

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

cauliflower rice breakfast bowl 15.00
brussels sprouts, broccoli, cauliflower rice, tomatoes, scallions, & serrano chilies topped with two eggs over medium or marinated tofu w/sesame + soy sauce

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 & choice of bread

brie & applewood smoked bacon panino 14.00
toasted focaccia with scrambled eggs, applewood smoked bacon, sliced apples, & brie cheese + rosemary potatoes

breakfast bagel or buttermilk biscuit blt+a 15.50
fried eggs, tomatoes, applewood smoked bacon, arugula, avocado, monterey jack + aged cheddar cheese + fruit

prosciutto + eggs 15.00
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 14.00
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

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

breakfast skillet 14.00
red potatoes, aged cheddar + monterey jack cheese, bell peppers, onion, ham, & spinach topped with fried eggs
+ french bread wedge

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 5.50
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 18.00
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

buenos dias * Sour Cream Upon Request

south of the border omelette 14.00
black beans, avocado, roasted bell peppers, serrano chilies, & aged-cheddar cheese
homemade salsa + flour or corn tortillas

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, + guacamole

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

breakfast quesadilla 14.50
grilled chicken breast, scrambled eggs, spinach, monterey jack + aged cheddar cheese
grilled in a flour tortilla, + 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
+ 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
guacamole + pico de gallo on side
+ fruit

extras

oven roasted rosemary 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 (sub gf/vegan white or millet .75)

sides...

two eggs 5.00
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 6.00

strawberry + banana
blueberry + banana + strawberries
pineapple + mango + banana
raspberry + strawberries + mangos

*add almond, soy, coconut, or oat milk .75

starters

house made guacamole & warm tortilla chips	11.00
three dungeness crab cakes + sweet n' spicy aioli	14.00
homemade hummus & warm wheat pita	7.00
cup or bowl soup of the day	6.00 c / 8.00 b
macaroni & cheese	10.00
panko fried chicken + honey mustard	12.00

salads

all salad dressings are made in house daily

jerk chicken salad	14.00		
jerk chicken breast, artichoke hearts, cherry tomatoes, kalamata olives, red onions, with mixed baby greens our creamy herbed ranch			
grilled salmon salad	16.00		
grilled salmon, red onions, tomatoes, cucumbers & capers, on a bed of mixed baby greens + balsamic vinaigrette			
grilled shrimp salad	15.00		
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, with mixed baby greens + balsamic vinaigrette			
grilled new york steak salad	16.00		
grilled new york steak, cherry tomatoes, gorgonzola & red onions, with mixed baby greens + 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, jack & cheddar cheese, avocado, tortilla strips, with mixed baby greens + santa fe ranch			
wild rice + tofu salad	14.00		
wild rice, marinated tofu, carrots, cucumbers, cherry tomatoes, & sliced avocado on a bed of mixed baby greens + lemon-herb vinaigrette			
aroma caesar salad	12.00		
mixed baby greens + 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			
<u>salad additions:</u>			
crumbled bacon	2.50	new york steak	7.00
grilled chicken	4.00	kobe burger	6.25
marinated tofu	3.95	carnitas	5.50
grilled salmon	7.25	turkey burger	6.00
black tiger shrimp	6.00	veggie burger	5.50
two crab cakes	7.00	sliced avocado	3.00
		salmon burger	5.50
		scoop tuna salad	5.00
		wild & brown rice	3.50
		black beans	3.00
		extra dressing	.75 (up to 4 complimentary)

tacos or a bowl?

choose 1: steak, <u>or</u> carnitas, <u>or</u> chicken	14.00
choose 1: peppers + onions, <u>or</u> corn relish <u>or</u> onions + cilantro	
choose 1: avocado + cotija cheese, <u>or</u> guacamole + cheddar, <u>or</u> roasted serranos + jack & cheddar cheese	
includes homemade spanish rice, & black beans	

***no modifications**

burgers

add applewood bacon	3.00	add avocado	3.00
classic aroma burger made with kobe beef	15.00		
caramelized onions, monterey jack, tomato, & mixed baby greens on a brioche bun			
turkey burger	15.00		
caramelized onions, cheddar cheese, tomato, & mixed baby greens on a brioche bun			
salmon burger	16.00		
homemade salmon burger served on a challah bun with mixed baby 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, with mixed baby greens on a brioche bun			

wRaps

all wraps are pressed in a flour tortilla with mixed greens	
jerk chicken wrap	14.00
jerk chicken, red onions, baby mixed greens, mango chutney & mozzarella cheese	
aroma wrap	14.00
smoked turkey breast, applewood smoked bacon, gorgonzola, avocado, tomatoes, & greek goddess dressing	
crispy chicken wrap	14.25
crispy chicken, 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 13.00
warm wedges of brie, sliced seasonal fruit, dried fruits, & nuts
honey mustard, seasonal jam & crostini toast

caprese plate 13.00
slices of fresh mozzarella, fresh basil leaves, & sliced vine-ripened tomatoes drizzled with basil olive oil

sautéed vegetable platter 10.00
broccoli, brussels sprouts, 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
with sesame + soy sauce

panini & melts

add applewood bacon 3.00//add avocado 3.00

turkey pesto panino 14.00
smoked turkey breast, swiss cheese, tomato, & our fresh pesto sauce grilled on focaccia

chipotle steak panino 15.00
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 tomato pesto, 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 14.00
buffalo mozzarella, sliced tomatoes olive oil, & fresh basil on a toasted baguette

grilled tuna melt 14.00
white albacore tuna salad with aged cheddar, & tomato on choice of grilled bread

grilled turkey hummus melt 14.00
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 18.00
fresh maine lobster, mixed baby greens, sliced tomatoes, applewood smoked bacon & a sweet n' spicy aioli

grilled salmon sandwich 16.00
toasted olive bread, fresh grilled salmon, mixed baby greens, 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
smoked turkey breast, swiss cheese, 1000 island dressing, & sauerkraut grilled on marbled rye bread

grilled marinated chicken sandwich 14.00
chicken breast, mozzarella, 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, mixed baby greens, tomato, whole grain mustard, & mayonnaise on choice of bread

blt + a 12.50
applewood smoked bacon, mixed baby greens, vine-ripened tomatoes, avocado, & mayonnaise on choice of bread

tuna salad sandwich 11.50
solid white albacore mixed with dijon & celery, mixed baby greens, tomato, mustard + mayonnaise
on choice of bread

grilled cheese 11.00
aged cheddar + monterey jack cheese on choice of bread
+ fruit

cheese quesadilla 11.50
aged cheddar + monterey jack cheese + guacamole + pico de gallo on side (sour cream upon request)
+ fruit

sides...

french fries classic, garlic & herbs, or curly 6.95

coleslaw 3.50

tuna salad 5.00

sautéed broccoli, spinach, or brussels sprouts + fresh garlic 6.25

wild & brown rice or spanish rice 4.00

black beans 3.50

fruit side 4.50

side berries 6.00