



SEASONAL MENU ITEM

# WAKING DAISY

ALL DAY CAFE



Please inform our team of any food allergies prior to ordering.



VEGETARIAN Most vegetarian dishes can be modified to be vegan upon request



CAN BE MODIFIED TO DAIRY-FREE UPON REQUEST



GLUTEN-FREE \*



CAN BE MADE GLUTEN-FREE UPON REQUEST +2

## STARTERS

\* **Kristy's Cinnamon Roll** 8  
Hand-rolled, Mascarpone-Cream Cheese Frosting

\* **Honey Butter Biscuits** 8  
Wuthrich European Butter, Kallas Honey

**Rose's Parfait** 11  
Rosewater Yogurt, Fresh Berries, Granola, Mint, Lemon Zest

**Croissant Beignets** 8  
Blueberry Compote, Whipped Cream

## ALL DAY BREAKFAST

### DAISY CAKES

For Every Entree Order of Daisy Cakes, We'll Donate \$1 Directly to No Kid Hungry!

#### Table Cake 9 ▼

*Starter, Side, or Share*

Single Daisy Cake, Honey Maple Butter Sauce, Lemon Zest, Whipped Cream

#### \* Classic Daisy Cake ▼

Daisy Cake, Honey Maple Butter Sauce, Lemon Zest, Blueberry Compote

**Short Stack** 11 **Full Stack** 17

#### \* Apple Pecan Daisy Cake ▼

Fire Roasted Apples, Scratch Caramel Sauce, Toasted Pecan, Honey Maple Butter Sauce, Whipped Cream

**Short Stack** 13 **Full Stack** 19

#### Chicken & Pancake 19

Crispy Chicken Katsu, Apricot Gochujang, Daisy Cake, Lemon Zest, Honey Maple Butter Sauce

#### Pastrami Hash\* 19 ★ ●

House-Smoked Pastrami, Diced Potato, Onion, Bell Peppers, Two Eggs, Smoked Paprika Aioli, Petite Greens

#### \* Cinnamon Roll French Toast 17

Hand-Rolled Cinnamon Rolls, Dipped in Custard, Fresh Berries, Honey Maple Butter Sauce, Whipped Cream

**Classic French Toast** 15

#### \* Farm-to-Fork Hash\* 18 ★ ●

Pulled Ham, Diced Potato, Onion, Bell Peppers, Tomato, Mushroom, Zucchini, Fontina, Gruyere, Two Eggs, Toast

+ **Smoked Country Sausage Gravy** 3

#### Classic Benedict\* 16 ■ ●

Sliced Ham, Poached Eggs, Scratch Hollandaise, Toasted English Muffin, Crispy Herb Potatoes, Petite Greens

#### \* Joan's Garden\* 17 ★ ● ▼

Diced Potato and Sweet Potato, Lemon Quinoa, Onion, Bell Peppers, Zucchini, Mushrooms, Spinach, Tomato, Fontina, Gruyere, Two Eggs

#### Norwegian Benedict\* 23 ■ ●

Norwegian Smoked Salmon, Poached Eggs, Scratch Hollandaise, Toasted English Muffin, Fresh Dill, Pickled Onion, Smoked Trout Caviar, Crispy Herb Potatoes, Petite Greens

#### Korean Breakfast Bowl\* 21 ●

Kimchi Fried Rice, Tonkatsu Glazed Pork Belly, Sunny Side Up Eggs, Gochugaru, Pickled Vegetables

#### \* Early Bird Burrito\* 17 ●

**Choice of Protein: Bacon, Chicken Tinga, Chorizo or Avocado**

Crispy Hash Browns, Bell Peppers, Onion, Chihuahua Cheese, Scrambled Eggs, Tortilla. Served with Smashed Avocado, Spicy Crema, Salsa Verde or Roja

#### Avo Toast 12 ▼ ■ ●

Avocado Mash, Slow Roasted Cherry Tomatoes, Parmesan Fricco, Pickled Fresno Chili, Red Onion, Rustic Panini, Petite Greens

+ **Egg Your Way** 3 + **Smoked Salmon** 8

#### Rita's Classic Combo\* 15 ■ ●

Two Eggs, Choice of House Blend Sausage or Chicken Sausage, Crispy Herb Potatoes, Petite Greens, Toast

+ **Upgrade to Thick-Cut Bacon** 1

+ **Upgrade to Daisy Cake instead of Potatoes** 5

#### Fontina Florentine Omelette\* 16 ▼ ■ ●

Spinach, Tomato, Red Onion, Fontina, Gruyere, Crispy Herb Potatoes, Petite Greens, Toast

#### Biscuits & Gravy\* 17

Broadbent's Smoked Country Sausage, Classic Gravy, Two Eggs, Scratch Biscuit, Crispy Herb Potatoes, Petite Greens

#### Classic Omelette\* 16 ▼ ■ ●

Select Any 3 Ingredients, Served with Crispy Herb Potatoes, Petite Greens, Toast

• Cheddar, Cooper's Sharp, Fontina Gruyere Blend, Goat Cheese, Spinach, Tomato, Zucchini, Mushroom, Bell Peppers, Onion, Bacon, House Sausage, Chicken Sausage, Pulled Ham

+ **Avocado** 2

+ **Each Additional Ingredient Over 3** 1

#### Taquitos Con Huevos\* 17 ★ ●

Four Chicken Tinga Taquitos, Two Eggs, Salsa Verde or Roja, Sour Cream, Lettuce, Pico de Gallo, Cotija Cheese, Avocado



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## ALL DAY SANDWICHES

All Sandwiches & Burgers served with Crispy House Fries, Petite Greens and Pickle

### \* Crispy Cod Sandwich 16

Lightly-Fried Cod, House Tartar, Lemon Herb Slaw, Potato Bun

### \* Classic Club 19 ■ ●

Roasted Turkey, Thick-Cut Bacon, Bibb Lettuce, Tomato, House Aioli, Toasted Sourdough

### Nathan's Pastrami Reuben 19 ■ ●

House-Smoked Pastrami, Gruyere, Fontina, Sauerkraut, Cole-Slaw, Pickle, Eddie's Special Sauce, Rye Bread

### B.E.L.T. 17 ■ ●

Thick-Cut Bacon, Over Easy Egg, Bibb Lettuce, Tomato, House Aioli, Sourdough

### Four-Cheese Grilled Cheese 14 ▼ ■

Tomato Jam, Caramelized Onion, Fontina, Gruyere, Gouda, Goat Cheese, Sourdough

+ Thick Cut Bacon 3 + Cup of Fire-Roasted Tomato Bisque 3

### Daisy's Original Burger 17 ■ ●

Double Smashburger, Cooper's Sharp, Eddie's Special Sauce, Bibb Lettuce, Pickle, Onion, Potato Bun

+ Thick Cut Bacon 3 + Fried Egg 3

### \* That's My Jam 19 ■ ●

Double Smashburger, Fontina, Gruyere, Bacon Jam, Truffle Aioli, Potato Bun

## ALL DAY SOUPS, SALADS & GRAIN BOWLS

Add Crispy or Grilled Chicken Breast to Any Salad + 6

### \* Fire Roasted Tomato Bisque Cup 5 Bowl 8 ▼

Served with Toasted Sourdough

### \* Chicken Tortilla Soup Cup 5 Bowl 8 ★

#### House Caesar 13 ▼

Romaine, Shaved Fennel, Parmesan Reggiano, Pickled Onion

### \* Citrus Beet Salad 14 ★ ●

Sous-Vide Beets, Goat Cheese, Arugula, Toasted Pecan, Lemon Vinaigrette, Orange Zest

### Bacon & Blue Cobb 17 ★

Arcadian Greens, Butter Lettuce, Romaine, Bacon, Avocado, Hard-Boiled Egg, Blue Cheese Crumbles, Cucumber, Tomato, Red Onion, Boursin-Cheese Dressing

### \* Mediterranean Harvest Bowl 15 ■

Arcadian Greens, Couscous, Arugula, Cherry Tomato, Cucumber, Red Onion, Feta, Toasted Pecan, Fried Chickpeas, Cranberry, Dill, Lemon Vinaigrette

## SIDES

All potatoes and fries are fried in beef tallow, but can be fried in vegetable-based oil upon request.

Crispy Herb Potatoes 5

Crispy House Fries 5

Side of Truffle Aioli 2

Side of House Aioli 1

Fresh Fruit 5

Thick-Cut Bacon One 3.5 / Two 6

Pork Sausage Patty One 3 / Two 5

Chicken Sausage Links Two 3 / Four 5

Sliced Ham One 3 / Two 5

Cage-Free Eggs One 3 / Two 5

French Toast 6

with Honey Maple Butter Sauce

Greek Yogurt Parfait 8

Honey, Granola, Fresh Berries

Old Fashioned Oats 7

Hot Oats, Honey, Chia Seeds, Fresh Berries, Granola

Please inform our team of any food allergies prior to ordering. A 20% gratuity will be automatically added to all parties of eight or more.

A 20% service fee will also apply to any to-go orders placed from this menu rather than through the Daisy To-Go menu.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution in preparing your meal, we cannot guarantee a completely allergen-free environment. Cross-contamination is possible. We do not have a dedicated gluten-free fryer. Fried items, including potatoes and french fries, may be exposed to cross-contamination. GF Lemon Herb Quinoa can be substituted in place of potatoes upon request.

DRINK UP BUTTERCUP!



## COCKTAILS

Call Cocktails available starting at \$7+

### \* Fireside Cocoa 12

Peppermint Schnapps, Toasted Marshmallow, Candy Cane

### \* Winterberry Frost 14

White Cranberry, Vodka, Cointreau, Lemon

### \* Hot Toddy 13

Highwest Bourbon, Honey, Cinnamon, Lemon

### Espresso Martini 15

Ten Head Vodka, Anodyne Coffee, Espresso Syrup, Splash of Cream

### Wisco Old Fashioned 10

Central Standard North Brandy, Served Sweet, Sour or Press

**Substitute High West Bourbon 2**

### The Paloma or The Egg 15

Tres Agaves Tequila, Lime, Grapefruit Soda, Citrus-Melon Egg

**Mocktail 11**

### Bloody Mary 10 *Ask For It Spicy!*

House-Made Bloody Mary Mix

**Miller High Life Beer Chaser 2**

**Mocktail 7**

### Pat's Irish Coffee\* 13

Jameson's Irish Whiskey, Daisy's House Blend Coffee, Sugar, Espresso Foam

**Mocktail 8**

## BUBBLY COCKTAILS

### Mimosa 8

### \* Mimosa Flight 30

Seasonal Flight (Inquire with Server), includes full bottle of Maison de Madeleine Sparkling Brut

### \* Poinsettia 11

Aviation Gin, Lemon, Maison de Madeleine Sparkling Brut, Cranberry

### \* Winter Spritz 14

Aviation Gin, Peychaud's Aperitivo, Avissi Prosecco, Pear, Soda

## BEER

### Miller Lite 5

### Spotted Cow / New Glarus 6

### Happy Place Pale Ale / Third Space 6

## WINE & BUBBLES

### Sparkling Brut

Maison de Madeleine, France 8/30

Chandon, California, 187ml 15

Veve Cliquot, Champagne, 750ml 120

### Prosecco 13/48

Avissi, D.O.C., Italy

### Sauvignon Blanc 10/36

Mussel Bay, Marlborough, New Zealand

### Chardonnay 11/40

La Crema, Monterey, California

### Rose 10/36

Chateau Ste. Michelle, Columbia Valley, WA

### Pinot Noir 11/40

Adorn, California

### Red Blend 12/42

Guarda Rios, Portugal

## COFFEE, TEA, & JUICE

### Drip Coffee 4

Locally Roasted Custom Blend from Anodyne

### Rishi Iced Tea 4

### Espresso 3 / 5

Single or Double Shot

### Latte 6

Hot or Iced, Oat Milk Available + \$1

Honey or Vanilla Latte Available

### Cappuccino 6

Oat Milk Available + \$1

### Selection of Hot Tea 4.5

Rishi Premium Sachets

### Matcha Latte 7

Watermelon Matcha Latte + \$1

### Masala Chai 6

Rishi

### Dirty Chai 7

Rishi Masala Chai, Espresso

### \* Hot Cocoa 8

Peppermint, Toasted Marshmallow, Candy Cane

### Fresh Squeezed Orange Juice 4.5

### Fresh Squeezed Lemonade 4.5