BEVERAGES

Fountain Drink		
Fresh Brewed Iced Tea		
Milk		
Bottled Water		1.25
Assorted Snapples & Bottled Drinks		
SPECIALTY COFFEE DRINKS	Single	Double
Fresh Brewed Organic Coffee		2.25
Espresso	.1.50	2.00
Cappuccino Espresso, foamed milk	2.50	3.00
Café Latte		
Espresso, steamed milk, foamed milk	.2.75	3.25
Café Mocha Espresso, steamed milk, chocolate, whipped cream	.3.00	3.50
Espresso Macchiato Espresso topped with a scoop of foam	2.00	2.50
Caramel Macchiato Light amount of vanilla syrup with espresso, steamed milk and foam, topped with a generous amount of caramel sauce	.3.00	3.50
Milky Way Espresso and steamed milk mixed with chocolate and caramel sauce, topped with whipped cream	.3.00	3.50
Café Au Lait - Coffee, steamed milk. Add vanilla, sugar free vanilla, sugar free chocolate, hazelnut, alm sugar free almond .50 . Substitute soy or almond milk .50	. 2.25 iond sy	2.50 rup,
SPECIALTY DRINKS	Small	Large
Assorted Hot Organic Teas		1.75
Hot Chocolate Chocolate, steamed milk with whip cream		1.95
Mexican Hot Chocolate A traditional hot chocolate mixed also with cinnamon and other spices to give it an authentic taste, topped		
with whipped cream		2.50
Chai Tea Latte A spicy black tea mixed with nutmeg, cinnamon and many other spices, steamed milk and topped with foam	2.75	3.25
Café Au Lait - Coffee, steamed milk		
SMOOTHIES		
Made from 100% fresh fruit. Create your own with the follow	ving ch	oices.
Strawberries, peaches, bananas, and blueberries Made with your choise of Orange, Cranberry or Apple Juice		3.75

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LUNCH BREAKFAST MENU



Café • Catering Special Events

Carmel Valley

Gateway at Torrey Hills 3570 Carmel Mtn. Rd. Suite 170 San Diego, CA 92130

Phone 858.461.0353 • Fax 858.461.4153

Monday - Friday: 7:30 am to 2:30 pm www.comeonincafe.com

BREAKFAST Served 7:30AM - 11:00AM

FAVORITE BREAKFAST

Served with fresh fruit and your choice of sourdough or wheat toast. Substitute egg whites for .75.

Plain & Simple Eggs Two eggs any style
Bacon & Eggs Two eggs (any style) and two bacon
Popeye Omelette Black Forrest Ham, spinach, parmesan cheese and tomato
BAGELS & OTHER SELECTIONS
Onion, Sesame & Plain With butter and jam, cream cheese, or plain
Breakfast Sandwiches On your choice of croissant or bagel selection
Eggs and cheddar cheese3.75Bacon, eggs and cheddar cheese4.25Chorizo, eggs and cheddar cheese4.25Black Forrest Ham, eggs and swiss cheese4.75
The Spicy Ranchero. 4.75 (Black Forrest Ham, egg. cheddar cheese, tomato, onion and jalapeno)
Breakfast Burrito Scrambled eggs, potatoes, black beans, cheddar cheese and salsa fresca side
Grilled Cheese Melted cheeddar cheese on your choice of bread
ParfaitHomemade granola, yogurt & fresh fruit3.75Homemade granola, with milk3.25
Hot Oatmeal Dried cranberries, sliced almonds, and brown sugar
LUNCH Served 10:30AM - 2:30PM
HOMEMADE SOUPS
(Bowls served with bread and butter) Cup Bowl Homemade Soup of the Day
Black Bean Chili
Our homemade vegetarian black beans are made with vegetables, herbs and spices topped off with cheddar cheese, sour cream and green onions
Soup and Salad (Served with bread and butter)

or Caesar

LUNCH Served 10:30AM - 2:30PM

SALADS

SALADS	
Served with bread and butter	
Caesar	
The classic one served tossed. 5.25 Add chicken. 2.50	
Baby Spinach	
Organic baby spinach, caramelized pecans, bleu cheese crumble,	
undried tomatoes and mushrooms. Served tossed with apple ecan dressing	
3	
Healthy Alternative	
Oven-roasted zucchini, yellow squash, red onion, tomato, portabello	
nushrooms over organic mix greens and romaine topped with feta heese and balsamic dressing7.75	
Tuna Nicoise	
White albacore tuna salad, boiled potatoes, French beans,	
Calamata olives, tomatoes, red onion over organic mixed greens.	
erved with lemon vinaigrette	
Come On In!	
Grilled chicken, sliced green apples, toasted walnuts	
and gorgonzola cheese over organic mixed greens and romaine.	
erved with balsamic vinaigrette8.25	
Cobb	
Grilled chicken breast, bacon, hard boiled egg, tomatoes,	
leu cheese crumbles and red onion over organic mixed greens. erved with bleu cheese dressing	
Garden Greens	
Organic mixed greens with fresh carrots, cucumber, mushroom, tomato	
and red onions. Served with balsamic vinaigrette	
Tender poached chicken breast, fennel, and shaved Parmesan over organic	
rugula and butter lettuce tossed with our lemon vinaigrette dressing8.25	
Add a scoop	
f Tuna Salad, Waldorf Chicken, or Basil Chicken Salad for	
j Tana Galla, Waladij Chicken, di Dasa Chicken Galla joi	
PIZZAS	
PIZZAS 10 inch	
Margherita	
Fresh tomato sauce, mozzarella & basil	
Grilled Vegetables	
Zucchini, bell peppers, mushrooms, red onions,	
ggplant, fresh tomato sauce and mozzarella	
Come On In!	
Artichoke hearts, Kalamata olives, forrest ham,	
resh tomato sauce and mozzarella	
Pepperoni	
The classic America's favorite	
Greek	
pinach, feta cheese, Kalamata olives and tomatoes	

LUNCH Served 10:30AM - 2:30PM

GOURMET SANDWICHES

Choice of French roll, whole wheat or sourdough Served with pasta salad or sub green salad or fruit for \$1.00 more.
Blue Cheese & Spinach
Tender organic baby spinach tossed with bleu cheese crumble and French
lemon dressing, served on toasted bread with a walnut mayo spread5.50
Veggie and Cheese
Lettuce, cucumber, tomato, red bell pepper, red onion,
Swiss cheese, Dijon and mayo
Basil and Parmesan Chicken Salad
Tender poached chicken breast mixed with a basil dressing,
topped with fresh arugula and mayo
Tender poached chicken breast mixed with plump golden raisins
and toasted almonds with curry, lettuce leaf and mayo spread
Waldorf Chicken Salad
Tender poached chicken breast mixed with mayo, green apple,
and toasted pecans, served with lettuce leaf and mayo
Roasted Turkey
Boar's Head prime quality turkey breast, cheddar cheese, tomato,
lettuce leaf and mayo. 6.75
Roast Beef
Boar's Head medium rare prime cut roast beef, Swiss cheese, tomato,
red onion, lettuce leaf, Dijon and mayo
Forrest Ham
Black Forest ham, cheddar cheese, tomato, lettuce leaf and mayo6.75
Tuna Salad
White albacore tuna mixed with mayo, pickles, celery and parsley,
served with tomato, lettuce leaf and mayo
BLTA
Boar's Head bacon, lettuce, tomato, avocado and mayo. Served toasted. 6.25
Club Trio
Boars' Head prime quality turkey breast, Black Forrest Ham,
Bacon, cheddar cheese, tomato, lettuce leaf and mayo7.25
Half Sandwich and Cup of Soup or Black Bean Chili
Any sandwich listed above, except Club Trio. 6.85
Half Sandwich and Garden Greens
Any sandwich listed above, except Club Trio
FOCACCIA
Portobello Served with a side of garden salad
Tortobello
With caramelized onions, arugula, tomato and Swiss cheese
With roasted red bell peppers, lettuce, tomato and pesto aioli
WRAPS
Turkey Wrap All served with fresh fruit
Roasted turkey, avocado, tomato, baby spinach, tossed in lemon
vinaigrette and pesto aioli
Greek Wrap
D: 11:1 1