



BREAKFAST & LUNCH

S E R V E D A L L D A Y

Call ahead for pick up

858-488-1224

805 Santa Clara Place, San Diego, CA 92109

www.olivecafe.biz

EGGS & THINGS

Options for toast are wheat or sourdough from Olive Baking Company

South Swell

3 eggs scrambled, 3 slices of bacon, hash brown potatoes & 2 pancakes topped with powdered sugar • \$14.75
Substitute pancakes for Cinnamon Roll French Toast • +\$3.50

Basic Beach Breakfast

2 eggs scrambled, 2 slices of bacon, & your choice of toast, hash brown potatoes, or pancakes topped with powdered sugar • \$10.95
Choose Cinnamon Roll French Toast instead • +\$3.50

Keep It Simple

2 eggs scrambled, your choice of toast, & hash brown potatoes \$8.75

Breakfast Sandwich

2 eggs scrambled, jack & cheddar mixed cheese, & bacon on your choice of:
toast (wheat or sourdough), bagel (plain or everything), or brioche bun • \$11.85
On a croissant • +\$0.75

Heart Scramble

3 egg whites scrambled with mushrooms, onion, & green pepper. Served with toast, avocado, & tomato slices on the side • \$10.95

Popeye's Scramble

3 eggs scrambled with spinach, mushrooms, onion, & feta cheese. Served with hash brown potatoes & toast • \$13.45

Cousin's Favorite Scramble

3 eggs scrambled with green chiles, chopped bacon, onion, jack & cheddar mixed cheese, & topped with avocado. Served with hash brown potatoes & toast • \$15.45

Chef's Choice Scramble

3 eggs scrambled with jack & cheddar mixed cheese, mushrooms, onion, tomato, chopped bacon, & green pepper. Served with housemade salsa, hash brown potatoes, & toast \$16.25

Sultan's Scramble

3 eggs scrambled with soy chorizo, tomato, onion, & green pepper. Served with hash brown potatoes & toast \$13.45

Breakfast Quesadilla

2 eggs scrambled with chopped bacon, avocado, mushrooms, jack & cheddar mixed cheese, & green pepper on a flour tortilla. Served with house-made salsa & sour cream on the side • \$15.45

PANCAKES & FRENCH TOAST

Buttermilk Pancakes

2 large pancakes, topped with banana slices & powdered sugar \$9.00

Flavor Adds:

Blueberries • +\$1.75
Mixed Berries • +\$1.75
Chocolate Chips • +\$1.75
Banana Walnut • +\$2.00

Dad's Favorite Pancakes

2 large mixed berry & chocolate chip pancakes topped with banana slices & powdered sugar \$11.95

Kid's Stack

2 small buttermilk pancakes topped with powdered sugar \$7.75

Cinnamon Roll French Toast

Cinnamon rolls baked by Olive Baking Company grilled in egg, topped with banana slices, strawberries, blueberries & powdered sugar • \$15.25

MORE TASTY CHOICES

All salsas are made in house

Machaca Burrito

Shredded beef, scrambled eggs, jack & cheddar mixed cheese, pico de gallo, & hash brown potatoes in a flour tortilla topped with housemade smoky chipotle sauce & cheese • \$16.25

Cali-Bunga Burrito

Carne asada, pico de gallo, avocado, jack & cheddar mixed cheese, & hash brown potatoes in a flour tortilla. Served with tortilla chips & smoky chipotle salsa on the side • \$16.25

Beto's Smoky Chilaquiles

Tortilla chips smothered with housemade smoky chipotle sauce, jack & cheddar mixed cheese, onion, & scrambled eggs. Topped with parsley, avocado & sour cream. Choose between carne asada, chicken, or shredded beef • \$16.95

À LA CARTE

2 eggs scrambled • \$4.25

Bacon (3 slices) • \$4.50

Sausage (2 pieces) • \$4.25

Avocado Slices • \$2.15

BURRITOS

Breakfast Burrito

2 eggs scrambled with chopped bacon, sausage, or soy chorizo, hash brown potatoes, jack & cheddar mixed cheese, & black beans in a flour tortilla. Served with tortilla chips & salsa • \$13.45

The Full Monte Burrito

2 eggs scrambled with grilled chicken breast, hash brown potatoes, green pepper, mushrooms, onion & white American cheese in a grilled flour tortilla. Served with tortilla chips & salsa • \$14.95

Mediterranean Chicken Burrito

Grilled chicken breast, mushrooms, spinach, feta cheese, hash brown potatoes, Kalamata olives, & aioli in a flour tortilla. Served with tortilla chips & salsa • \$15.25

Hash Brown Potatoes • \$3.75

Toast (2 slices)
Wheat or sourdough • \$3.80

Bagel
Everything or plain
With butter • \$4.75
With cream cheese • \$4.95

Veggie Vegan Burrito

Black beans, mushrooms, green pepper, spinach, onion, avocado, tomato, & hash brown potatoes in a flour tortilla. Can be made as a bowl. Served with tortilla chips & salsa • \$13.25

BREAKFAST BOWLS

Fresh Fruit Bowl

Small • \$3.95 - Large • \$5.75

Yogurt & Granola Bowl

Low-fat strawberry yogurt topped with housemade granola, bananas, strawberries & blueberries • \$9.90

Açaí Bowl

Organic Brazilian Açaí topped with housemade granola, seasonal fruit, & honey • \$12.45
Add shredded coconut • +\$0.95
Add almond butter • +\$1.50

Tomato Slices • \$2.15

Sour Cream • \$1.25

Housemade Macaroni Salad
Cup • \$2.75 - Bowl • \$3.95

Housemade Spicy Tomato Soup
Cup • \$2.75 - Bowl • \$3.95

Substitutions: Egg Whites • +\$1.75 - Fresh fruit instead of hash brown potatoes or toast • +\$1.75 - Gluten-free bread +\$1.25/slice - Gluten-free tortilla • +\$2.25 - Most other substitutions can also be accommodated, but may incur an extra charge.

SANDWICHES

All sandwiches & wraps are served with your choice of tortilla chips & housemade salsa, macaroni salad, or spicy tomato soup.

Chicken Pesto

Grilled chicken breast, melted provolone cheese, red onion, tomato, mixed greens, & housemade sun-dried tomato pesto on a brioche bun \$12.95

California Chicken

Grilled chicken breast, melted provolone cheese, avocado, mixed greens, tomato, & aioli on a brioche bun • \$12.95

Chipotle Chicken

Grilled chicken breast, melted provolone cheese, green chiles, tomato, mixed greens, & chipotle mayo on a brioche bun • \$12.95

Tuna Melt

Albacore tuna mixed with celery, red onion, black pepper, aioli, & melted cheddar cheese on grilled artisan sourdough bread • \$13.60

Bert’s BLTA

Bacon, mixed greens, avocado, tomato, & mayo on toasted wheat or sourdough bread • \$15.45

Ryan’s Grilled Cheese

Grilled artisan sourdough or wheat bread. Your choice of melted provolone, cheddar, or white American cheese • \$8.85

Cassidy’s Veggie Tower

Tomato, mixed greens, red onion, cucumber, avocado, & aioli on a brioche bun • \$10.45
Add turkey • +\$4.00

Turkey Bacon Croissant

Turkey, bacon, provolone cheese, mixed greens, tomato, mayo, & mustard on a buttered croissant \$15.50 - Add avocado • +\$2.15

Turkey Reuben

Turkey, sauerkraut, provolone cheese, & housemade Thousand Island dressing on artisan sourdough bread • \$15.25

WRAPS

Wraps served on a plain, spinach, or wheat tortilla

Turkey Pesto Wrap

Turkey, provolone cheese, tomato, mixed greens, & housemade sun-dried tomato pesto • \$14.25

Mediterranean Wrap

Mixed greens, tomato, cucumber, feta cheese, Kalamata olives, aioli, olive oil, & green pepper \$11.95

Randwich Wrap

Grilled chicken breast, bacon, melted provolone cheese, tomato, mixed greens, ranch dressing, & Tapatio hot sauce • \$14.25

Carne Asada Quesadilla

Carne asada, jack & cheddar mixed cheese, green pepper & onion in a flour tortilla served with avocado slices, sour cream, & housemade smoky chipotle salsa on the side • \$15.25

Chicken Quesadilla

Grilled chicken breast, jack & cheddar mixed cheese, green pepper, & onion in a flour tortilla served with avocado slices, sour cream, & housemade smoky chipotle salsa on the side • \$12.50

SALADS

Dressings: Ranch, Olive Oil & Balsamic Vinegar, Italian, or Housemade Balsamic Vinaigrette

Amy’s Strawberry Salad

Strawberries, walnuts, feta cheese, & red onion tossed with balsamic vinaigrette, mixed greens, & spinach • \$13.75
Add chicken • +\$3.50

Tuna Salad

Albacore tuna mixed with celery, red onion, black pepper, & aioli over mixed greens. Topped with tomato, avocado, & red onion \$15.75

Greek Salad

Mixed greens, Kalamata olives, feta cheese, tomato, cucumber, red onion, & green pepper \$12.75 - Add chicken • +\$3.50

COFFEE & ESPRESSO

Our coffee & espresso are organic & roasted locally

	Less	More	Iced
House Coffee.....	\$3.00	\$3.50	
Cold Brew.....			\$5.85
Cold Brew Refill.....			\$3.00
Double Espresso.....		\$3.75	\$3.75
Hammerhead.....	\$4.75	\$5.25	\$6.85
Cappuccino.....	\$4.25	\$4.75	\$5.25
Latte.....	\$4.40	\$4.90	\$5.00
Mocha.....	\$5.10	\$5.60	\$5.75
White Mocha.....	\$5.40	\$5.90	\$6.05
Mexican Mocha.....	\$5.40	\$5.90	\$6.05
Americano.....	\$4.00	\$4.00	\$4.00
Add Shot.....			\$1.25
Add Breve (1/2 & 1/2).....			\$1.00
Add Alternative Milks.....			\$1.25
Soy, Oat, Almond, or Coconut			
Add Steamed Milk.....			\$1.00
Add Flavor.....			\$1.00

HOT & COLD TEA

	Less	More	Iced
Organic Hot Tea.....		\$3.50	\$3.50
Chai Tea Latte.....	\$4.80	\$5.30	\$5.70
Iced Tea.....			\$3.50
Arnold Palmer.....			\$3.50

CHOCOLATE LOVERS

All topped with whipped cream	Less	More
Hot Chocolate.....	\$4.00	\$4.50
White Hot Chocolate.....	\$4.30	\$4.80
Mexican Hot Chocolate.....	\$4.30	\$4.80
Chocolate Milk.....	\$4.25	\$4.75



We have a Bakery!
VISIT TO SEE MORE OF OUR
BREADS & PASTRIES!
735A Santa Clara Place
(858) 291-8222
olivebakingcompany.com

MORE COLD STUFF

	Less	More
Orange Juice.....	\$3.75	\$4.80
W/ A Splash Of Pomegranate		
Lemonade.....		\$3.50
Flavored Lemonade.....		\$4.50
Gatorade.....		\$3.00
Bottled Juice.....		\$3.45
Bottled Water.....		\$2.75
Can of Soda.....		\$2.50
Kombucha.....		\$3.95
Milk.....	\$3.30	\$3.80
Brother Dave’s Blended Mocha.....		\$6.25
Strawberry Sunset Smoothie.....		\$8.95
Berry Best Smoothie.....		\$8.95
Açaí Blast Smoothie.....		\$8.95
Mango Madness Smoothie.....		\$8.95
Pineapple Paradise Smoothie.....		\$8.95
Green Goddess Smoothie.....		\$9.25
Sunrise Fix Smoothie.....		\$10.50
Flavored Milkshake.....		\$8.50
Specialty Milkshake.....		\$9.50
(Ask for our milkshake menu!)		

@OliveFamily92109 The Olive Cafe @OliveCafeMB

A Little Bit About Us

Sarah Mattinson, originally from Upstate New York, attended USD where she fell in love with San Diego, more specifically Mission Beach. With a little help from friends and family, Sarah was able to fulfill her dream by owning a cozy café. Olive Café is a welcoming place where guests can sip coffee out of their very own mugs, munch on some good food, or hang out while sharing a warm scone. Our mission is to serve fresh, quality, home cooked food that’s made-to-order. We’ve welcomed Mission Beach with friendly faces since 2005, even early in the morning. After 10 years running the café, Sarah was up for another challenge. She always cherished her first job out of college, working at a family bakery in Little Italy. She loved talking with regulars when they picked up their fresh bread and watching faces light up when customers found their favorite pastries. Now all of our bread is proudly baked up the street at Olive Baking Company.