

Breakfast

... served all day from 6am - 3pm



Omelets and Scrambles

Served with crispy home fries and choice of house-made (1) buttermilk biscuit, sliced sourdough, wheat, marble rye, or English muffin. Gluten Free bread available. Substitute tofu for any meat for \$4

B.Y.O Omelet/Scramble

Add Artichokes, peppers, onions, spinach, mushrooms, tomatoes \$2/ each

Add bacon, sausage, chorizo, ham, avocado, or chicken \$4/each

Granada Grande \$14.5

Two eggs any style. Choice of bacon, ham, sausage, or chorizo

Crab & Avocado Omelet **Market Price**

Local Dungeness crab, grilled onions, spinach, mix cheese, topped with a creamy white sauce & avocado

Greek Omelet \$16.5 (v)

Artichoke, tomato, spinach, and feta cheese

Tofu Veggie Scramble \$16.5 (v)(vg)

Artichoke, peppers, onions & spinach

With Eggs add \$4

Veggie Omelet \$16.5 (v)

Bell peppers, onions, artichokes, spinach, & cheese

Protein Scramble \$17.6

Eggs, chicken, black beans, spinach, peppers, onions, and cheese

Isabella Omelette \$17.6

Chorizo, Bell Peppers, onions & Cheese

Breakfast Burrito \$17.99

Eggs, bacon, house-made pico de gallo, sour cream & cheese. Includes home fries.

Breakfast Wrap \$17.99 (v)

Eggs, artichokes, peppers, onions, spinach, house-made pico de gallo & cheese. Includes home fries.

Machaca Burrito \$18.7

A wet burrito stuffed with sliced tri-tip beef, black beans, cheese, and house-made pico de gallo. Topped with two eggs over-easy, sour cream, avocado, and house-made tomatillo salsa.

Eggs Benedict \$18

Two poached eggs with sliced Smoked Ham on an English muffin, topped with a Hollandaise Sauce. Includes Grilled home fries with bell peppers. Add Real Crab \$8

Poached Eggs with Prosciutto \$18.5

Two poached eggs with sliced prosciutto, cream cheese, arugula, on an English muffin, topped with a chimichurri sauce. Includes home fries.

Green Chilaquiles \$16.5 (gf)(v)

Two eggs on a bed of corn tortilla chips, black beans, salsa, sour cream, cheese, and house-made tomatillo salsa

Huevos Rancheros \$16.99 (gf)(v)

Two crispy corn tortillas layered with black beans, house-made pico de gallo, sour cream, cheese, avocado, topped with two eggs over easy. Includes home fries

Biscuits & Gravy \$11.5

Homemade buttermilk biscuit with sausage gravy
Add 2 eggs +\$5

Breakfast Substitutions

Substitute Egg whites add \$4

Substitute Fresh fruit (Seasonal Fruit) Add \$4

Buttermilk Pancakes

Single \$7

Short stack (2) \$9

Tall stack (3) \$11

Kids Pancake (1) \$6

Brioche French Toast \$14.5

Three large slices of brioche French toast and maple syrup with fresh fruit \$17.5

Chicken and Waffles \$16.5

Crispy chicken breast and two golden brown waffles.
Served with sriracha butter and maple syrup

Waffle \$8

with fresh fruit \$11

House-made Bagels

Made fresh daily. Limited quantities. Varieties: plain, wheat, sesame, asiago, everything, cinnamon raisin, onion, jalapeno cheese, and rainbow

Press Bagel \$13.99 (v)

Served open face. Scrambled eggs, cream cheese, cheese, spinach, pico de gallo, and avocado
Add bacon, ham, sausage, chorizo \$5/each

Bagel & Egg Sandwich \$11.99

Served open face. Scrambled eggs, cream cheese, and cheese
Add bacon, ham, sausage, chorizo, or veggies \$5/each

Lox bagel \$17.99

Served open face. Smoked salmon, cream cheese, tomato, cucumber, onion, & capers

Veggie bagel \$9 (v)

Served open face. Cream cheese, tomato, cucumber, onion, & sunflower seeds

Additional toppings for all bagels:

flavored cream cheese, sliced cheese, jam, peanut butter, Nutella, raw or grilled onions, capers, cucumber, or tomato \$2/each

Add bacon, ham, sausage, chorizo, avocado, or veggies \$5/each
Add lox \$8

Avocado Toast \$10.5 (vg)

Two slices of multigrain bread with avocado, pepitas (pumpkin seeds), chili flakes, drizzled with olive oil
Add two eggs +\$5

Oatmeal \$9 (vg)

Served with fresh fruit, milk or milk substitute & brown sugar
Add peanut butter, walnuts or raisins for \$2/each

Granola Parfait \$10 (v)

Vanilla yogurt, almond granola, and fresh fruit

Breakfast Sides

Home fries \$6

Two eggs any style \$5

Fresh fruit - Big Bowl \$7 - Small bowl \$5

Toast (2) or biscuit (1) \$3

Avocado \$5

Bacon, sausage, chorizo, or ham ½ order \$5 Full order \$7
Grilled veggies; artichoke, spinach, bell peppers, and onions \$8

Lunch at the Press

...served all day from 6am - 2:45pm



Sandwiches

Served with soup, salad, or fries. Substitute garlic fries, onion rings, or sweet potato Add \$2

Just Grilled Cheese \$11.99 (v)

Two kinds of cheddar and tomato on sliced sourdough

Classic BLT \$13.5 B.L.A.T. \$16.5

Applewood bacon, lettuce, and tomato on sliced sourdough

B.L Turkey & Cheese \$17.6

Sliced Turkey, Applewood bacon, lettuce, gorgonzola, provolone cheese, and arugula on sliced sourdough

Tuna Melt \$16.99

House-made albacore tuna salad, provolone, and pepperoncini on sliced sourdough, mayo

Cubano \$18.7

Pulled pork, shaved ham, swiss, and dill pickle with grain mustard on a sourdough roll

Philly Melt \$18.7

Marinated tri-tip, peppers, onions, chili flex, and cheese on a sourdough roll, mayo

Grilled Chicken \$17.6

Fresh mozzarella, artichoke, tomato, and arugula with pesto on sliced sourdough, mayo

Classic Ryebein \$17.99

Sliced Corned beef, swiss cheese, and sauerkraut with Russian dressing on sliced marble rye

Classic Crab Melt **Market Price**

Local Dungeness Crab, tomato, avocado, & provolone cheese on sliced sourdough, mayo

Burgers

Served with soup, salad, or fries. Substitute garlic fries, onion rings, or sweet potato Add \$2

Make it with Beyond/Impossible Burger Add \$4
Add bacon or avocado to any burger Add \$5

Classic Cheeseburger \$17.99

¼ pound angus beef patty, cheese, lettuce, tomato, and dill pickles, Russian dressing on a toasted brioche bun

Bacon Blue \$19.8

¼ pound angus beef patty, gorgonzola, bacon, avocado, and arugula on a toasted brioche bun, mayo

Fried Chicken Burger \$18.7

Cheese, lettuce, tomato, and sriracha on a toasted brioche bun

Turkey Burger \$18.7

Caramelized onions, avocado, arugula, and pesto spread on a toasted brioche bun, swiss cheese, mayo

Bagels and pastries baked in-house.

All of our dressings are made in-house.

Salads

Caprese \$14.5 (v)

Tomato, mozzarella, arugula, and pesto with balsamic vinaigrette

Caesar \$14.5 (v)

Romaine lettuce, shaved parmesan, house-made garlic croutons with Caesar dressing
Add chicken \$5

Tuna Avocado \$17.6

House-made tuna salad, spring mix, avocado, and almonds with Italian vinaigrette

Turkey Cobb \$16.5

Turkey, romaine lettuce, gorgonzola, tomato, bacon, egg, and avocado with buttermilk dressing

Seared Salmon \$19.8

6 oz. grilled salmon filet (farm raised), field greens, strawberries, garlic herbed cheese, and pecans with red wine vinaigrette

Apple Arugula \$16.5

Gorgonzola, shaved apple, bacon, and walnuts with balsamic vinaigrette
Add chicken \$5
Add 6oz salmon filet \$7

Lunch sides

Soup cup \$5 bowl \$7

Salad \$6

Fries \$6

Garlic fries, onion rings, sweet potato fries \$7

Drinks

Soda or Mineral Water \$2.5

Bottle water \$1.5

Fresh squeezed orange juice \$7

Fresh pressed carrot \$7

Fresh pressed melody (carrot, beet, celery, & apple) \$7

Alcohol

House red \$8

House white \$8

Beer \$7

Mimosa with fresh squeezed orange juice \$10

Key v - Vegetarian vg - Vegan

gf - Gluten Free

- Local Favorite

The Press is a woman
family operated



owned and
business. Thank

you for visiting us. We look forward to seeing
you again.

Menu prices shown are for cash payments.

When paying with a card, a 3.5% non-cash adjustment is applied. Thank you for your understanding.

The Press
107 Sevilla Ave. El Granada, CA 94018
1-650-713-5265