the Saga

MORNING RITUALS

TEQUEÑOS — $25
ALLERGENS: EGG, DAIRY, GLUTEN, CAPSICUM

White cheese, buttered dough, fried, spicy mixed-berry jam

THREE EGG OMELETTE — $26
ALLERGENS: EGG, DAIRY, GLUTEN, ALLIUMS

Plain three egg omelette, breakfast potatoes
Choice of two (additional, $2 each): bell peppers, onions, mushrooms, spinach, American cheese, cheddar cheese, bacon, ham, cured turkey breast, cherry tomatoes
Choice of: brioche, white, whole wheat, sourdough, multigrain, gluten free
Additional add ons $6: avocado, smoked salmon

TWO EGG BREAKFAST — $24
ALLERGENS: EGG, DAIRY, GLUTEN, ALLIUMS

Two eggs any style, breakfast potatoes our style
Choice of: bacon or chicken apple sausage
Choice of: brioche, white, whole wheat, sourdough, multigrain, gluten free

HUEVOS ESTRELLADOS — THE SAGA SPECIAL — $22
ALLERGENS: EGG, DAIRY, GLUTEN, ALLIUMS, PORK

Potatoes, sourdough, chistorras, red peppers, onions, tomatoes, sunny side eggs

CLASSIC BENEDICT — $24
ALLERGENS: EGG, VINEGAR, DAIRY, GLUTEN, ALLIUMS

Toasted English muffin, hollandaise sauce, two soft boiled eggs, Canadian bacon

BREAD BASKET SELECTION — $14
ALLERGENS: ALLIUMS, DAIRY, EGG

Croissant, brioche, sourdough toast, butter, jam

BREAKFAST BLT — $20
ALLERGENS: ALLIUMS, GLUTEN, EGG

Sourdough, basil & roasted tomato mayo, lettuce, bacon, egg, tomato, guacamole, fries

TORTILLA ESPAÑOLA TOAST — THE SAGA SPECIAL — $19
ALLERGENS: EGG, VINEGAR, DAIRY, GLUTEN, ALLIUMS

Sourdough, potato foam, egg yolk, potato chips, quail egg, onion dust, Manchego, onion confit

SALMON CROISSANT — $25
ALLERGENS: GLUTEN, ALLIUMS, DAIRY

Smoked salmon, herb whipped cream cheese, house salad

SWEET MORNING

BELGIAN WAFFLE — $20
ALLERGENS: GLUTEN, DAIRY, BERRIES, EGG, SOY, WHEAT

Two waffles, whipped cream, house vanilla infused maple syrup, fresh berries

CINNAMON SWIRL PANCAKES — $20
ALLERGENS: GLUTEN, DAIRY, CITRUS, EGG, SOY

Three pancakes, mascarpone cream, vanilla maple syrup, spiced apples

FRENCH TOAST — $22
ALLERGENS: GLUTEN, DAIRY, CITRUS, EGG, BERRIES

Housemade brioche, strawberry compote, whipped cream, vanilla infused maple syrup, fresh berries

OATMEAL — $15
ALLERGENS: SEEDS

Sunflower seed, dried apricot, crispy cranberry, agave, cinnamon, shaved coconut, raisins, blueberries
Choice of milk: whole, 2%, skim, oat, almond, soy

HOUSE-MADE YOGURT BOWL — $15
ALLERGENS: DAIRY, SEEDS

Yogurt, seasonal mixed fruit, house granola
Choice of: non-dairy coconut yogurt

SEASONAL FRUIT BOWL — $12

SIDES

AVOCADO	$6
BACON	$6
SMOKED SALMON	$8
CHICKEN SAUSAGE	$6
SIDE OF (1) EGG	$4
CHICKEN BREAST	$18
SHRIMP (3)	$15
SALMON FILET (6OZ)	$24
FRIES	$12
TRUFFLE FRIES	$15
BREAKFAST POTATOES	$12

locally sourced ingredients.

A 20% service fee is added to every check: 4% of the service fee covers general operating cost (including base staff wages), and 16% is paid directly to service staff above their base wages. gratuities beyond the service fee are optional but appreciated. consuming raw or undercooked meats,poultry, seafood shellfish or eggs may increase risk of foodborne illness especially if you have underlying medical conditions

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BUILT ON BREAD

AVOCADO TOAST $26
(ALLERGENS: ALLIUMS, DAIRY, GLUTEN, EGG
Sourdough, roasted cherry tomatoes, rosemary-mint dressing, feta cheese, radish, soft boiled egg

PA AMB TOMAQUET THE SAGA SPECIAL $13
ALLERGENS: GLUTEN, ALLIUMS
Housemade sourdough, garlic, plum tomatoes, sliced Mexican tomatoes, tomato powder

CHEF'S TURKEY CLUB SANDWICH $28
ALLERGENS: GLUTEN, EGG, DAIRY, PORK
Tomato, lettuce, turkey deviled ham, cotto ham, Dijon, mayo, egg, bacon, cheddar cheese, fries

EMPANADA GALLEGA THE SAGA SPECIAL $18
ALLERGENS: ALLIUMS, GLUTEN, DAIRY, CAPSICUM
Phyllo dough, shredded chicken, aji, sofrito, capers, green olives, cilantro, house salad

BOCATA DE LOMO THE SAGA SPECIAL $20
ALLERGENS: EGG, VINEGAR, DAIRY, GLUTEN, ALLIUMS
Focaccia, roasted pork tenderloin, Manchego, pickled pearl onions, piquillo peppers, sweet plantains
Choice of: Salad or fries

100% VEGAN BURGER $26
(ALLERGENS: ALLIUMS, GLUTEN
6 oz Impossible meat, multigrain brioche, vegan cheddar, tomatoes, lettuce, pickles, vegan aioli

OXTAIL & CALAMARI "SANGUCHE" THE SAGA SPECIAL $26
ALLERGENS: GLUTEN, DAIRY, SHELLFISH, EGG, ALLIUMS
Sourdough, slow cooked oxtail, fried calamari, gribiche tartar sauce, radish & onions salad, egg, oxtail au jus

BACON CHEESE BURGER $28
ALLERGENS: GLUTEN, ALLIUMS, PORK, DAIRY, CAPSICUM
8 oz dry aged grass fed angus beef, brioche bun, bacon, blue cheese, caramelized onion, smoked honey sauce, fries
Sub cheese: American or cheddar cheese

BEVERAGES

FRESH-SQUEEZED ORANGE JUICE $10

HEALTHY COLD-PRESSED GREEN JUICE $12
Green apple, cucumber, celery, lime, ginger, mint

TROPICAL GREEN ELIXIR ALLERGENS: COCONUT $12
Fresh orange juice, pineapple, kale, spinach, coconut water, basil, turmeric and agave **(SERVED OVER ICE)**

ENERGIZED SMOOTHIE $12
Yogurt, mixed berries, peanut butter, agave, chia seeds, orange juice

SIGNATURE PLATES

FRENCH ONION SOUP $21
ALLERGENS: ALLIUMS, GLUTEN, DAIRY
Crispy sourdough, gruyère & Swiss cheese foam, onion compote, housemade veal & onion stock

CHEF'S SEASONAL SOUP $18
Ask your server about today's preparation

TRUFFLE CAESAR SALAD $17
ALLERGENS: ALLIUMS, GLUTEN, DAIRY, MUSHROOMS, EGG
Baby oak lettuce, truffle Caesar dressing, sourdough croutons, comte cheese, white anchovies

GREEN GODDESS SALAD $22
ALLERGENS: ALLIUMS, DAIRY, NUTS
Romaine, kale, green cabbage, cucumbers, scallions, mints, capers, green peas, parsley, green beans, pistachios, Parmesan cheese, chives, avocado vinaigrette

VEAL RAGU RIGATONI $26
ALLERGENS: ALLIUMS, DAIRY, GLUTEN
Italian rigatoni, housemade veal ragú, Parmesan cheese
Choice Of: Gluten-free pasta

STEAK & EGGS $47
ALLERGENS: ALLIUMS, DAIRY, EGG
8oz flat iron steak, breakfast potatoes our style, sunny side eggs, cafe de Paris butter

GAMBAS AL AJILLO THE SAGA SPECIAL $31
ALLERGENS: ALLIUMS, GLUTEN, CAPSICUM, SHELLFISH, CITRUS
Mexican Gulf shrimps, Spanish guindilla, dried Calabrian peppers, chile de árbol, sourdough.

BRANZINO FILLET A LA VERACRUZANA THE SAGA SPECIAL $45
ALLERGENS: ALLIUMS, DAIRY, CAPSICUM, SHELLFISH, CITRUS
Shallots, garlic, olives, parsley, roasted potatoes, fried green plantain, roasted tomatoes, fumé

COFFEE & TEA

ESPRESSO	$7
DOUBLE ESPRESSO	$9
AMERICANO	$9
CAPUCCINO	$9
LATTE	$9
ICED LATTE	$9
TEA	$9

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