

DINE-IN · DELIVERY · TAKE-OUT

ORDER ONLINE AT: redmaplecafe.com

Brunch Menu serving Wed-Sun 9am-3pm

BREAKFAST SPECIALTIES

PORTOBELLO BENEDICT (GF/V) - \$14

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

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PAPAS CON CHORIZO - \$13

spanish chorizo sautéed with breakfast potatoes 2 over-medium eggs · house-made lime crema house-made pico de gallo · cotija cheese



BRISKET & EGG BREAKFAST BURRITO - \$13.5

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 - \$11.75

choice of applewood bacon · turkey bacon chicken apple sausage OR avocado

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 - \$12.75

spinach flour tortilla · scrambled eggs · chili lime bacon · 4 cheese mexican blend · avocado · green onion aioli · served with a side of sour cream · choice of breakfast potatoes or lime mint watermelon



RED MAPLE BREAKFAST SANDWICH - \$13

2 over-medium eggs · herb roasted tomatoes · manchego cheese (from Spain) · 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 - \$10.5

choice of applewood bacon · turkey bacon
chicken apple sausage <u>OR</u> avocado
choice of toasted sourdough · multigrain · plain bagel
cheese bagel <u>OR</u> wrapped in a flour tortilla · croissant +.50¢
scrambled eggs · cheddar cheese · green onion aioli
choice of breakfast potatoes or lime mint watermelon

ALA CART MENU

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

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

Applewood Smoked Bacon (4 strips) - \$5
House-made Chili Lime Bacon (4 strips) - \$4.5
Turkey Bacon (4 strips) - \$4 • Chicken Apple Sausage (Full Link) - \$4.5
Slow-Roasted Brisket - \$6.5 • Chicken Breast - \$3.5

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

EGG DISHES

TRADITIONAL BREAKFAST - \$11

2 eggs (any style) · choice of applewood bacon, turkey bacon or chicken apple sausage · served with breakfast potatoes or lime mint watermelon and your choice of sourdough or multigrain toast

CREATE YOUR OWN SCRAMBLE OR OMELETTE- \$12.5

3 eggs with your choice of 3 items from the items below, served with breakfast potatoes <u>or</u> lime mint watermelon, and your choice of sourdough <u>or</u> multigrain toast

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

mexican 4-cheese blend · mozzarella · swiss · pepper jack spinach · mushrooms · red peppers · red onions · broccoli tomatoes · black beans · applewood bacon turkey bacon · chicken apple sausage

Premium Items (add'l surcharges apply)

brisket - \$2 · spanish chorizo - \$1 · avocado - .75¢ chicken breast - \$1.5 · feta cheese - .75¢ · goat cheese - .75¢ roasted red peppers - .50¢ · red quinoa .50¢

FRENCH TOAST / PANCAKES / WAFFLES

EACH DISH IS SERVED WITH OUR SIGNATURE MAPLE BUTTER AND PURE MAPLE SYRUP

Additional servings of pure maple syrup after 2 are .75¢/each

Add Berries and/or Bananas to any waffle, pancakes, or french toast - \$2 Add a scoop of gelato - \$4



LEMON RICOTTA BERRY BLISS FRENCH TOAST - \$13

thick-cut cinnamon bread • house-made lemon ricotta • fresh berries vanilla sauce drizzle • powdered sugar • lemon zest • whipped cream

FRENCH TOAST - \$8.75

topped with powdered sugar · whipped cream on the side

BANANA BLUEBERRY PANCAKES - \$11.5

buttermilk pancakes with blueberries • topped with sliced banana caramel drizzle • topped with powered sugar • whipped cream on the side

BUTTERMILK PANCAKES - Triple Stack - \$9 · Single - \$3.5 topped with powered sugar · whipped cream on the side

GLUTEN FREE PANCAKES - Triple Stack - \$10.5 · Single - \$5 topped with powered sugar · whipped cream on the side

BELGIAN WAFFLE - \$8.75

topped with powdered sugar · whipped cream on the side

LIGHTER OPTIONS

YOGURT PARFAIT - \$7.5

vanilla yogurt · fresh berries · bee pollen · organic granola on the side

OATMEAL - \$8.5

steel-cut oats · served with sides of fresh berries brown sugar · sliced almonds · agave

LIME MINT WATERMELON · Cup - \$4 · Bowl - \$6.5

EVERYTHING IS MADE TO ORDER WITH LOVE, SO PLEASE BE PATIENT WHILE WE WORK DILIGENTLY TO BRING YOU 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. PRICES SUBJECT TO CHANGE WITHOUT NOTICE.

SHAREABLES

BBQ BRISKET SLIDERS - \$12

three sliders layered with our slow-roasted brisket in our house-made BBQ sauce · house-made crispy onions house-made caramelized onion aioli · served on brioche slider buns

CHICKEN TINGA TOSTADAS (GF) - \$11.5

three corn tostadas with 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

ADDITIONS/SUBSTITUTIONS TO YOUR SANDWICH/WRAP add a fried egg - \$1.5 · add avocado - \$1.5 sub gluten-free bread - \$2

BRISKET GREEN ONION WAFFLEWICH - \$12.5

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



SEARED AHI BURGER - \$12.5

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

RUBY'S SIGNATURE CHICKEN SANDWICH - \$12.5

juicy fried chicken breast · signature house-made yuzu slaw chipotle aioli · toasted brioche bun



RED MAPLE BRISKET BURGER- \$14.5

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

CHIPOTLE CHICKEN SANDWICH OR WRAP - \$12.5

grilled chicken breast · pepper jack cheese · mixed greens tomato · red onion · avocado · chipotle aioli served on rosemary focaccia or in a flour tortilla tortilla

RED MAPLE BEYOND BURGER (Fully Vegan!) - \$15

plant-based 1/4 lb patty · vegan mozzarella butter lettuce · tomato · grilled red onions · house-made vegan caramelized onion truffle aioli · served on a vegan pretzel bun

GRILLED PORTOBELLO SANDWICH OR WRAP (V) - \$12.5

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

ADDITIONS TO YOUR SIGNATURE SALAD OR BOWL

Grilled Seasoned Chicken Breast - \$3.5

Grilled Harissa Lime Chicken Breast - \$3.5

Chicken Tinga - \$3.5

Slow-Roasted Brisket - \$6

Wild-caught Salmon - \$6

Seared Ahi Tuna - \$6

Ahi Poke Tuna - \$6

Seared Tofu - \$3

Portobello Mushroom - \$3

Applewood Bacon (2 slices) - \$2

Avocado - \$1.5

SIGNATURE BOWLS



AHI "POKE" (GF) - \$13

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

FARRO (V) - \$9 (served cold)

Italian farro · hearts of palm · grape tomatoes · grilled corn cucumbers · house-made lemon herb vinaigrette



FIESTA (GF) - \$10.5

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

SIGNATURE SALADS



SOUTHWESTERN (GF/V) - \$11
mixed greens tossed in a house-made creamy cilantro dressing with grilled pineapple · roasted red peppers topped with feta cheese

ROASTED BUTTERNUT SQUASH SPINACH (GF/V) - \$11

spinach tossed in a house-made balsamic dijon vinaigrette with roasted butternut squash · Italian farro and red onions topped with goat cheese · sunflower seeds



KALE CAESAR (GF/V) - \$11

chopped kale tossed in a traditional Caesar dressing with red quinoa and house-made rosemary focaccia croutons topped with shaved parmesan · diced avocado · hard-boiled egg

FIELD OF GREENS - \$10

CHOOSE YOUR GREENS

mixed greens · spinach · arugula · kale

CHOOSE YOUR DRESSING

balsamic dijon · lemon herb vinaigrette · ranch creamy cilantro · traditional caesar · thousand island chunky blue cheese · blood orange shallot vinaigrette

CHOOSE UP TO 4 ITEMS (EACH ADD'L .75¢) PREMIUM ITEMS HAVE ADD'L SURCHARGES

broccoli

shredded carrots

arilled corn

cucumbers

mushrooms

dried cranberries

edamame

hard boiled egg

red onions

grilled pineapple

hearts of palm

black beans

avocado - \$1

Italian farro - .50¢

red quinoa - .50¢

butternut squash - \$1

red peppers roasted red peppers

tomatoes

grape tomatoes

parmesan cheese

cotija cheese crumbled feta

goat cheese

seasoned croutons

sunflower seeds

tortilla strips almonds - .50¢

walnuts - .50¢

pistachios - .50¢

portobello mushroom - \$2

ANTIPASTO SALADS

Side Salad Trio (choose up to 3) - \$11 8 oz - \$4 · 12 oz - \$6 · 16 oz - \$8 · 24 oz - \$12 Chipotle Pasta Salad · Kale Citrus Salad **Lime Mint Watermelon**

SIDE OF FRIES - \$3.5 · SIDE OF MAC & CHEESE - \$4