

**daily brunch service**

**tasting combo** including choice of main & side **\$16.00**  
 a la carte plates as priced

*Main* **\$12.00**

**buttermilk pancake stack**

choice of pancake+roasted white chocolate+creme+strawberry+orange vanilla butter  
 choose a flavor:  
 chocolate chip  
 maple bacon espresso  
 chile spiced pecan banana  
 gluten free batter available upon request

**blackberry & cream french toast**

blackberry cream french toast+strawberry+roasted white chocolate+orange vanilla butter

**parmesan & tomato quiche**

farmhouse egg, tomato, leek, & parmesan quiche+cress+chile burnt caramel hollandaise

**farm house eggs & bacon**

farmhouse egg+maple muscovado bacon+buttermilk toast+chutney+orange vanilla butter

**crispy quinoa fritter**

quinoa & veggie fritter+roasted tomato+polenta+chive+black garlic puree+cocoa mole

**avocado benedict**

buttermilk toast+hickory salted avocado+soft poach egg+chile burnt caramel hollandaise  
 gluten free polenta in lieu of toast available upon request

**biscuits & gravy**

roasted garlic & parmesan biscuit+roasted white chocolate+sausage gravy+cress

**grilled panini**

choice of grilled sandwich on housemade sage focaccia+rainbow carrot+vanilla aioli  
 choose a flavor:  
 roasted chicken, bacon, & creamy artichoke  
 mascarpone meatball, marinara, & basil  
 bacon, avocado, & roasted tomato  
 portabello, pesto, & veggie

*Side* **\$8.00**

**artichoke leek dip**

creamy gratin of artichoke, leek, & peppadew+rainbow carrot & apple+vanilla crostini  
 gluten free all veggie in lieu of crostini available upon request

**sea salted potatoes**

fried red potato wedge & leek+chile burnt caramel hollandaise+serrano sea salt+chive  
 vegan brute cocoa mole in lieu of hollandaise available upon request

**garlic parmesan biscuits**

garlic, white chocolate, & parmesan biscuit+blackberry curd+chutney+orange vanilla butter

**bacon & buttermilk toast**

maple muscovado glazed bacon+buttermilk toast+chutney+orange vanilla butter

**beet & green apple salad**

baby greens+roasted beet+lavender chevre+candied cocoa nib+vanilla vinaigrette  
 vegan hickory salted avocado in lieu of cheese available upon request

**bleu cheese pecan salad**

baby greens+cranberry+point reyes bleu+chile spiced pecan+vanilla vinaigrette  
 vegan hickory salted avocado in lieu of cheese available upon request

**stuffed red pepper**

quinoa & veggie stuffed red pepper+chive+cress+hickory salted avocado+cocoa mole

**soup du jour**

housemade seasonal soup of the day+soft poached egg+chive+vanilla crostini  
 vegan hickory salted avocado in lieu of egg available upon request

*Dessert* **\$9.00**

**buttermilk bread pudding**

choice of vanilla custard soaked bread pudding & sauce+creme+vanilla semifreddo  
 choose a flavor:  
 peaches & cream  
 strawberry chocolate  
 chile burnt caramel cinnaroll

**angelfood & berries**

angelfood+vanilla balsamic strawberry+basil sugar+merlot sea salt+vanilla semifreddo

**egg & bacon cinnaroll**

buttermilk cinnaroll+fried farmhouse egg+maple muscovado bacon+chile burnt caramel

**salted caramel baklava sundae**

pecan, walnut, & almond caramel baklava+serrano sea salt+creme+vanilla semifreddo

**flourless brownie sundae**

flourless cocoa nib brownie+choice of sauce & topping+creme+vanilla semifreddo  
 choose a flavor:  
 blood orange chocolate sauce & merlot sea salt  
 strawberry rhubarb & roasted white chocolate  
 chile burnt caramel & smoked almond

**olive oil almond cake**

olive oil almond cake+blood orange chocolate sauce+strawberry+salted pecan granola

*Additions* **as priced**

**cheese:** herbed chevre, cheddar, muenster, swiss, point reyes bleu +1.00  
**farmhouse eggs:** two eggs, any style, vanilla sea salted +4.00  
**sausage gravy:** maple pork sausage, vanilla infused +3.00  
**bacon strip:** maple muscovado glazed +2.50  
**avocado:** hickory salted +2.00

gluten-free vegan friendly

plates may contain traces of peanut, treenuts, wheat, soy, egg, & dairy.  
**eclipsechocolate.com 619.578.2984**

*Craft Coffee*

**coffee \$3.00**

light roast, free refills

**espresso \$3.00**

two short shots, served straight

**americano \$3.00**

two short shots+hot water

**vanilla cold brew \$5.00**

vanilla bean cold brewed coffee+cubed ice+frothed milk

**cappuccino \$4.50**

two short shots+frothed milk

**latte \$4.50**

two short shots+steamed milk

**carmello:** add choice of housemade syrup +.50

**choose infusion:**

double vanilla bean  
 double dark cocoa  
 burnt caramel  
 spiced chai

*Fresh Brewed Tea*

**whole leaf tea \$3.00**

choice of premium whole leaf, hand blended from rishi tea

**with natural caffeine:**

peach jasmine [white leaf]  
 ginger mint [green leaf]  
 citrus blossom [green leaf]  
 coconut oolong [oolong leaf]  
 blood orange [pu-erh leaf]  
 chocolate chai [black leaf]  
 vanilla bean [black leaf]

**naturally caffeine free:**

apple ginseng [herbal leaf]  
 chamomile lemongrass [herbal leaf]  
 peppermint sage [herbal leaf]  
 spiced chai [rooibos leaf]

**iced:** brewed & chilled with cubed ice +.50

**steamer:** add choice of housemade syrup in steamed milk +1.00

*Drinking Chocolate*

**drinking chocolate \$5.00**

choice of couverture chocolate in steamed milk

**choose infusion:**

orange peel vanilla bean [31% white]  
 salted dulce de leche [35% white]  
 cardamom rose petal [41% milk]  
 chile burnt caramel [38% milk]  
 sea salt caramel [55% dark]  
 double dark cocoa [61% dark]  
 rosemary mint [72% dark]  
 cinnamon masala [85% dark]

**mocha:** add a shot of espresso +.50

**marshmallow:** add two artisan vanilla bean mallows +.50

*Fruit Juice*

**fizzy \$5.00**

choice of muddled fresh herb & fruit puree+sparkling water

**choose infusion:**

pomegranate sage  
 blood orange basil  
 lavender lemon vanilla

**fruit juice \$5.00**

choice of fresh juice infused with vanilla bean+orange slice

**choose infusion:**

orange juice  
 apple juice

*Exotic Cocktails*

**herb muddled cocktail \$10.00**

choice of muddled fresh herb & fruit puree+premium sparkling cava

**choose infusion:**

lavender lemon vanilla  
 blood orange basil  
 pomegranate sage

**barley spirit bloody mary \$10.00**

cocoa mole infused barley spirit+point reyes bleu stuffed olive

*Craft Beer on Tap*

**west coast breweries** in rotation **\$7.00**

**beer float:** add a vanilla semifreddo +3.00

**full pitcher:** four servings for the price of three

*Wine by the Glass*

**west coast vineyards \$8.00-12.00**

**penya, rose:** rich, red raspberry+melon+cherry \$9  
**shine, riesling:** slightly sweet, green apple+asian pear \$8  
**paso a paso, verdejo:** bright, white peach+kiwi+yellow apple \$8  
**annabella, chardonnay:** light, ripe pear+honeydew+creme brulee \$9  
**quinta de la rosa, ruby port:** complex, black cherry+smoke+spice \$12  
**andrew murray, syrah:** spicy, white pepper+leather+currant \$10  
**ventana, pinot noir:** bright, wild cherry+cranberry+cedar \$12  
**chasing lions, cabernet:** forward, violet+cassis+licorice \$8  
**hullabaloo, zinfandel:** gentle, boysenberry+spice+cola \$9

**full bottle:** four servings for the price of three, additional bottle menu available

**vanilla bean sangria \$7.00**

choice of vanilla bean & fruit infused wine+blackberry+orange slice

**choose infusion:**

white wine  
 red wine