of Soup and Salad Served with Multigrain Bread, Butter and Fresh Seasonal Fruits 10.75

Our Signature Tomato Basil Soup is Served Daily





Signature Burgers





Cheeseburger & Fries

Our Homemade ½ lb. Fresh Beef Pattie Seasoned and Grilled to perfection, Topped with Lettuce, Tomatoes Onions Served with Living Room House Dressing, and choice of Cheese 15

Mushroom Swiss Burger & Fries

Our Homemade ¹/₂ lb. Fresh Beef Pattie Seasoned and Grilled to perfection, Topped with Sautéed Mushrooms, Onions, Lettuce, Tomatoes Served with our Homemade Garlic Aioli Sauce, and Swiss Cheese 16

*** Serrano Burger ***

Our Homemade ¹/₂ lb. Fresh Beef Pattie, Topped with Grilled Serrano Peppers, grilled to perfection with your choice of Cheese, Served with Lettuce, Tomato, dressed with our Homemade Garlic Aioli Sauce 16

Garlic Aioli Bacon Burger & Fries

Our Homemade ½ lb. Fresh Beef Pattie Seasoned and Grilled to perfection with your choice of Cheese, Topped with Arugula, Tomato & Bacon Served with our Homemade Aioli Sauce 16

Beyond Burger & Fries

Beyond Meat Veggie Patty Served with Vegan Mayo, Mustard, Vegan Cheddar Cheese, Lettuce, Tomatoes & Onions, Topped off with a Vegan Bun 15

Ahi Tuna Steak Sandwich & Fries

Seared Sashimi Grade Yellow Tail Ahi Steak, Seasoned to Perfection, Served with Arugula & Tomato, Topped off with our Homemade Aioli Sauce 17

Upgrade to Truffle Fries for \$1.00

European Café with a Californian Flair









Our <mark>Hot</mark> Sauces







Wraps & Paninis

ANNING ROOM





Hot Panini Sandwiches ... served with Chips & a Pickle

Choice of Bread (French, Multigrain, Sourdough, Prairie and Rye

Fresh Mozzarella Panini

Fresh Italian Mozzarella topped with Sun-Dried Tomatoes, Fresh Basil & Pesto 12.50

Pesto Chicken Panini

Grilled Chicken, topped with our Fresh Homemade Pesto, Provolone Cheese, Lettuce & Tomatoes 14.75

Garlic Aioli Chicken Club Panini

Grilled Chicken Breast, topped with, Arugula, Tomato, Bacon, topped with Provolone Cheese & our Homemade Garlic Aioli Sauce 14.75

Pastrami Panini

Lean Pastrami, Melted Swiss Cheese topped with Mayo & Mustard served on Rye Bread 14.75

Ruben Panini

Lean Pastrami, Thousand Island Dressing, Melted Swiss Cheese, Sauerkraut served on Rye Bread 14.75

Wraps ... served with Chips & a Pickle

Fresh Veggie Wrap

Artichoke Hearts, Homemade Pesto & Olive Tapenade, Tomatoes, Onions, Lettuce, Cucumbers, Pepperoncini's, Arugula & Avocados,wrapped in a Tomato Basil Tortilla 12.50

Hummus Veggie Wrap

Hummus, Lettuce, Tomatoes, Arugula & Cucumbers dressed with Extra Virgin Olive Oil wrapped in a Tomato Basil Tortilla. 12.50

Falafel Wrap

Freshly made Falafel, topped with Hummus, Lettuce, Cucumbers, & Tomato, drizzled with Homemade Lemon Tahini Sauce wrapped in a Tomato Basil Tortilla. 12

Gyro Pita Wrap

Gyro Beef or Chicken Breast Wrapped in a Greek Style Pita Bread, Served w/ Tomatoes, Lettuce, Onions and Tzatziki Sauce and Chips 13 *Add a Large Side of Greek Salad (\$3) or Fries (\$2.50)*

Caesar Chicken Wrap

Grilled Chicken Breast, Romaine Lettuce, dressed with Caesar Dressing & Fresh Parmesan Cheese Wrapped in a Tomato Basil Tortilla 13

*** Spicy Buffalo Chicken Wrap ***

Grilled Chicken Breast, smothered with Buffalo Hot Sauce served with Lettuce, Tomatoes, Onions, Pepperoncini's & Jalapenos topped w/ Melted Cheddar Cheese, Wrapped in a Tortilla 13.50

















Signature Sandwiches

European Cafe with a Californian Flair



Choice of Bread: Multigrain House Bread, French, Prairie Bread, Sourdough and Rye Bread. Add Croissant is + \$1.50 - Gluten Free Bread Available + \$1.00 - Add a cup of Soup \$3.00 Choice of Cheese: Swiss, Provolone or Cheddar. Served with Chips & Pickles, Sub Chips for Fries \$2.50

Philly Cheesesteak & Fries

Thinly Sliced Flat Iron Steak sautéed with Onions & Mushrooms, topped with Our Homemade Aioli Sauce, Served on a French Roll 15

Grilled Cheese Sandwich the Best Ever

Toasted Sourdough Bread Seasoned w/ a Special Mayo & Parmesan Mix then layered w/ our Special Cheese Blend & Grilled to Perfection 10 *Served with Bacon 12 Add Tomato Basil Soup or Soup of the Day \$2.00*

Sicilian - Muffuletta

Italian Bread smothered with our Homemade Olive Tapenade, Salami, Pepperoni, Ham, Provolone, Lettuce, Tomatoes, Pepperoncini's & Red Onions topped with Extra Virgin Olive Oil. 13.50

Ultimate Veggie Melt with Pesto & Olive Tapenade

Served on Sourdough with Artichoke Hearts, Tomatoes, Onions, Cucumbers, Pepperoncini's & Topped with Provolone and Feta Cheese, then Toasted and served **Open Face** 13.50

Traditional Favorite Sandwiches with Chips

Choice of Bread: Multigrain House Bread, French, Prairie, Sourdough, Rye, Croissant (+ \$1.50) Choice of Cheese: Swiss, Provolone or Cheddar. *** All Sandwiches are served with CHIPS & Pickles

Club Turkey

Turkey Breast, Bacon, Avocado, Lettuce, Tomatoes, topped w/ Choice of Cheese, Mayo & Mustard 13.50

California Turkey

Roasted Turkey Breast Avocado, Swiss, Cucumber, Arugula, Mustard & Raspberry Vinaigrette 12.5

Tuna / Tuna Melt

Served on our Signature Multi Grain Bread, a Great Mixture of Tuna Fish, Mayo Onions and Celery w/ Spices. Topped w/ your choice of Cheese, & Toasted. **Tuna Sandwich / Tuna Melt 12.50** (Add a Small Salad for \$3.00)

B.L.T.

Bacon, Lettuce & Tomatoes Topped with Homemade Aioli Sauce 12.50 (Add Avocado \$1.50)

Italian Sub

Salami, Pepperoni, Ham, Provolone, Lettuce, Tomatoes Pepperoncini's & Red Onions Dresses with Italian Dressing 13.50















Half Traditional Sandwich and a Cup of Soup or Salad 11



WING ROOM

European Café with a Californian Flair



Served with our Homemade Vegan Multigrain Bread with Butter & Fresh Seasonal Fruits

Chicken Apple Pecans Salad

Fresh Mixed Greens, Pecans, Apples & Chicken Breast Topped with Feta Cheese & Balsamic Vinaigrette Dressing 14

Blackened Grilled Chicken Salad

Fresh Mixed Greens, Tomatoes, Red Onions, Black Olives & Black Beans, tossed in Balsamic Vinaigrette, topped w/ Blackened Grilled Chicken & Avocados 15

Seared Ahi Tuna Salad

Arugula, Cucumber, Avocado tossed in our House Dressing, topped w/ Blackened Sashimi Grade Ahi Tuna, Topped with Green Onions, Shredded Carrots & Roasted Sesame Seeds 17

Smoked Salmon Salad

Fresh Mixed Greens, Cherrie Tomatoes, Cucumbers, Red Onions, Kalamata Olives topped with Thinly Sliced Smoked Salmon & Capers drizzled with Balsamic Vinaigrette Dressing 16

Greek Salad

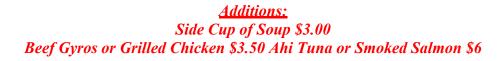
Romaine Lettuce, Tomatoes, Artichoke Hearts, Cucumbers, Red Onions, Kalamata Olives, Pepperoncini's, Topped with Imported Feta Cheese & Feta Vinaigrette Dressing 11 (Add Beef Gyros \$3 or Chicken \$3.50)

Caesar Salad

Fresh Romaine Lettuce Tossed with our Signature Caesar Dressing then Topped with Greek Kalamata Olives, Croutons and Fresh Parmesan Cheese 10 (Add Grilled Chicken \$3.50)

Caprese Spinach Salad

Fresh Spinach Topped with Basil, Sliced Cherry Tomatoes, & Fresh Imported Mozzarella cheese, with a Dash of Home-Made Pesto & Olive Tapenade, Drizzled with Extra Virgin Olive Oil & Balsamic Vinegar 12



















Cajun Shrimp Pasta

Sautéed Shrimp in Extra Virgin Olive Oil & Garlic, tossed with our Homemade Buttery Cajun Sauce & Hot Cheese Filled Tortellini Served with Bread 16

Gyro Plate

Beef Gyro or Chicken Breast Wrapped in a Greek Style Pita Bread, Tomatoes, Lettuce, Onions & Tzatziki Sauce, served w/ **Fries and a side Greek Salad** 16

Turkey Lasagna (Living Room Signature)

Al Dente Noodles Layered with Ground Turkey, Sautéed Onions, Tomatoes, Garlic, Oregano, Tomato Sauce & Parmesan Cheese. Served with Salad & Fresh Seasonal Fruits, Bread & Butter * 15

Pesto Tortellini

Hot Cheese Filled Tortellini with our Signature Homemade Basil Pesto Sauce, Topped with Freshly Grated Parmesan Cheese Served with Fresh Seasonal Fruits Bread & Butter 13 Add House Salad +\$1.50

Chicken Pie (Living Room Signature)

Creamy Chicken breast sautéed with vegetables, baked in a French Puff Pastry served with a Side of House Salad & Fresh Seasonal Fruits * 15

Quiche Plate (Living Room Signature)

Quiche Lorraine or Spinach Quiche Served w/ a House Salad & Fresh Seasonal Fruit * 15

<u>*Some items are Available A La Cart* from 9</u>













Tropical Infusion Lemonade, OJ, Dragon Fruit \$4.50

Green Lantern Green Tea, Lemonade, Mango \$4.50

Blood Orange Sunrise Tea, OJ, Mango

Cold Brew Premium Coffee

Fresh Squeezed Orange Juice

Italian Soda

Iced Coffee

Lemonade

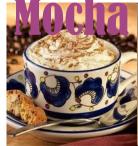
Iced Chai Latte

Iced Vietnamese

Iced Thai Tea

Flavored Red Bull





Café Mocha	\$4.95\$5.25		
Milky Way Caramel & Vanilla Moch	a \$5.25\$5.55		
Rocky Road Marshmallow & Hazelnut			
Caramel by the Sea Salted Carame	el		
Café Suizzerra Raspberry Mocha			
Café Jaffa Orange Mocha			
Mint Mocha Peppe	ermint Mocha		
Mexican Mocha			
Café Blondie (White Chocolate Mocha)			

Hair Raising Drinks



\$4.25\$4.75		
\$5.05		
\$5.55		



<u>Caffeinated Tea:</u> Apricot, Black Currant, Ceylon, Chai, China Jasmine, China White, Darjeeling, Earl Grey, English Breakfast, Green Tea, Irish Blend, Mate, Passion Fruit, Peach, Raspberry, Vanilla.

<u>Herbal Tea:</u> Berry Patch, Blood Orange, Chamomile, New Zealand Sunny Slope, Peppermint, Rooibos.

Hot Tea	\$3.25	Tea Pot for Two	\$5.99
Tea Au Lai	t (Tea and Stea	med Milk)	\$4.00
Vanilla Cha	ai Tea Au La	it	\$4.00
London Fo	g(Vanilla, Earl	l Grey Steamed Milk)	\$4.25

Chocolate Frappe Freeze \$5.95

Mocha Frappe Freeze Toffee Coffee Freeze Strawberry Mocha Freeze Land Slide (Blended Chocolate Espresso Beans, w/ Mocha Frappe) Banana Mocha Frappe Cookie Catastrophe (Oreo Frappe)

White Chocolate Frappes \$5.95

Banana Cappuccino (White Chocolate, Milk, Espresso & Fresh Banana) **Vanilla Bean Frappe** (White Chocolate, Milk, Espresso, & Spiced Vanilla) **Avalanche Freeze** (White Chocolate, Milk, Chocolate Espresso Beans)

Bomb Alaska Freeze (White Chocolate Blended, Topped with a Shot of Espresso) **Orange-A-Tang** (White Chocolate & Freshly Squeezed Orange Juice)

\$4.50

\$4.25

\$4.00

\$5.25

\$3.25

\$5.55

\$5.55

\$5.55

\$3.25

\$5.50

Specialty Frappes \$5.95

Caramel Frappe Vanilla Chai Frappe Matcha Frappe Hawaiian Breeze Strawberry & Lemonade





PPETIER