

FALL MENU

SHAREABLES

PUMPKIN SPICE DONUTS

Warm cake donut holes tossed with pumpkin spiced sugar and lightly dusted with powdered cinnamon sugar. Served with salted caramel and crème anglaise for dipping.

MILLION DOLLAR BACON

Four slices of our signature hardwood smoked bacon glazed with brown sugar, black pepper, cayenne and a maple syrup drizzle.

ENTRÉES

MAPLE BACON CROISSANT SANDWICH

Million Dollar Bacon, a Jones Dairy Farm all-natural pork sausage patty, folded cage-free eggs, house-pickled jalapeños, aged Cheddar and bacon apricot jam on a griddled, buttery croissant round. Served with freshly seasoned potatoes.

HONEY CHIPOTLE CHICKEN HASH

Honey chipotle glazed all-natural chicken, hardwood smoked bacon, diced red bell peppers, house-roasted onions, Cheddar and Monterey Jack in a potato hash, topped with two cage-free eggs any style, Cotija cheese, house-pickled red onions, fresh avocado, lime crema and scallions.

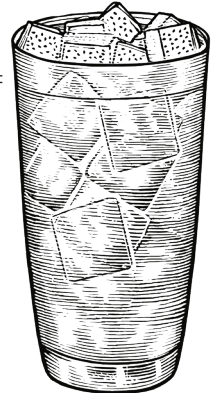
PUMPKIN PANCAKE BREAKFAST

A classic, seasonal First Watch favorite. Two cage-free eggs cooked any style, Jones Dairy Farm all-natural chicken apple sausage patties and one of our signature spiced Pumpkin Pancakes.

JUICE BAR

We juice daily using all-natural ingredients.

STRAWBERRY, TURMERIC, BEET, KALE,
FUJI APPLE AND ENGLISH CUCUMBER
JUICED IN-HOUSE



NEW! BLAZING DRAGON

Strawberry, lemon, cane sugar and dragon fruit.

PURPLE HAZE

Lemon, cane sugar, butterfly pea flower tea and a hint of lavender.

KALE TONIC

Kale, Fuji apple, English cucumber and lemon.

MORNING MEDITATION®

Orange, lemon, turmeric, organic ginger, agave nectar and beet.

BOOST YOUR JUICE

WITH A WELLNESS SHOT OF ANTIOXIDANT-RICH VITAMINS

ICED COFFEE

MINT MOCHA

Chocolate and mint topped with a sweet cream cold foam and mini Ghirardelli® dark chocolate chips.

HONEY CARAMEL CRUNCH

Salted caramel and honey topped with a sweet cream cold foam and toffee nut crumbles.