

## Organic Fair Trade

House Coffee 1.95

Organic Espresso

Single 2 | Double 2.75 | Americano 2.75

Café con Leche 2.55 | Cappuccino 3.50

Macchiato 3.50

Mocha 3.50 | White mocha 3.75

Latte 3.50

Caramel | Vanilla | Butterscotch | Almond 3.75

Chai soy latte 3.75

Hot chocolate 3.50

Traditional | Mexican

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Hot Teas 1.95

English breakfast | Egyptian chamomile

Organic green | Lemon ginger

Darjeeling black | Japanese sencha

Cinnamon spice | Ceylon decaf

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Juices (3 | 3.50)

Fresh squeezed orange | Organic apple

House Organic Strawberry Lemonade 3.75

Beverages 2

Coke | Diet Coke | Sprite | Fanta

Iced Tea | Raspberry Iced Tea

## Full Bar

Cockfight 8

Absolut mango, guava nectar, fresh lemon juice, triple sec on a chile-salt rimmed glass.

Palenque Margarita 8

Cabrito silver tequila, pomegranate and fresh lemon juice.

Bloody Mary 8

Sobieski vodka, house mary mix

Michelada 7

Corona, house mix, chile-salt rimmed glass

Mojito 8

Flor de cana rum, fresh mint, lime juice and club soda.

Pina Colada 8

Flor de cana rum, fresh pineapple, coconut cream

Paloma 8

Cabrito silver tequila, grapefruit soda, lime, salt rimmed glass

Mexican Coffee 8

Cabrito silver tequila, kahlua, coffee, chantilly

Lemon Drop 8

Sobieski vodka, lemon meyer, sugar rimmed glass

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Mimosas 7

Orange Juice | Pomegranate | Tamarindo

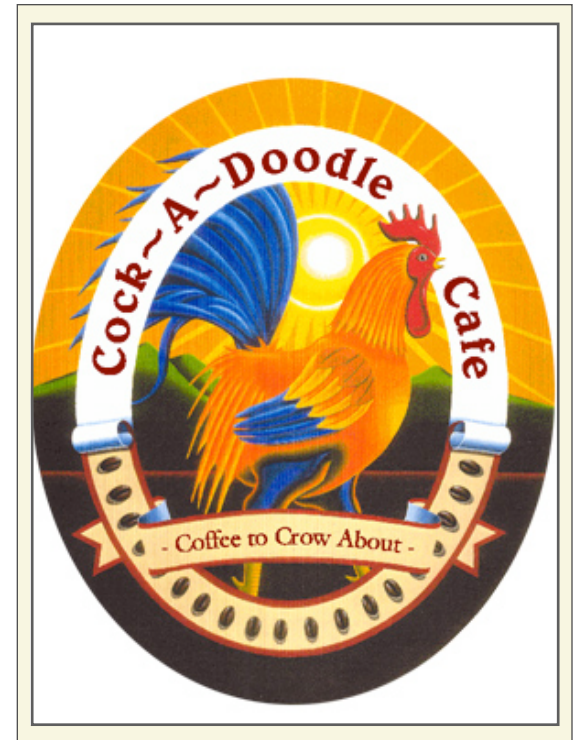
Creme de Cassis | Peach Puree

Domain Ste Michelle Sparkling Wine

Glass 6 | Bottle 20

# COCK-A-DOODLE CAFE

BREAKFAST & LUNCH



Named an "Oakland Original". The crowd is lively and the food is unique. Beautiful food ideas are prepared fresh daily.

Organic ingredients are used when possible.



# Breakfast and Lunch Menu

Lunch 11:00 to 2:30 p.m.

## Blanca's Fried Egg Sandwich 7

Applewood-smoked bacon, chipotle aioli, mozzarella, lettuce and tomato

## Chicken Coop 10

Two eggs any style, house griddle potatoes, toasts and choice of applewood-smoked bacon, black forest ham or chicken apple sausage substitute fresh fruit or homemade biscuit 1

## The Cockle 10.75

Two eggs any style, two French toasts or pancakes and your choice of applewood-smoked bacon, black forest ham, or chicken apple sausage

## Chicken Apple Scramble 10.25

Sautéed mushrooms, mozzarella, spinach, grilled onion, roasted pepper served with potatoes or salad and toast substitute fresh fruit or biscuit 1

## Graham Cracker-Crusted French Toast 9

## Buttermilk Pancakes 7.50

## Multigrain Belgian Waffle 7

Add banana rum sauce or fresh berries 3.50

## Healthy Start 7

Seasonal fresh fruit with granola, honey and organic yogurt

## Sides

Applewood-smoked bacon 3.75 | Chicken apple sausage 3.75

Black forest ham 3.75 | Grilled potatoes 3.50

One egg 1.50 | Two eggs 2.50

Short stack french toast 6.00 | Short stack pancakes 6.00

Toast 1.75 | Homemade biscuit 2.50

## Omelettes

Served with potatoes or salad and toast  
Substitute fruit or biscuit 1

## Old Oakland 10.50

Thick-cut pancetta, chipotle aioli, green onion, tomato and cheddar

## Shrimp Sauté 11.25

Garlic shrimp, green onion, tomato, avocado and mozzarella

## Oaxacan Slow-Roasted Pork 11

Tomatillo salsa, mozzarella, green onion and avocado

## Veggie 10.75

Organic tofu, roasted garlic, corn, tomato, mexican zucchini and avocado

## Salads

## Beef Tenderloin Cobb 13

Crispy butter lettuce, applewood smoked bacon, tomato, avocado, hard boiled egg and kalamata olives with fresh gorgonzola vinaigrette

## Cajun Tilapia 13

Organic greens and baby arugula, caramelized onions, tomatillo salsa and house dijon vinaigrette

## Grilled Chicken 11

Organic greens, mango salsa, avocado and julienne migas, corn and black beans with chipotle vinaigrette

## The Classic Burger 9

Served with organic greens or French fries

Cheddar | Swiss | Mozzarella 1.50

Add Grilled onions | Mushrooms 1.25

Add Apple wood smoked bacon | Avocado 1.75

## Tilapia Burger 11.25

Topped with sesame and cilantro cabbage slaw

## Sandwiches

Served with organic greens or French fries

## Beef Tenderloin 11

Crispy onions, chipotle aioli, organic butter lettuce and tomato

## Grilled Chicken 11

Cheddar, tomatoes, red onions, dijon, sundried tomato, mayo and organic arugula

## Crab Cake 12

Sliced rustic sourdough, chipotle aioli, organic baby arugula, tomato and avocado

## Chipotle Shrimp Tacos 12

Homemade corn tortillas, mango salsa and avocado

## Sides

Organic house salad 6 | Garlic or French fries 3.50

Soup Cup 4 | Bowl 6



Chef Blanca Arechiga