

BREAKFAST MENU

evolution RESTAURANT
& BAR

FROM THE PANTRY

CHIA SEED PUDDING *vgn gf df*

dark chocolate, blueberries,
strawberries, toasted almonds

STEEL CUT OATMEAL *v df*

bananas, berries, superfood seed mix,
local honey

SMOKED SALMON BAGEL

toasted bagel, whipped cream cheese,
heirloom tomato, red onion, capers,
grated egg, arugula

SEASONAL FRUIT PLATE *v*

fruit, citrus, mixed berries, Greek
yogurt, house granola

AVOCADO TOAST *vgn df*

sourdough toast, baby heirloom
tomato, arugula, everything seasoning
+ add one cage free egg*

FRESH FIX SMOOTHIE *v gf df*

spinach, kale, avocado, apple, banana,
pineapple

BATTERS

BUTTERMILK PANCAKES *v*

brûléed banana, candied walnuts,
salted butter, warm maple syrup

CHALLAH FRENCH TOAST *v*

strawberry compote, lemon mascarpone,
warm maple syrup

BREAK AN EGG

served with crispy potatoes

EVO BREAKFAST* *gf df*

two cage free eggs any style
choice of: applewood bacon, pork or
chicken sausage. Includes toast

MUSHROOM AND ASPARAGUS

FRITTATA *v gf*

cage free egg whites, mushroom
mélange, asparagus, cherry tomatoes,
Bellwhether farms fromage blanc

BUILD YOUR OWN OMELET *gf*

choice of: ham, bacon, chicken sausage,
mushrooms, tomatoes, spinach,
asparagus, onion, bell
peppers, cheddar, swiss, or queso fresco

STEAK AND EGGS* *gf*

6oz prime sirloin, two cage free eggs any
style, chipotle hollandaise

REGIONAL SPECIALTIES

CHILAQUILES* *gf*

two cage free eggs any style, chorizo, refried black beans,
queso fresco, guajillo salsa, white onions, crispy tortilla
strips, avocado lime crème, pickled Fresno chilies,
cilantro

GRAINS AND GREENS BOWL *vgn df*

red quinoa, farro, black beans, roasted sweet potato,
chef's mix mushrooms, baby kale, salsa verde

BRISKET HASH* *gf df*

two cage free eggs any style, house smoked brisket, bell
peppers, onions, crispy potatoes

EGGS BENEDICT*

two cage free poached eggs, pecanwood-smoked shoulder
bacon, hollandaise, English muffin, crispy potatoes

SOUTHWEST BENEDICT*

two cage free poached eggs, slow cooked chili verde pork,
chipotle hollandaise, English muffin, crispy potatoes

VEGGIE BENEDICT* *v*

two cage free poached eggs, sauté asparagus, heirloom tomato,
mushrooms, hollandaise, English muffin, crispy potatoes

SIDES

TWO EGG ANY STYLE*

APPLEWOOD SMOKED

BACON

CHICKEN SAUSAGE

PORK SAUSAGE

CRISPY POTATOES

SINGLE PANCAKE

HALF AVOCADO

SEASONAL FRUIT

MIXED BERRIES

TOAST

multi grain, sourdough,
English muffin, gluten free

BAGEL

jalapeno cheddar or
plain,
side of cream cheese

BEVERAGES

COFFEE

regular or decaf
espresso
latte
cappuccino
americano

MILK

whole, 2%, skim,
almond, oat, or soy

TAZO TEA

earl grey
awake English breakfast
refresh mint herbal
passion herbal
calm chamomile herbal
organic chai herbal

JUICE

orange, apple, cranberry
grapefruit, tomato

gf= GLUTEN FREE / v = VEGETRIAN / df= DAIRY FREE / vgn= VEGAN. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise our associate if you have any food allergies or special dietary requirements. 20% auto-gratuity will be added to parties of 6 or more. A 6% service charge will be added to the check. The service charge is not a tip or gratuity. WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant