

# aroma specials

breakfast served M-F 7:00am-2:30pm Saturday & Sunday 7:00am-4pm

salmon stack 14.95

two potato pancakes, smoked salmon, two poached eggs, & topped with dill hollandaise + fruit

poached eggs & kale salad 14.00

kale, caramelized onions, pine nuts, applewood smoked bacon, asparagus, & two poached eggs topped with shaved parmesan cheese + french bread wedge

breakfast skillet 14.00

yukon potatoes, aged cheddar + monterey jack cheese, bell peppers, onion, ham, & spinach topped with fried eggs + french bread wedge

eggs benedict 14.00

prosciutto & two poached eggs on toasted focaccia topped with tarragon hollandaise + fruit

carnitas benedict 14.00

slow cooked carnitas, peppers, onions, & two poached eggs on toasted ciabatta topped with santa fe hollandaise + fruit

chipotle steak benedict 14.50

chipotle steak, grilled tomatoes, sautéed spinach & two poached eggs on toasted ciabatta topped with santa fe hollandaise + fruit

caprese benedict 13.50

toasted ciabatta topped with fresh mozzarella, sliced tomatoes, fresh basil, two poached eggs & parmesan cheese + fruit

eggs + veggies + melted brie 14.00

sautéed carrots, broccoli, asparagus, & spinach on sourdough toast with melted brie + swiss cheese, topped with two eggs over medium

smoked salmon plate 16.00

smoked salmon, cream cheese, sliced tomatoes, red onions, lemon & capers with choice of bagel

vegan breakfast 14.00

sautéed spinach, black beans, sautéed onions, broccoli & vegan mozzarella cheese + rosemary potatoes & GF Vegan white bread

power breakfast 14.00

grilled chicken breast, egg whites, & wheat toast + fruit

master of the universe 14.00

our turkey burger patty, scrambled egg whites, spinach, & side black beans + flour or corn tortillas

the hulk 14.00

three scrambled eggs, grilled chicken breast, mushrooms, broccoli, & asparagus with goat or feta cheese + wheat toast

## breakfast sandwiches

aroma breakfast sandwich 14.00

scrambled eggs, aged cheddar cheese, & tomato with choice of crumbled applewood smoked bacon, diced chicken apple or diced turkey sausage + rosemary potatoes

brie & applewood smoked bacon panino 14.00

toasted focaccia with scrambled eggs, applewood smoked bacon, sliced apples, & brie cheese + rosemary potatoes

breakfast bagel blt+a 15.00

fried eggs, tomatoes, applewood smoked bacon, arugula, avocado, monterey jack + aged cheddar cheese + fruit

prosciutto + eggs 14.00

imported prosciutto, scrambled eggs, provolone cheese, sun-dried tomatoes & spinach grilled on focaccia + rosemary potatoes

garden variety grilled on focaccia 14.00

fresh basil, asparagus, zucchini, roasted bell peppers, two eggs over-medium & goat cheese + rosemary potatoes

avocado toast + poached eggs 13.50

choice of toast + avocado, parmesan cheese, & arugula + fruit

## sweeter the griddle

croissant or brioche french toast 12.00

topped with strawberries & bananas + butter & maple syrup

classic full stack = four buttermilk pancakes 12. or short stack = two buttermilk pancakes 6. pick two!

strawberries, bananas, blueberries, granola, raisins, chocolate chips, bacon, or honey walnuts + butter & maple syrup any additional toppings .75

## cereals & such

irish oatmeal 11.00

steel-cut oatmeal topped with bananas & golden raisins + served with brown sugar & steamed milk on side

hearty granola full order 12.00 half order 7.00

oats, almonds, sunflower seeds, & fresh bananas + cold or steamed milk

yogurt parfait 12.00 seasonal fruit, granola, & topped with low fat vanilla yogurt

coffee & tea company

# eggs & more

breakfast served M-F 7:00am-2:30pm Saturday & Sunday 7:00am-4pm

farm fresh eggs + toast 14.00 add applewood bacon 3.00//add avocado 3.00  
three eggs any style served with oven roasted rosemary potatoes, & choice of toast

country breakfast 14.50  
three buttermilk pancakes topped with strawberries + bananas, & three eggs any style  
choose one: applewood smoked bacon, chicken apple sausage, or turkey sausage

## build omelette/scramble

+ rosemary potatoes & choice of toast 14.00

please choose three of the following:

applewood smoked bacon  
turkey sausage  
chicken apple sausage  
oven-roasted ham  
fresh herbs  
marinated tofu  
asparagus  
wild rice  
kalamata olives

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

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

### additions

egg whites 1.75  
avocado 3.00  
grilled chicken 4.00  
prosciutto 2.95  
carnitas 2.95  
smoked salmon 3.95  
tiger shrimp 3.95  
lobster 7.00

cobb omelette 14.50  
grilled chicken, applewood smoked bacon, gorgonzola, vine-ripened tomatoes, & avocado  
+ rosemary potatoes, & choice of toast

shrimp + lobster omelette 17.00  
black tiger shrimp & chunks of maine lobster, spinach, & vine-ripened tomatoes topped with dill hollandaise  
+ rosemary potatoes, & choice of toast

the new leo's special 15.00  
lox + eggs + onions scrambled with cream cheese, & capers  
+ rosemary potatoes, & choice of toast

south of the border 14.00  
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 angelos

breakfast tostadas 14.50  
grilled chicken, black beans, scrambled eggs, guacamole & pico de gallo stacked on two fried corn tortillas  
topped with cilantro, crème fraîche, & cotija cheese  
+ fruit

chilaquiles 13.50  
corn chips, topped with mexican-style tomato sauce, monterey jack + aged cheddar cheese  
with side scrambled eggs, & black beans sour cream, + guacamole

huevos rancheros 13.50  
crispy corn tortillas, black beans, three eggs over medium, homemade tomato salsa, avocado, & sour cream  
+ rosemary potatoes

breakfast quesadilla 14.50  
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

aroma classic burrito 14.00  
scrambled eggs, black beans, crumbled applewood smoked bacon, & monterey jack + aged cheddar cheese  
sour cream + guacamole + pico de gallo on side  
+ fruit

wild veggie burrito 14.00  
egg whites, steamed wild & brown rice medley, spinach, roasted peppers, & monterey jack + aged cheddar cheese  
sour cream + guacamole + pico de gallo on side  
+ fruit

## extras

seasoned oven rosemary roasted red potatoes 4.00  
meats 5.25  
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 4.00  
country white sourdough, wheat, marbled rye, olive, or (gf/vegan white or millet)

## sides...

two eggs 4.00  
yogurt 4.00  
fruit 4.50  
berries 6.00  
black beans 3.50  
wild & brown rice 4.00  
sliced tomatoes 3.00  
avocado or guacamole 3.00  
corn or flour tortillas 2.50  
hollandaise sauce or pesto 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

ee & tea company

# starters

house made guacamole & warm tortilla chips 11.00  
three dungeness crab cakes + sweet n' spicy aioli 13.00  
homemade hummus & warm wheat pita 7.00  
cup or bowl soup of the day 5.00 c / 7.00 b  
macaroni & cheese 10.00

# 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 15.50  
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 with grilled marinated chicken 15.50  
chicken breast, hard-boiled egg, tomato, applewood smoked bacon, bleu cheese, avocado, romaine+iceberg + balsamic vinaigrette

grilled new york steak salad 15.00  
grilled new york steak, cherry tomatoes, gorgonzola, & red onions on a bed of romaine + aroma buttermilk ranch

roasted beet salad 14.00  
red & golden beets, mango, candied walnuts, & crumbled goat cheese atop mixed baby greens + beet vinaigrette

goat cheese + walnut salad 14.00  
mixed baby greens, herb encrusted goat cheese rounds, candied walnuts, tomatoes, & cucumbers + balsamic vinaigrette

chopped salad 13.00  
mixed baby greens, gorgonzola, red & golden beets, toasted pine nuts, dried cranberries, & red onion + balsamic vinaigrette

mexican tortilla salad in fried tortilla shell with grilled marinated chicken 14.00  
chicken breast, tomatoes, black beans, aged cheddar cheese, avocado, tortilla strips, & romaine lettuce + santa fe ranch

wild rice + tofu salad 14.00  
wild rice, marinated tofu, carrots, cucumbers, cherry tomatoes, & sliced avocado on a bed of baby mixed greens + lemon-herb vinaigrette

aroma caesar salad 12.00  
crisp romaine + parmesan tossed in our house caesar dressing with pesto herbed crostinis

aroma house salad 12.00  
mixed baby greens with cucumber, cherry tomatoes, carrots, & parmesan cheese + balsamic vinaigrette

salad additions:

crumbled bacon 2.50	new york steak 7.00	salmon burger 5.50
grilled chicken 4.00	kobe burger 6.25	scoop tuna salad 5.00
marinated tofu 3.95	carnitas 5.50	wild & brown rice 3.50
grilled salmon 7.25	turkey burger 6.00	black beans 3.00
black tiger shrimp 6.00	veggie burger 5.50	extra dressing .75 (up to 4 complimentary)
two crab cakes 7.00	sliced avocado 3.00	

# taCo bar

pick one from each line listed below **\*no modifications**

three soft corn tacos served with rice & beans 14.00  
pick one: steak, carnitas, or chicken  
pick one: peppers + onions, corn relish or onions + cilantro  
pick one: avocado + cotija cheese, guacamole + cheddar or jalapeños + jack & cheddar cheese

# burgers

add applewood bacon 3.00//add avocado 3.00

classic aroma burger made with kobe beef 15.00  
caramelized onions, monterey jack, tomato, & shredded iceberg lettuce on a brioche bun

turkey burger 14.50  
caramelized onions, cheddar cheese, tomato, & shredded iceberg lettuce on a brioche bun

salmon burger 14.50  
homemade salmon burger served on a challah bun with mixed greens, tomatoes, red onion, & avocado + cilantro pesto \*contains pinenuts

aroma veggie burger 13.00  
brown wild 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 14.00  
jerk chicken, red onion, baby mixed greens, mango chutney, & mozzarella cheese

aroma wrap 14.00  
smoked turkey breast, applewood smoked bacon, gorgonzola, avocado, romaine, tomatoes, & green goddess dressing

crispy chicken wrap 14.25  
crispy chicken, romaine, tomatoes, corn, red onions, pepper jack cheese, & chipotle aioli

# a different approach

- mediterranean plate 12.50  
our hummus and tabbouleh served with greek salad, & whole grain pita bread  
+ balsamic vinaigrette
- warm brie plate 13.00  
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
- sautéed vegetable platter 10.00  
broccoli, asparagus, mushrooms, carrots, & spinach sautéed in fresh garlic oil
- tofu rice bowl 13.00  
sautéed wild rice, marinated tofu, broccoli, scallions, serrano chilies, & roasted bell peppers

## panini & melts

add applewood bacon 3.00//add avocado 3.00

- turkey pesto panino 13.50  
smoked turkey breast, swiss cheese, tomato, & our fresh pesto sauce grilled on focaccia
- chipotle steak panino 14.00  
chipotle steak, arugula, red onions, provolone cheese, & red chili pesto grilled on focaccia
- grilled marinated chicken + prosciutto panino 14.00  
chicken breast, imported prosciutto, provolone, sun-dried tomatoes, arugula, & sage grilled on focaccia
- grilled marinated vegetable panino 13.50  
grilled eggplant, zucchini, squash, tomatoes, caramelized onions, & pepper jack cheese grilled on focaccia
- caprese press 13.50  
buffalo mozzarella, sliced tomatoes olive oil, & fresh basil on a toasted baguette
- grilled tuna melt 13.50  
white albacore tuna salad with aged cheddar, & tomato on choice of grilled bread
- grilled turkey hummus melt 13.50  
smoked turkey breast, aged cheddar, hummus, & basil on choice of grilled bread

## specialty sand+wiches

add applewood bacon 3.00//add avocado 3.00

- lobster club on toasted brioche 17.00  
fresh maine lobster, romaine, sliced tomatoes, & applewood smoked bacon with a sweet n' spicy aioli
- grilled salmon sandwich 16.00  
toasted olive bread, fresh grilled salmon, romaine, tomato, & lemon-dill aioli
- crab cake sandwich 16.00  
dungeness crabmeat and homemade coleslaw on a toasted challah bun served with sweet n' spicy aioli
- burrata blt 14.00  
a rustic baguette, pesto, tomatoes, applewood smoked bacon, arugula, & burrata cheese
- turkey reuben 14.00  
carolina smoked turkey breast, swiss cheese, 1000 island dressing, & sauerkraut grilled on marbled rye bread
- grilled marinated chicken sandwich 14.00  
chicken breast, mozzarella, romaine, & tomatoes on a ciabatta roll with whole grain mustard + mayonnaise

## basics

add applewood bacon 3.00//add avocado 3.00

- turkey breast 12.00  
smoked turkey breast, romaine, tomato, whole grain mustard, & mayonnaise on choice of bread
- blt + a 12.50  
applewood smoked bacon, romaine, vine-ripened tomatoes, avocado, & mayonnaise on choice of bread
- tuna salad sandwich 11.50  
solid white albacore mixed with dijon, & celery, romaine, tomato, mustard + mayonnaise on choice of bread
- grilled cheese 11.00  
aged cheddar + monterey jack cheese with sliced tomatoes on choice of bread  
+ fruit
- 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 6.95
- coleslaw 3.50
- tuna salad 5.00
- sautéed broccoli or spinach, + fresh garlic 6.25
- wild & brown rice or spanish rice 4.00
- black beans 3.50
- fruit side 4.50
- side berries 6.00

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

coffee & tea company