

# breakfast specials

breakfast served Monday - Friday 7:00am-2:30pm Saturday & Sunday 7:00 am-4pm

- salmon stack 14.00  
two potato pancakes, smoked salmon, two poached eggs & asparagus topped with dill chardonnay hollandaise  
+fruit
- poached eggs & arugula salad 13.00  
arugula topped with caramelized onions, pine nuts, applewood smoked bacon, asparagus & two poached eggs topped with parmesan  
+ french bread wedge
- breakfast skillet 13.00  
yukon potatoes, aged cheddar + monterey jack cheese, bell peppers, onion, ham & spinach topped with fried eggs  
+ french bread wedge
- eggs benedict 13.00  
prosciutto, two poached eggs & asparagus on toasted focaccia topped with tarragon hollandaise  
+fruit
- carnitas benedict 13.00  
slow cooked carnitas, peppers, onions & two poached eggs on toasted ciabatta topped with santa fe hollandaise  
+fruit
- chipotle steak benedict 13.00  
chipotle steak, grilled tomatoes, sautéed spinach & two poached eggs on toasted ciabatta topped with santa fe hollandaise  
+fruit
- caprese benedict 13.00  
toasted ciabatta topped with fresh mozzarella, sliced tomatoes, fresh basil, two poached eggs & parmesan cheese  
+fruit
- steak + eggs 17.00  
t-bone steak & two over-medium eggs, a sauté of golden yukon potatoes, peppers + onions, cherry tomatoes & arugula  
+ french bread wedge
- eggs + veggies + melted brie 13.00  
sautéed carrots, broccoli, asparagus, & spinach on sourdough toast with melted brie + swiss cheese & two eggs over medium
- smoked salmon plate 15.00  
smoked salmon, cream cheese, sliced tomatoes, red onions, lemon & capers with choice of bagel
- vegan breakfast 13.00  
sautéed spinach, black beans, sautéed onions, broccoli & vegan mozzarella cheese  
+rosemary potatoes & GF Vegan white bread
- power breakfast 13.00  
grilled chicken breast, egg whites & 9 grain toast  
+fruit
- master of the universe 13.00  
our turkey burger patty, scrambled egg whites, spinach & side black beans  
+flour or corn tortillas
- the hulk 13.00  
three scrambled eggs, grilled chicken breast, mushrooms, broccoli & asparagus with goat or imported feta cheese  
+9 grain

# breakfast sandwiches

- aroma breakfast sandwich 13.00  
three scrambled eggs, aged cheddar cheese & tomato with choice of applewood smoked bacon, chicken apple or turkey sausage  
+rosemary potatoes
- brie & applewood smoked bacon panino 13.00  
toasted focaccia with scrambled eggs, applewood smoked bacon, sliced apples & brie cheese  
+rosemary potatoes
- breakfast bagel blt+a 14.00  
choice of bagel with fried eggs, tomatoes, applewood smoked bacon, arugula, avocado, monterey jack + aged cheddar cheese  
+fruit
- prosciutto + eggs 14.00  
imported prosciutto, three scrambled eggs, provolone cheese, sun-dried tomatoes & spinach grilled on focaccia  
+rosemary potatoes
- eggs + veggies 13.00  
three scrambled eggs, imported feta cheese, spinach, mushrooms & tomatoes grilled on focaccia  
+rosemary potatoes
- garden variety 13.00  
fresh basil, asparagus, zucchini, roasted bell peppers, two eggs over-medium & goat cheese grilled on focaccia  
+rosemary potatoes

# sweeter the griddle

- croissant or brioche french toast 11.00  
topped with strawberries & bananas  
+butter and maple syrup
- classic full stack = four buttermilk pancakes or short stack = two buttermilk pancakes full stack 11. short stack 6.
- pick two!  
fresh pineapple, strawberries, bananas, apples, or mango chutney served on top  
-and-  
blueberries, granola, dried cranberries, raisins, caramel, white chocolate, chocolate chips, chocolate sauce, bacon,  
peanut butter, honey walnuts, or pine nuts cooked inside your stacks  
+butter and maple syrup  
any additional toppings .75

# cereals and such

- irish oatmeal 10.00  
steel-cut oatmeal topped with bananas & golden raisins + served with brown sugar & steamed milk on side
- hearty granola full order 11.00 half order 6.00  
oats, almonds, sunflower seeds, dried cranberries & fresh bananas + cold or steamed milk
- fresh fruit plate 12.00  
seasonal fresh fruit + french vanilla yogurt
- yogurt parfait 12.00  
seasonal fresh fruit, hearty granola & french vanilla yogurt in one bowl

# eggs and more

breakfast served Monday - Friday 7:00am-2:30pm Saturday & Sunday 7:00 am-4pm

farm fresh eggs + toast 13.00  
three eggs any style served with oven roasted rosemary potatoes & choice of toast

country breakfast 13.00  
three buttermilk pancakes topped with strawberries + bananas & three eggs any style  
choose one: applewood smoked bacon, chicken apple sausage, or turkey sausage

## build omelette or scramble

+rosemary potatoes & choice of toast 13.00

please choose three of the following:

applewood smoked bacon  
turkey sausage  
chicken apple sausage  
oven-roasted ham  
chorizo  
marinated tofu  
veggie sausage  
wild rice  
kalamata olives

sautéed spinach  
sautéed mushrooms  
chopped tomatoes  
onions  
roasted peppers  
broccoli  
asparagus  
sun-dried tomatoes  
fresh herbs

aged swiss  
aged cheddar  
goat cheese  
imported feta  
provolone  
monterey jack  
pepper jack  
gorgonzola  
vegan cheese

### additions

egg whites 1.75  
avocado 2.50  
grilled chicken 3 .95  
prosciutto 2.95  
carnitas 2.95  
smoked salmon 3.95  
tiger shrimp 3.95  
lobster 7.00

cobb omelette 14.00  
grilled chicken, applewood smoked bacon, gorgonzola, vine-ripened tomatoes & avocado  
+rosemary potatoes & choice of toast

shrimp + lobster omelette 15.00  
black tiger shrimp & chunks of maine lobster, spinach & vine-ripened tomatoes topped with chardonnay dill hollandaise  
+rosemary potatoes & choice of toast

the new leo's special 14.00  
lox + eggs + onions scrambled with cream cheese & capers  
+rosemary potatoes & choice of toast

south of the border 13.00  
black beans, avocado, roasted bell peppers, serrano chilies & aged-cheddar cheese  
homemade salsa, sour cream on the side + flour or corn tortillas

## buenos dias los angeles

breakfast tostadas 13.00  
grilled chicken, black beans, scrambled eggs, guacamole & pico de gallo stacked on two fried corn tortillas  
topped with cilantro, crème fraîche & cotija cheese  
+fruit

breakfast enchiladas 13.00  
three corn tortillas stuffed with grilled chicken & sautéed spinach topped with enchilada sauce, crème fraîche + cotija cheese  
side three scrambled eggs & black beans

chilaquiles 13.00  
corn chips, topped with mexican-style tomato sauce, monterey jack + aged cheddar cheese with side scrambled eggs & black beans  
sour cream + guacamole

huevos rancheros 13.00  
three crispy corn tortillas topped with black beans, three eggs over medium, homemade tomato salsa, avocado & sour cream  
+rosemary potatoes

breakfast quesadilla 13.00  
grilled chicken breast, scrambled eggs, spinach, monterey jack + aged cheddar cheese grilled in a flour tortilla  
sour cream + guacamole + pico de gallo on side  
+fruit

our aroma classic burrito 13.00  
three scrambled eggs, black beans, applewood smoked bacon & monterey jack + aged cheddar cheese  
sour cream + guacamole + pico de gallo on side  
+fruit

wild veggie burrito 13.00  
egg whites, steamed wild and brown rice medley, spinach, roasted bell peppers & monterey jack + aged cheddar cheese  
sour cream + guacamole + pico de gallo on side  
+fruit

## extras

cathryn's potatoes 6.95  
three grilled hash brown stacks, sour cream & chive + side applesauce

rosemary potatoes 3.50  
seasoned oven roasted red potatoes

meats 4.95  
applewood smoked bacon, chicken apple sausage, turkey sausage, or oven-roasted ham

bagels//ask server for bagel choices 4.00  
add sliced tomato & red onion 3.50  
add smoked salmon 5.95

toast + jam 3.50  
country white sourdough, 9-grain wheat, marbled rye, or olive

## sides...

two eggs 3.50  
yogurt 3.50  
fruit 3.95  
berries 5.95  
black beans 3.50  
wild & brown rice 3.50  
sliced tomatoes 3.00  
avocado or guacamole 2.50  
corn or flour tortillas 2.50  
hollandaise sauce 2.00

## smoothies

fruit blended with apple juice or orange juice 5.00

strawberry + banana  
blueberry + banana + strawberries  
pineapple + mango + banana  
raspberry + strawberries + mangos  
\*add soy, almond, or rice milk .75

coffee & tea company

# starters

house made guacamole & warm tortilla chips 9.00  
 macaroni & cheese 10oz 9.00  
 three dungeness crab cakes + ancho aioli 12.00  
 homemade hummus & warm wheat pita 7.00  
 kobe sliders 14.00  
 three kobe sliders on mini brioche buns with arugula, applewood smoked bacon, red onions & pepper jack cheese  
 cup or bowl soup of the day 5.00 c /7.00 b

# salads

jerk chicken salad 14.00  
 jerk chicken breast, artichoke hearts, cherry tomatoes, kalamata olives & red onions on a bed of romaine  
 + our creamy herbed ranch

grilled salmon salad 14.00  
 grilled salmon, red onions, tomatoes, cucumbers & capers on a bed of mixed baby greens  
 +balsamic vinaigrette

grilled shrimp salad 14.00  
 grilled shrimp, crumbled bacon, seasonal berries, candied walnuts, blue cheese atop arugula + spinach  
 +pomegranate vinaigrette

classic cobb salad 14.00  
 marinated grilled chicken breast, hard-boiled egg, tomato, applewood smoked bacon, bleu cheese, avocado, romaine+iceberg  
 +balsamic vinaigrette

grilled new york steak salad 14.00  
 grilled new york steak, cherry tomatoes, gorgonzola & red onions on a bed of romaine  
 +aroma buttermilk ranch

roasted beet salad 13.00  
 red & golden beets, mango, candied walnuts & crumbled goat cheese atop mixed baby greens  
 +beet vinaigrette

goat cheese + walnut salad 13.00  
 mixed baby greens, herb encrusted goat cheese rounds, candied walnuts, tomatoes & cucumbers  
 +balsamic vinaigrette

chopped salad 12.00  
 mixed baby greens, gorgonzola, red beets, toasted pine nuts, dried cranberries & red onion  
 +balsamic vinaigrette

mexican tortilla salad in fried tortilla shell 13.00  
 grilled marinated chicken, tomatoes, black beans, aged cheddar cheese, avocado, tortilla strips & romaine lettuce  
 + santa fe ranch

wild rice + tofu salad 13.00  
 wild rice, marinated tofu, carrots, cucumbers, cherry tomatoes & sliced avocado on a bed of baby mixed greens  
 +lemon-herb vinaigrette

aroma caesar salad 11.00  
 crisp romaine and parmesan tossed in our house caesar dressing with pesto herbed crostini

aroma house salad 11.00  
 mixed baby greens with cucumber, cherry tomatoes, carrots & parmesan cheese  
 +balsamic vinaigrette

salad additions:

crumbled applewood	smoked bacon 2.50	new york steak	6.25	salmon burger	5.25
grilled chicken	3.95	kobe burger	6.00	scoop tuna salad	4.00
marinated tofu	3.95	aroma burger	5.25	scoop egg salad	4.00
grilled salmon	6.95	turkey burger	5.25	wild & brown rice	3.50
black tiger shrimp	5.95	veggie burger	5.25	black beans	3.00
two crab cakes	7.00	sliced avocado	2.50		

# taCo bar

pick one from each line listed below

three soft corn tacos served with rice & beans 13.00  
 pick one: steak, carnitas, chorizo or chicken  
 pick one: peppers & onions, corn relish or onions & cilantro  
 pick one: avocado & cotija cheese, guacamole & cheddar or sun-dried tomatoes & goat cheese  
 \*no modifications

# burgers

add applewood bacon 2.50//add avocado 2.50

kobe bleu burger 14.00  
 bleu cheese, applewood smoked bacon, tomato, mixed baby greens on rosemary focaccia

classic aroma burger 13.00  
 caramelized onions, monterey jack, tomato & shredded iceberg lettuce on a brioche bun

turkey burger 13.00  
 caramelized onions, cheddar cheese, tomato & shredded iceberg lettuce on a brioche bun

salmon burger 13.00  
 homemade salmon burger served on a challah bun with mixed greens, tomatoes, red onion & avocado  
 +cilantro pesto

aroma veggie burger 12.00  
 (brown rice, oatmeal, beets, onions, black beans, carrots, mushrooms, celery & salt + pepper)  
 served with caramelized onions, tomato, aged-cheddar cheese, & shredded iceberg lettuce on a brioche bun

# wRaps

all wraps are pressed in a flour tortilla

jerk chicken wrap 13.00  
 jerk chicken, red onion, baby mixed greens, mango chutney & mozzarella cheese

veggie wrap 13.00  
 grilled vegetable patty, celery, shredded carrots, cherry tomatoes, iceberg lettuce, mozzarella cheese & poppyseed dressing

aroma wrap 13.00  
 carolina smoked turkey breast, applewood smoked bacon, gorgonzola, avocado, romaine, tomatoes & green goddess dressing

crispy chicken wrap 13.00  
 crispy chicken, romaine, tomatoes, corn, red onions, pepper jack cheese & chipotle aioli

# a different approach

- mediterranean plate 12.00  
our hummus and tabbouleh served with greek salad & whole grain pita bread  
+balsamic vinaigrette
- warm brie plate 12.00  
warm wedge of brie served with crostinis, sliced apples, berries, dried fruits & nuts drizzled with honey
- caprese plate 12.00  
slices of fresh mozzarella, fresh basil leaves & sliced vine-ripened tomatoes drizzled with basil olive oil
- hummus + toast + veggies 11.00  
our hummus, toasted olive bread, fresh carrots & bell peppers
- sautéed vegetable platter 10.00  
broccoli, asparagus, mushrooms, carrots & spinach sautéed in fresh garlic oil
- tofu rice bowl 12.00  
sautéed wild rice, marinated tofu, broccoli, scallions, serrano chilies & roasted bell peppers
- hummus stir-fry 12.00  
our homemade hummus, grilled peppers, mushroom & onions + warmed pita

## panini & melts

add applewood bacon 2.50//add avocado 2.50

- turkey pesto panino 13.00  
smoked turkey breast, swiss cheese, tomato & our fresh pesto sauce grilled on focaccia
- chipotle steak panino 13.00  
chipotle steak, arugula, red onions, provolone cheese & red chili pesto grilled on focaccia
- roast beef panino 13.00  
roast beef, aged cheddar, caramelized onions & horseradish aioli grilled on focaccia
- chicken + prosciutto panino 13.00  
marinated grilled chicken breast, imported prosciutto, provolone, sun-dried tomatoes, arugula & sage grilled on focaccia
- grilled vegetable panino 13.00  
grilled marinated eggplant, zucchini, yellow squash, tomatoes, caramelized onions & pepper jack cheese grilled on focaccia
- brie + apple panino 13.00  
brie cheese, granny smith apples & caramelized onions grilled on focaccia
- caprese press 13.00  
buffalo mozzarella, roma tomatoes olive oil & fresh basil on a toasted baguette
- grilled tuna melt 13.00  
white albacore tuna salad with aged cheddar & tomato on choice of grilled bread
- grilled turkey hummus melt 13.00  
smoked turkey breast, aged cheddar, hummus & basil on choice of grilled bread

## specialty sand+wiches

add applewood bacon 2.50//add avocado 2.50

- lobster club 15.00  
toasted brioche, fresh maine lobster, romaine, sliced tomatoes & applewood smoked bacon with a ancho aioli
- grilled salmon sandwich 14.00  
toasted olive bread, fresh grilled salmon, romaine, tomato & lemon-dill aioli
- crab cake sandwich 14.00  
dungeness crabmeat and homemade coleslaw on a toasted challah bun served with ancho aioli
- burrata blt 13.00  
a rustic baguette, pesto, tomatoes, applewood smoked bacon, arugula & burrata cheese
- turkey reuben 13.00  
carolina smoked turkey breast, swiss cheese, 1000 island dressing & sauerkraut grilled on marbled rye bread
- veggie reuben 12.00  
vegetable patty, swiss cheese, 1000 island dressing & sauerkraut grilled on marbled rye bread
- grilled chicken sandwich 13.00  
marinated grilled chicken breast, mozzarella, romaine & tomatoes on a rustic roll with whole grain mustard + mayonnaise

## basics

add applewood bacon 2.50//add avocado 2.50

- turkey breast 11.50  
smoked turkey breast, romaine, tomato, whole grain mustard & mayonnaise on choice of bread
- blt + a 11.50  
applewood smoked bacon, romaine, vine-ripened tomatoes, avocado & mayonnaise on choice of bread
- tuna salad sandwich 11.50  
solid white albacore mixed with a hint of dijon & celery, romaine, tomato, mustard + mayonnaise on choice of bread
- egg salad sandwich 11.00  
romaine, tomato, mayonnaise & mustard on choice of bread
- grilled cheese 11.00  
aged cheddar + monterey jack cheese with sliced tomatoes on choice of bread
- cheese quesadilla 11.50  
aged cheddar + monterey jack cheese ~ sour cream + guacamole + pico de gallo on side  
+fruit

## sides...

- french fries classic, garlic & herbs, or curly 5.95
- coleslaw 3.50
- egg salad 4.00
- tuna salad 4.00
- sautéed broccoli or spinach + fresh garlic 6.00
- wild & brown rice 3.50
- black beans 3.50
- fruit side 3.95
- side berries 5.95

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES OR RESTRICTIONS

