

LOCALLY- SOURCED ORGANIC CAFÉ



SIGNATURE BREAKFASTS

Plain Pancake – Revel in the elegance of simplicity. Full - \$6.49 Half - \$4.99

+ Add Cinnamon, Coconut, Walnuts, Chocolate Chips, or Pecans for \$0.99

Fruit Pancake – Choose 1: Banana, Apple, Pear, or Blueberry full \$8.95 half \$6.95

+ Add Cinnamon, Coconut, Walnuts, Chocolate Chips, or Pecans for \$0.99

Pear Bacon Scallion Pancake – Our signature pancake filled with slices of pear, bacon, and green onions - balancing savory and sweet. full \$9.95 half \$7.95

Bacon Cheese Pancake – Golden pancake with bacon squares and a cheddar-asadero blend crisped into a savory masterpiece. full 9.95 half 7.95

Organic French Toast – Sourdough (or GF bread) soaked in spiced egg batter, fried golden, and topped with our maple-pecan-espresso butter. \$8.95

Beef Hash – Slow simmered, slightly spicy 100% grass-fed beef mixed with grilled potatoes, leeks, bell peppers, celery, and rutabagas on a bed of wilted spinach with two farm-fresh eggs cooked to order. \$12.50

Vegan Scramble (Eggs not included!) – Grilled potatoes, mushrooms, onions, spinach and tomatoes scrambled together with house-made refried beans and a corn tortilla (or toast) \$8.95

+ Make it a veggie egg scramble! \$3

The Classic – 2 farm-fresh eggs cooked to order, 2 slices of buttered toast or grilled potatoes, and your choice of local bacon or sausage. \$9.50

+ Substitute fruit bowl for grilled potatoes, meat, or toast

*** Consuming raw or undercooked eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*





OMELETTES OR SCRAMBLES

Served with grilled potatoes or toast and a fruit garnish

- Southwest** – Canadian bacon, grilled onions, bell peppers, cheese \$10.95
Hearty Pig – Bacon, potatoes, grilled onions, Mexican blend cheese \$10.95
Hearty Veggie – Potatoes, grilled onions, & cheese \$8.95
Greek – Spinach, tomato, feta cheese \$9.95
Swiss – Mushrooms, scallions, Swiss cheese \$9.95
505 – Spicy beef, serranos, tomatoes, & cheese \$10.95
Mama Quilla – Tomatoes, grilled onions, grilled bell peppers, mushrooms, goat cheese & chipotle hot sauce \$10.95

TACOS!

Choice of organic corn, white flour or whole wheat flour tortilla

- Hearty Veggie Taco** – Egg, potatoes, grilled onions, & cheese \$5.50
Hearty Pig Taco – Egg, bacon or sausage, potatoes, onions, & cheese \$6.95
Greek Taco – Egg, tomato, spinach, & feta cheese \$6.45
Swiss Taco – Egg, mushrooms, scallions, & swiss cheese \$7.50
The Other Joe – Refried beans, mushrooms, potatoes, & cheese \$6.50
The Transplant – Black beans, tomatoes, avocado, scallions, & cheese \$6.50
+ Add a swoosh of organic sour cream (0.75)
Custom Taco – The name says it all, priced accordingly.



BREAK-WICHES

– choose sourdough, multigrain, focaccia, bagel, or Gluten Free –

- B-wich** – Fried egg and mex-blend cheese on bagel or grilled toast \$5.50
+ Add bacon or Canadian bacon (\$3), tomato or spinach (\$1.40), avocado (1.75).

CAFÉ FARE

Killa Quiche – Locally sourced, organic ingredients baked to perfection. \$5.95

Veggie Torta – Seasonal, organic vegetables and cheese piled high in a savory pie!
\$7.95

Bagel and Spread – Toasted (or not) Rock Star bagel with choice of cream cheese, peanut butter or butter and organic jam on the side. \$3.95

Smoked Wild Salmon Plate – Wild caught Alaskan smoked salmon, served with side of cream cheese, dill pico, and choice of toasted bagel, sourdough, multigrain, focaccia or gluten-free \$11.50

Granola Bowl – Our own nutty granola with organic milk or yogurt, Sm/Lg
4.95/7.50

+ Add organic fruit (berries in season) \$2.25

Fruit Bowl – A selection of fresh, organic fruit \$4.50

Organic Masa Tamales by Tamale Addiction – \$4.50

Organic Chips and Salsa – choose spicy red or mild tomatillo salsa \$4.95

+ Chips refill \$1



WANT IT ALL?

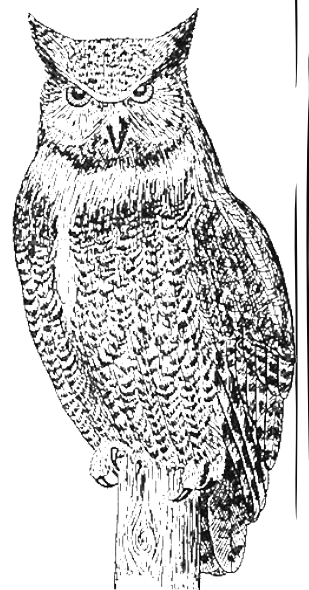
Baby Bird – Small granola yogurt, fruit bowl, 8 oz juice \$8.95

Hangry Bird – Slice of veggie torta and a fruit bowl \$10.95

Quiche combo – Includes side salad and iced tea \$9.45

Torta Combo – Includes side salad and iced tea \$10.95

+ Organic pies, cookies, muffins, scones...



Monday - Pacha Cristo Sandwich – Sourdough french toast stuffed with a fried egg, Canadian bacon, grilled onions, and swiss cheese. 11.95/6.95 half

Tuesday - Focaccia and Sausage Gravy – House-made foccaccia toast with sausage and a nice helping of country gravy. Served with two eggs cooked to order. \$9.95

Wednesday - Pineapple Right-Side-Up Cake – Fresh pineapple and brown sugar pancake, which caramelizes in the butter in a magical way. \$9.95

Thursday - Cinnamon Roll Pancake – Our traditional pancake with buttered brown sugar and cinnamon topped with a lemon cream cheese glaze and toasted pecans. \$8.95

Migas (Gluten-Free!) – 2 egg scramble with corn chips, tomatoes, bell peppers, grilled onions and mex-blend cheese, served with refried beans and 2 corn tortillas. \$10.95

Mimosas

– French dry sparkling champagne with organic orange or grapefruit juice
Glass - \$4/Carafe - \$16 –

✦ **Ingredients for custom items, substitutions, or as sides:** ✦

Vegetables: – Avocado - Refried Beans - Black Beans - Grilled Potatoes - Grilled Onions - Sautéed Mushrooms - Tomatoes - Grilled Bell Peppers - Serranos - Spinach - Grilled Zucchini

Meat: – Bacon - Pork Sausage - Spiced Beef - Canadian Bacon - Prosciutto

Make it a plate!

– Add to any order: 2 Farm-fresh Eggs \$3, 2 Slices of Pederson's Hickory Bacon \$3, or 2 Richardson Farms' Spicy Sausage Patties \$4.00 –

Simple Omelette/Scramble – Egg omelette/scramble with custom choice of veggies/meats/cheese, priced accordingly, no sides or garnish.

Pacha Organic Café

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www.pachacafe.com @pachatx #pachacafe