

## 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

### Hot Teas 1.95

English breakfast | Egyptian chamomile

Organic green | Lemon ginger

Darjeeling black | Japanese sencha

Cinnamon spice | Ceylon decaf

Red raspberry | Peppermint

### 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, lime, house mary 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 juice, coconut cream

### Paloma 8

Cabrito silver tequila, grapefruit soda, salt rimmed glass

### Mexican Coffee 8

Cabrito silver tequila, kahlua, coffee, chantilly

### Lemon Drop 8

Sobieski vodka, lemon meyer, sugar rimmed glass

## Mimosas 7

Orange Juice | Pomegranate | Tamarindo

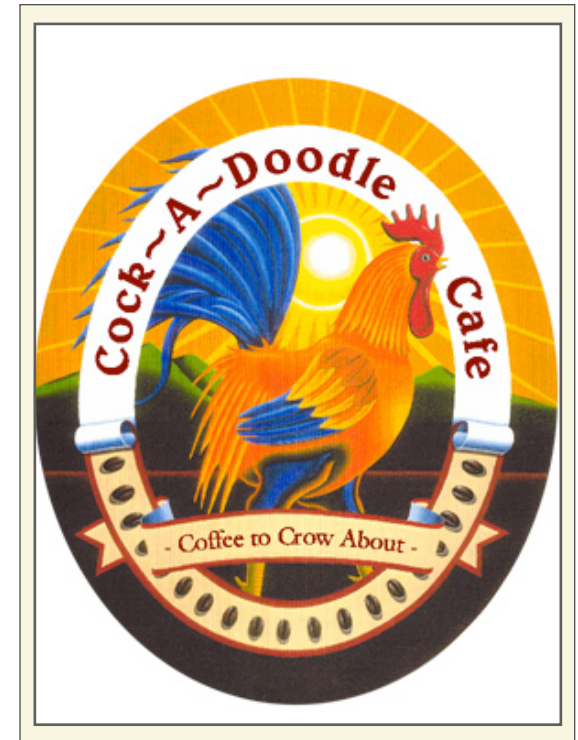
Creme de Cassis | Peach Puree

## Domain Ste Michelle Sparkling Wine

Glass 6 | Bottle 20

# COCK-A-DOODLE CAFE

BREAKFAST & BRUNCH



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 Brunch Menu

## 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, toast and choice of Applewood-smoked bacon, black forest ham or chicken apple sausage  
Substitute homemade biscuit 1

## The Cackle 10.75

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

## Chicken Apple Scramble 10.25

Sauteed mushrooms, mozzarella, spinach, grilled onions, roasted peppers  
Served with potatoes or salad and toast.  
Substitute 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

## Strawberry and Ricotta Stuffed French Toast 12

## Lemon Ricotta Pancakes 11.50

Served with applewood-smoked bacon, black forest ham or chicken apple sausage

## Healthy Start 7

Seasonal fresh fruit with homemade granola, honey and organic yogurt

## Omelettes

Served with house potatoes or salad and toast  
Substitute biscuit 1

## Old Oakland 10.50

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

## Shrimp Sauté 11.25

Garlic shrimp, green onions, tomato, avocado and mozzarella

## Oaxacan Slow-Roasted Pork 11

Tomatillo salsa, mozzarella, green onions and avocado

## Veggie 10.75

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

## Huevos Rancheros 10.75

Over-easy eggs on homemade corn tortillas with savory black beans, roasted tomato, mango salsa, guacamole and crema fresca

## Latin Breakfast 12

Tomatillo and chile verde short rib, cumin black beans, queso fresco, avocado and home made corn tortillas

## Breakfast Burrito 11

Scrambled chorizo, mozzarella, tomato, green onions, crema fresca and savory black beans. Served with guacamole and roasted red salsa

## Chile Relleno 11.50

Stuffed chile pasilla with queso fresco, roasted tomato salsa, savory black beans, homemade corn tortillas with two poached eggs

## Chilaquiles 11

Scrambled eggs and pork chorizo with corn chips, green onion, tomato, queso fresco and cumin savory black beans

## Benedicts

### Crab Cakes Benedict 14

Poached eggs topped with chipotle hollandaise sauce, grilled tomatoes and garlic potato cake

### Prosciutto Bruschetta 12

Thin sliced prosciutto and spinach topped with poached eggs on rustic sourdough with dijon vinaigrette. Served with organic greens

### Shrimp Benedict 12

Garlic shrimp, avocado, poached eggs topped with lemon meyer hollandaise. Served with house grilled potatoes or organic greens

### Cajun Tilapia Benedict 11

Poached eggs, grilled onions, tomatoes, avocado and lemon meyer hollandaise sauce. Served with house grilled potatoes or organic greens

### Smoked Pork Loin Benedict 12

Poached eggs, arugula and tomatoes with avocado and lemon meyer hollandaise sauce. Served with house grilled potatoes or organic greens

### California Benedict 10

Poached eggs, spinach and tomatoes with avocado and lemon meyer hollandaise sauce. Served with house grilled potatoes or organic greens

## The Classic Burger 9

Served with Grilled Potatoes or Organic Greens

Add Cheddar | Swiss | Mozzarella 1.50

Add Grilled Onions | Mushrooms 1.25

Add Apple Wood Smoked Bacon | Avocado 1.75

## 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

Fruit cup 4.00 | Bowl 6



Chef Blanca Arechiga