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**redmaplecafe.com**

# ALL DAY DINING MENU

## BREAKFAST SPECIALTIES

**FRIED CHICKEN LEMON VELVET WAFFLE - \$16.5**  
lemon velvet belgian waffle • jumbo fried chicken tender  
house-made ube mascarpone • lemon zest  
blackberry drizzle • powdered sugar • garnished with  
fresh blackberries • maple butter

**PORTOBELLO BENEDICT (GFV) - \$15**  
2 portobello mushrooms • herb roasted tomatoes  
sautéed spinach • sliced avocado • poached eggs  
topped with a house-made roasted red pepper sauce  
choice of breakfast potatoes or lime mint watermelon

**PAPAS CON CHORIZO - \$14**  
spanish chorizo sautéed with breakfast potatoes  
2 over-medium eggs • house-made lime crema  
house-made pico de gallo • cotija cheese

**BRISKET BREAKFAST BURRITO - \$15**  
flour tortilla • scrambled eggs • slow-roasted brisket  
onions & peppers • breakfast potatoes  
4 cheese mexican blend • house-made chipotle aioli  
served with a side of house-made salsa verde  
choice of breakfast potatoes or lime mint watermelon

**BREAKFAST BURRITO - \$13**  
choice of applewood bacon • turkey bacon • shaved ham  
chicken apple sausage • avocado • +.50¢ for chili lime bacon  
+\$1.5 for spanish chorizo • +\$1.5 for chicken breast  
+\$2 for brisket • +\$3 for beyond burger patty

flour tortilla • scrambled eggs • breakfast potatoes  
4 cheese mexican blend • house-made pico de gallo  
house-made green onion aioli • served with a side of  
house-made salsa verde • choice of breakfast potatoes  
or lime mint watermelon

**BREAKFAST QUESADILLA - \$14**  
spinach flour tortilla • scrambled eggs • chili lime bacon • avocado  
4 cheese mexican blend • green onion aioli • served with a side of  
sour cream • choice of breakfast potatoes or lime mint watermelon

**RED MAPLE BREAKFAST SANDWICH - \$14**  
2 over-medium eggs • herb roasted tomatoes • manchego cheese  
house-made chili lime bacon • smashed avocado • green onion aioli  
served on rosemary focaccia bread • choice of breakfast potatoes or lime  
mint watermelon

**BREAKFAST SANDWICH - \$12**  
choice of applewood bacon • turkey bacon • shaved ham  
chicken apple sausage • avocado OR .50¢ for chili lime bacon  
  
choice of toasted sourdough • multigrain • plain bagel  
cheese bagel • wrapped in a flour tortilla OR +.50¢ for croissant  
  
scrambled eggs • herb roasted tomatoes • cheddar cheese • green onion  
aioli • choice of breakfast potatoes or lime mint watermelon

## LIGHTER OPTIONS

**YOGURT PARFAIT - \$9**  
vanilla yogurt • sliced strawberries • topped with bee pollen  
organic granola on the side

**OATMEAL - \$10**  
oats • sides of fresh strawberries • brown sugar • sliced almonds • agave  
made with almond, oat or soy milk +\$1

## EGG DISHES

### TRADITIONAL BREAKFAST - \$11

2 eggs (any style) • choice of 2 slices applewood bacon, 2 slices turkey bacon  
OR 1/2 chicken apple sausage link • served with breakfast potatoes OR  
lime mint watermelon and choice of sourdough OR multigrain toast

### CREATE YOUR OWN SCRAMBLE OR OMELETTE - \$13

3 eggs with your choice of 3 items from the regular OR premium items below,  
served with breakfast potatoes OR lime mint watermelon,  
and choice of sourdough OR multigrain toast

### Regular Items (after 3, each additional .50¢)

mexican 4-cheese blend • swiss • pepper jack • muenster • provolone • cheddar  
spinach • mushrooms • red peppers • red onions • broccoli • tomatoes • black  
beans • applewood bacon • turkey bacon • shaved ham • chicken apple sausage

### Premium Items (add'l surcharges apply)

brisket - \$2 • spanish chorizo - \$1 • chili lime bacon - .50¢ • chicken breast - \$1.5  
feta cheese - .75¢ • goat cheese - .75 • avocado - .75¢ • red quinoa .50¢  
roasted red peppers - .50¢ • sun dried tomatoes - .50¢

## FRENCH TOAST / PANCAKES / WAFFLES

**SERVED WITH OUR SIGNATURE MAPLE BUTTER AND PURE MAPLE SYRUP**

*Additional servings of pure maple syrup after 2 are \$1/each*

**Add strawberries and/or bananas - \$2 • Add chocolate chips - \$2**

**LEMON RICOTTA BERRY BLISS FRENCH TOAST - \$14**  
thick-cut cinnamon bread • house-made lemon ricotta • fresh berries vanilla  
sauce drizzle • powdered sugar • lemon zest • whipped cream

**FRENCH TOAST - \$11**  
topped with powdered sugar • whipped cream

**BANANA BLUEBERRY PANCAKES - \$13.5**  
buttermilk pancakes with fresh blueberries • topped with sliced bananas  
sea salt caramel drizzle • topped with powdered sugar and whipped cream

**BUTTERMILK PANCAKES - Triple Stack - \$11 • Single - \$4**  
topped with powdered sugar • whipped cream on the side

**GLUTEN FREE PANCAKES - Triple Stack - \$13.5 • Single - \$5**  
topped with powdered sugar • whipped cream on the side

**BELGIAN WAFFLE - \$11**  
topped with powdered sugar • whipped cream on the side

**LEMON VELVET BELGIAN WAFFLE - \$11.75**  
topped with powdered sugar • whipped cream on the side

## ALA CART MENU

2 Eggs (any way) - \$3.5 • Side of Egg Whites - \$6 • Sub Egg Whites (any dish) - \$2

Breakfast Potatoes (sautéed w/ onions & peppers) - \$4.5

Applewood Smoked Bacon (4 strips) - \$4 • Turkey Bacon (4 strips) - \$4  
House-made Chili Lime Bacon (4 strips) - \$5 • Chicken Breast - \$4  
Chicken Apple Sausage (Full Link) - \$4.5 • Slow-Roasted Brisket - \$7

Lime Mint Watermelon - \$3 (5.5 oz) • \$4 (cup) • \$6.5 (bowl)

Tomato Slices - \$3.5 • Side of Avocado (1/2) - \$2.5  
Add 1/4 Avocado to Any Dish - \$1.5 • Green Salsa - .50¢ • Sour Cream - .50¢

Toast (Sourdough or Multigrain) - \$3  
Gluten Free Toast - \$3.75 • Sub Gluten Free Toast - \$2  
Bagel (Plain or Cheese) - \$2.5 • Add Cream Cheese +\$1  
Corn Tortillas (3) - \$1.25 • Flour Tortilla - \$1 • Spinach or Whole Wheat Tortilla - \$1.5

## SHAREABLES

### CHICKEN TINGA TOSTADAS (GF) - \$12

three corn tostadas • shredded chicken breast and onions in our house-made tinga sauce • smashed avocado • house-made pico de gallo • shredded lettuce • house-made lime crema • cotija cheese

## SIGNATURE SANDWICHES

All sandwiches/wraps served with a side of

**Seasoned Crinkle Cut Fries OR**

**Red Maple's Signature Kale Citrus Salad**

featuring chopped kale • grilled pineapple • dried cranberries sliced almonds • house-made citrus vinaigrette

OR upgrade to a premium side for \$1

Mac & Cheese • Chipotle Pasta Salad

Lime Mint Watermelon

sub gluten-free bread - \$2

### BRISKET GREEN ONION WAFFLEWICH - \$14

slow-roasted brisket • pickled onions • lime crema • fresh cilantro served on a green onion-infused belgian waffle

### SEARED AHI BURGER - \$14.5

seared ahi • mixed greens tossed with a house-made honey soy dressing pickled ginger • served on a toasted pretzel bun with dijon soy aioli

### RED MAPLE BEYOND BURGER (Fully Vegan!) - \$15.5

plant-based 1/4 lb beyond meat patty • vegan cheese butter lettuce • tomato • grilled red onions • house-made vegan caramelized onion aioli • served on a toasted vegan pretzel bun

### GRILLED PORTOBELLO SANDWICH OR WRAP (V) - \$14

grilled portobello mushrooms • manchego cheese arugula • tomatoes • house-made vegan caramelized onion aioli house-made crispy onions • served on a toasted multigrain bread or in a whole wheat tortilla

### BRISKET BURGER - \$16.5

1/3 lb certified angus beef patty • cheddar cheese slow-roasted brisket • butter lettuce house-made green onion aioli • house-made crispy onions served on a toasted brioche bun

### CHIPOTLE CHICKEN SANDWICH OR WRAP - \$14.5

grilled chicken breast • pepper jack cheese mixed greens • tomato • red onions • avocado chipotle aioli • served on toasted rosemary focaccia bread or in flour tortilla

EVERYTHING IS MADE TO ORDER WITH LOVE, SO PLEASE BE PATIENT WHILE WE WORK DILIGENTLY TO BRING YOUR DELICIOUS EATS & DRINKS.

The FDA advises consuming raw or undercooked meats, poultry, seafood, or eggs increases your risk of foodborne illness.

WE SEAT GUESTS ON A FIRST COME, FIRST SERVE BASIS. WE DO NOT SEAT INCOMPLETE PARTIES. Parties of 7 or more will have an automatic 18% gratuity added to check. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

## ADDITIONS TO YOUR SIGNATURE BOWL OR SALAD

Grilled Seasoned Chicken Breast - \$3.5

Grilled Harissa Lime Chicken Breast - \$3.5

Chicken Tinga - \$3.5

Slow-Roasted Brisket - \$6

Wild-caught Salmon - \$7

Ahi Poke Tuna - \$6

Seared Ahi Tuna - \$6

Beyond Burger Patty - \$6.5

## SIGNATURE BOWLS & SALADS

### AHI "POKE" BOWL (GF) - \$14

wild-caught ahi tuna tossed in a house-made hawaiian poke sauce served with sushi white rice topped with a house-made lemon soy vinaigrette • masago (fish roe) green onion • shredded carrots • edamame pickled cucumbers • avocado • pickled white ginger

### FIESTA BOWL (GF) - \$12

mexican rice • grilled corn • black beans sprinkled with cotija cheese • shredded lettuce • red peppers house-made pico de gallo • tortilla chips house-made creamy cilantro dressing on the side (this dish is not vegetarian)

### FARRO BOWL (GF/V) - \$11.75 (dish served cold)

italian farro • grape tomatoes • grilled corn cucumbers • hearts of palm • tossed in a house-made lemon vinaigrette

### SOUTHWESTERN SALAD (GF/V) - \$12

mixed greens • house-made creamy cilantro dressing grilled pineapple • roasted red peppers avocado • feta cheese

### KALE CAESAR SALAD (GF/V) - \$12

chopped kale • traditional caesar dressing red quinoa • avocado • house-made rosemary focaccia croutons • shaved parmesan • hard-boiled egg

### ROASTED BUTTERNUT SQUASH

### SPINACH SALAD (GF/V) - \$12

spinach • house-made balsamic dijon vinaigrette italian farro • roasted butternut squash • red onions goat cheese • sunflower seeds

## SOUP

Cup - \$7 • 12oz - \$9 • Bowl - \$11

Ask for Today's Selection

(during hot weather, soup may not be available)