

SAVORY CRÊPES

SAY CHEESE

scrambled eggs, choice of cheese

BURRITO

[chipotle crêpe]

- CHORIZO eggs, jack, salsa negra, avocado, cotija

- SOBRASADA heritage beans, eggs, avocado, potato brava

PAPA K

Hassayampa ham, eggs, chili jack, roasted mushroom

PAPRIKA CHICKEN

fontina, radish top chimi, spring salad

TAHINI CHICKEN

hummus, farm pickles, fried chickpeas

JAMAICAN JERK PORK SAUSAGE

fontina, potato brava, mixed greens

FARM VEGETABLE

[wheat, buckwheat, or chickpea]
curried vegetables, farm pickles, spring salad
+ Arizona herb roasted chicken

LIMITED AVAILABILITY

HUMMUS

[chickpea crêpe]
fried chickpeas, pistachio herb olive oil, Castelvetro olives

GRAND PRIX

[coffee crêpe]
pork belly, espresso maple, crème fraîche, egg up

CRÊPE-STADA

heritage beans, avocado, fermented vegetables, egg up, cotija

OCTOPUS TOSTADAS

pork chorizo, hummus, avocado, salsa negra, cilantro cotija

SWEET CRÊPES

PURE MAPLE

Tahitian vanilla bean

LEMON DROP

lemon curd, hibiscus gel

AZ HONEY

mission figs, toasted pepita

VANILLA BEAN

marinated strawberries, salted caramel, candied pistachio

MAPLE BUTTER

brûlée banana, spiced pecans, pure maple

FIRST TIME

Nutella, banana brûlée

SECOND TIME

Nutella, brûlée banana, marinated strawberries

LIMITED AVAILABILITY

ODE TO A SUNDAE

[chocolate crêpe]
vanilla custard, berries, caramel, banana, candied pistachio

DULCE DE LECHE

[coffee crêpe]
coconut milk dulce, banana ceviche, candied pepita

BUCKWHEAT & HONEY

[buckwheat crêpe]
lemon curd, Sonoran blossom honey, AZ pecans

SIDES

EGGS

- FRIED
[you call it]
- SOFT SCRAMBLED

CAST IRON TOAST, OLIVE OIL, SEA SALT

MIXED FRUIT

[ask server]

FARM SALAD

FRIED CASTELVETRANO OLIVES

CB BREAKFAST FAVORITES

CRÊPE BAR ORIGINAL CEREAL

spelt, oats, almonds & pistachio, stone fruit

PORRIDGE

toasted Irish oats, maple, brown sugar, pear chutney

CULTURED YOGURT

[ABY 611 Dairy Connection]
mixed fruit, AZ honey, toasted pepitas

BRIOCHE

LEMON CURD, MIXED FRUIT, CANDIED PECANS

cast iron toasted

TEMPURA DULCE DE LECHE

coffee custard, seasonal chutney, spiced pepita

FEATURED FARMERS AND PURVEYORS

more offerings on reverse

•wait times vary because we cook to order. enjoy and be inspired. thank you

•takeaway limited. for the highest quality, we encourage dine-in.

items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

MAKERS MENU

LIMITED AVAILABILITY
SHOWCASING OUR FRIENDS

OUR FARMER

Steadfast 27 mi

LITTLE GEMS

candied pepita, pickled lettuce core, tahini green dressing

MIXED LETTUCES AND GREENS

farm pickles, Turkish chili, hard aged cheese, Heft croutons

SLICED TOMATO

basil, charred leek vinaigrette, Heft toast crumbles

CHEESE DIP

[crêpe chips]

smashed burrata, tomato relish, herb salad

OUR BREAD MAKER

Heft Bread

CAST IRON TOASTED

CULTURED BUTTER AZ honey, mission figs, sea salt

NUTELLA mixed nuts, stone fruit

AVOCADO urfa biber chili, hen egg

BEVERAGES

SOFT BEVERAGES

San Pellegrino, blood orange

San Pellegrino, sparkling h20

Milk

12oz/355ml whole or low - fat

Mexican Coke

Orange Juice

12oz/355ml Simply or seasonally hand squeezed

TEA

Bellocq Tea Atelier

no. 38 majorelle mint

no. 35 earl grey

no. 01 Bellocq breakfast

no. 12 le hammeau

iced tea

includes refill

chai

21 AND OVER

Sparkling Brut, JP Chenet

[France]

mimosa

- by the glass

- by the bottle [for 4-6 people]

carafe of juice, grand marnier

ESPRESSO

Heart Coffee Roasters

solo shot

macchiato

americano

cappuccino

latte

honey

caramel, sea salt

vanilla

dark chocolate mocha

Moroccan, spices & honey

Tahitian vanilla maple

the business

cold brew, espresso shot, steamed milk

COFFEE

Heart Coffee Roasters

cup

cold brew

16oz/475ml

V60, seasonal

• Iced, available with most drinks

• Milk, whole or low fat milk. Add + .50 for nut milk

• Size, dine-in 12oz/355ml, unless specified. take away 16oz/475ml