BEVERAGES

ESPRESSO SPECIALTY DRINKS made with Lavazza

	Single Shot 2oz	Double Shot 4oz
Espresso		2.95
Macchiato		
Espresso with a dallop of foamed milk		3.25
	Med 12oz	Large 16oz
Americano		2.95
Cappuccino		
Espresso, foamed milk	2.95	3.55
Latte		
Espresso, steamed milk	2.95	3.55
Mocha		4.05
Caramel Macchiato		
Vanilla syrup, espresso, steamed milk and		
foam, topped with a generous amount of caramel so	аисе3.75	4.25
Caramel Mocha		
Espresso, chocolate and caramel sauce, steamed n * Extra shot \$1.00 * Sub Almond Milk or Soy- Plus \$0	0.50 * Add Flavored	4.25 Syrup

- Plus \$0.50 * Ice any of the above espresso drinks!

MORE HOT DRINKS

	Med 12oz	<u>Large 16oz</u>
Fresh Brewed Coffee.	1.95	2.45
Chai Tea Latte A spicy black tea mixed with nutmeg, cinnamon and many other spices, steamed milk and topped with foam	3.25	3.95
Mexican Hot Chocolate A traditional hot chocolate mixed with cinnamon and other spices to give it an authentic taste	2 95	3.55
Hot Chocolate.		3.35
Organic Assorted Teas		2.25

COLD BEVERAGES

	Med 12oz	<u>Large 16oz</u>
Fresh Brewed Iced Tea	1.75	2.25
Fountain Sodas	1.75	2.25
Canned Sodas.		
Bottled Water		
Assorted Bottled Drinks	2.25	
Apple, Cranberry or Orange Juice	2.25	

COME ON IN!

FRUIT SMOOTHIES

Simply Fruit	4.50
Choose up to 3 -	
Banana, Strawberries, Blue Berries, Peach, Pineapple, Mango	
Choose your juice or milk-Apple, Cranberry, OJ or Soy, Almond milk	
ADD ON!	
Protein Powder	\$1.50
Acai	\$1.00
Flax Seed.	\$0.75

WEEKLY SPECIALS BY EMAIL

DAILY LUNCH SPECIALS

update delivered right to your computer.

Sign up for the Daily Specials

Email List at www.comeonincafe.com

CALL IN YOUR ORDER!

For quick pick up

COME ON IN! CATERING

Let us help make your next catered event a success!

Please refer to our easy to use catering menu
for parties of 10 or more.

Come On In! can cater any business or special event. We will customize a menu for your needs and provide you with the highest quality service and food. We can also provide assistance with rentals and other event vendors.

For more information on catering, please contact Carmen at 858 864-9607 or call the store direct.

For catering menus, please ask at the counter or visit our website:

www.comeonincafe.com

MENU



<u>Coast 9</u> At Roselle 11120 Roselle St. Suite J San Diego, CA 92121

Phone 858.453.1400 • Fax 858.453.1415

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

BREAKFAST Served until 11:00AM

BREAKFAST MEALSServed with roasted potatoes or fruit and your choice of wheat,

or sourdough toast
Plain & Simple Eggs
Two eggs any style 4.75 Add Boar's Head crispy bacon 1.50
Classic Fluffy scrambled eggs with sharp cheddar and tomato
Mediterranean Scrambled eggs, feta cheese, tomato and basil
Power Breakfast
Scrambled egg whites, scallions, tomato, and spinach with a side of black beans
BAGELS & BREAKFAST SANDWICHES
Bagels - Plain, Sesame or Onion
Bagels - Plain, Sesame or Onion Plain, with Butter and Jam, or with plain or daily selection
of flavored cream cheese
Breakfast Burrito
Scrambled eggs, potatoes, black beans, cheddar cheese and salsa fresca side. 4.75
Add bacon. 5.75
Grilled Cheese
Melted cheddar on choice of bread
Breakfast Sandwiches
On your choice of croissant or ciabatta selection
Eggs and cheddar cheese 3.75 Eggs, Bacon or sausage and cheddar cheese 4.25
Eggs, Bacon or sausage and cheddar cheese. 4.25 The Spicy Penchero 4.75
The Spicy Ranchero
HEALTHY STARTS
Fresh Cut Fruit Parfait
Greek Plain Yogurt, Fresh Cut Fruit , House made Granola (oats, apple juice, shredded coconut, cranberries)
Berry Parfait
Greek Plain Yogurt, Fresh Berries , House made Granola (oats, apple juice, shredded coconut, cranberries)
Honey upon request.
Hearty Hot Oatmeal
Served with dried cranberries, sliced green apples, almonds
and brown sugar 3.50
Add Fresh Berries

LUNCH Served 11:00AM - 2:30PM

HOMEMADE SOUPS

Bowls served with our homemade Ciabatta Bread & Butter Cup...3.50 Bowl...4.50

Homemade Soup of the Day (made fresh daily)

Black Bean Chili-Vegetarian
Our homemade black beans soup made with vegetables, herbs, and spices.
Topped with shredded cheddar, sour cream, green onion and cilantro

Soup and Salad (served with bread and butter)	
Cup of soup or chili and small garden greens	6.

LUNCH Served 11:00AM - 2:30PM

SALADS

SALADS
Served with homemade ciabatta bread and butter
Caesar The classic one served tossed. 6.25 Add chicken 2.50
Baby Spinach Organic baby spinach, caramelized pecans, bleu cheese crumble, sundried tomatoes and mushrooms. Served tossed with apple pecan dressing
Healthy Alternative Oven-roasted zucchini, yellow squash, red onion, tomato, portabello mushrooms over organic mix greens and romaine topped with feta cheese and balsamic dressing
Tuna Nicoise White albacore tuna salad, boiled potatoes, French beans, Kalamata olives, tomatoes, red onion over organic mixed greens. Served with lemon vinaigrette
Come On In! Grilled chicken, sliced green apples, toasted walnuts and gorgonzola cheese over organic mixed greens and romaine. Served with balsamic vinaigrette
Cobb Grilled chicken breast, bacon, hard boiled egg, tomatoes, bleu cheese crumbles and red onion over organic mixed greens and romaine. Served with bleu cheese dressing
Garden Greens Organic mixed greens with fresh carrots, cucumber, mushroom, tomato and red onions. Served with balsamic vinaigrette
Arugula Salad Tender poached chicken breast, fennel, and shaved Parmesan over organic arugula and butter lettuce tossed with our lemon vinaigrette dressing
Add a scoop of tuna salad, waldorf chicken, or basil chicken salad for
D1/7/7 A C
PIZZAS 10 inch
Margherita Fresh tomato sauce, mozzarella and basil
Grilled Veggie Zucchini, Portobello mushrooms, red bell peppers, tomato, red onions, mozzarella
Hawaiian Forest Ham & Fresh Pineapple
Pepperoni The classic America's favorite
Greek Spinach, feta cheese, kalamata olives and tomato

LUNCH Served 11:00AM - 2:30PM

FAVORITE SANDWICHES

Choice of Ciabatta Roll, Whole Wheat or Sourdough

Served with pasta salad or sub Fresh Fruit or Garden Greens for \$1.50 more.
Veggie and Cheese Lettuce, cucumber, tomato, red bell pepper, red onion, Swiss cheese, Dijon and hummus spread
Basil and Parmesan Chicken Salad Tender poached chicken breast mixed with a basil dressing, topped with fresh arugula and mayo
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
Roast Beef Boar's Head medium rare prime cut roast beef, Swiss cheese, tomato, red onion, lettuce leaf, Dijon aioli
Black Forest Ham Black Forest ham, cheddar cheese, tomato, lettuce leaf and honey mustard aioli
Albacore Tuna Salad Albacore tuna mixed with pickles & parsley, sliced tomato, sprouts, Kalamata olive aioli spread
BLTA Boar's Head bacon, lettuce, tomato, avocado and tomato aioli spread. Served toasted
Club Trio Boars' Head prime quality turkey breast, Black Forest Ham, Bacon, cheddar cheese, tomato, lettuce leaf and mayo
Half Sandwich and Cup of Soup or Black Bean Chili Any sandwich listed above, except Club Trio
Half Sandwich and Garden Greens Any sandwich listed above, except Club Trio
SIGNATURE HOT SANDWICHES Served on Ciabatta or Focaccia. Served with a side salad.
Grilled Pesto Chicken Grilled chicken, roasted red bell peppers, mozzarella, tomato, lettuce leaf, pesto aioli
Roasted Veggie Roasted zucchini, yellow squash, portobello, red bell pepper, tomato, mozzarella, arugula, tomato aioli
WRAPS
Served in a warm Spinach Tortilla or Gluten Free Paleo Tortilla with a side of fresh fruit
Turkey Wrap Roasted turkey, avocado, tomato, baby spinach, tossed in lemon vinaigrette and pesto aioli

Diced chicken breast, cucumber, feta, tomato, red onion, Kalamata

olives, chopped lettuce, lemon vinaigrette......8.25

Greek Wrap