Pineapple Bistro & Bar

muffin in hand 5.95
cage free egg, bacon, house bleu cheese spread
cage free egg, spinach, tomato, smoked cheddar
add kurobuta ham or bacon

breakfast burrito 6.95
filled with cage free egg, bell pepper, red onion, bacon, cheddar in a spinach tortilla

breakfast turnover 6.50
filled with cage free egg, red onion, bell pepper & cheddar

organic steel-cut oatmeal 6.00
served with milk, brown sugar, seed & dried fruit blend

greek yogurt parfait 4.25
*house nut free granola, banana & honey

yogurt parfait 3.75
low fat vanilla yogurt, berry compote & *house nut free granola

house granola 3.75
served with choice of milk or non-dairy substitute

***gluten free waffles 6.50**
topped with fresh berries & powdered sugar
add nutella or house berry compote +1.00

bagel with signature spreads 3.75
maple + bacon cream cheese
chive + dill cream cheese
fresh berry cream cheese

plain bagel 3.25
served with plain cream cheese, peanut butter or salted butter

CREPES

simple 5.25
salted butter & sugar
fresh lemon juice & sugar
cinnamon sugar
nutella or nutella banana

maple bacon 6.95
house maple bacon cream cheese
+ more crispy bacon

elvis 6.50
banana, peanut butter
& chopped crispy bacon

berry banana 6.50
house berry cream cheese,
& chopped banana

ask about our pastry selection

JUICE BAR

on the nose 5.50
carrot, apple, strawberry, kale

flip your wig 7.50
spinach, cucumber, kale, apple

killer-diller 6.25
beet, apple, kale, lemon, carrot, ginger

ritzy dame 6.00
grapefruit, cucumber, mint

lulu 6.25
pineapple, kale, mint, strawberry

what of it? 7.00
beet, celery, spinach, cucumber

abyssinia 6.00
spinach, kale, celery, apple, lemon
add coconut water +.75

fresh orange juice 5.50

BEVERAGES

coffee	**8oz**	**12oz**	**16oz**	**20oz**
brew of the day	1.75	2.45	2.65	2.85
iced coffee	--	2.90	3.15	3.30
shot in the dark	2.45	3.15	3.35	3.55
café au lait	2.50	3.20	3.45	3.60

	solo	**doppio**
espresso	1.90	2.40
macchiato	2.35	2.85
con panna	2.35	2.85

	8oz	**12oz**	**16oz**	**20oz**
americano	2.00	2.70	3.40	4.10
latte	2.85	3.65	3.90	4.50
cappuccino	2.85	3.65	3.90	4.50
caramel macchiato	3.45	4.25	4.50	5.10
mocha	3.45	4.05	4.50	5.10
white mocha	3.50	4.10	4.55	5.15

alternatives	**8oz**	**12oz**	**16oz**	**20oz**
loose leaf tea	2.85	2.85	3.25	3.25
chai latte	3.25	3.70	3.95	4.55
hot chocolate	2.50	3.25	3.50	3.75
italian soda	--	3.50	3.75	4.00
red bull soda	--	--	--	5.50

blended	**12oz**	**16oz**	**20oz**
real fruit smoothies	5.00	5.50	6.00
jet tea smoothies	4.50	4.75	5.00

extras	
flavor	.60
espresso shot	.70
fountain soda	3.00
red bull	3.50
sugar-free red bull	3.50
perrier	6.50
voss still water	5.50

JOIN US FOR HAPPY HOUR 4:00-6:00PM DAILY
draft & well cocktails 1.00 off
25% off bottled wine

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness | prepared in a kitchen where nuts & gluten are present

CHEESE & MEATS

one 7.00 three 18.00 five 25.00
add optional 3oz wine or beer pairing

CHEESE

humboldt fog
goat's milk - Arcata
we paired with:
Rodney Strong, Sauvignon Blanc 5.00
& Ace Apple Cider 5.00

midnight moon
goat's milk - Arcata
we paired with:
Bogle, Petite Sirah 5.00
& Barney Flats, Oatmeal Stout 5.00

triple crème brie
cow's milk - Petaluma
we paired with:
Mumm Napa, Blanc de Blanc 7.00
& Pineapple Sculpin, IPA 5.00

point reyes bleu
cow's milk - Point Reyes Station (Gluten Free)
we paired with:
Caricature, Cabernet Sauvignon 7.00
& Ace Apple Cider 5.00

MEAT

Molinari Coppa

Calabrese

Prosciutto Di Parma
add Marcona almonds or Castelvetrano olives 3.00

SMALL BITES

bacon wrapped dates 8.00
Point Reyes bleu crème stuffed dates with a honey balsamic drizzle

warm triple crème brie with honey & pepitas 9.00

bleu cheese, bourbon caramelized onions & bacon crostini 8.00

daily flatbread 12.00

SIGNATURE COCKTAILS 14.00

lady alise
sassy & sophisticated just like lady alise! house infused pineapple vodka & rose water with a perfect champagne float.

market st. margarita
a refreshing blend of house infused watermelon & pineapple tequila, cointreau & fresh lime juice!

minty mule
you'll get a kick out of this refreshing cocktail! the combination of st. george vodka, mint & ginger beer will keep you begging for more!

the leonardo
feeling fresh and fruity? enjoy this lovely combination of big gin, coconut water & fresh cucumber.

pineapple express
you'll be on the right track when you jump on the pineapple express! enjoy this delightful mixture of bulleit bourbon, caramelized pineapple.

ALCOHOL FREE COCKTAILS 9.00

tropical garden
mint, ginger, lime, pineapple, simple syrup

berry decadence
blueberry merlot tea, cranberry juice, amarena cherry syrup

exotic enclave
mango coconut water, orange juice, grenadine

green with envy
moroccan mint green tea, jalapeno, lemonade, vanilla syrup with a sugar pepper rim

DRINK MENU

drafts & cider 6.00
Anchor Steam Beer - San Francisco, CA
Brew Free Or Die, IPA - San Leandro, CA
Napa Smith, Lager - Napa Valley, CA
Sierra Nevada, Pale Ale - Chico, CA
Ace Pineapple Cider - Sebastopol, CA

bottled brews 5.00
Anchor Brewing, Porter - San Francisco, CA
Barney Flats, Oatmeal Stout - Anderson Valley, CA
Big Eye, IPA - Ballast Point, CA
Red Tail Ale - Mendocino , CA
Drake's 1500, Pale Ale - San Leandro, CA
Gordon Biersch, Marzen - San Jose, CA
Ace Apple Cider - Sebastopol, CA
Pineapple Sculpin, IPA - Ballast Point, CA
Becks (Non-Alcoholic)

red wine
Caricature, Cabernet Sauvignon - Acampo, CA
Graffigna, Malbec - San Juan, Argentina
Le Fervent, Syrah - Rhône Valley, France
Bogle, Petite Sirah - Clarksburg, CA
Big Red Monster, Blend - Santa Cruz, CA
Don + Son's, Pinot Noir - Sonoma, CA
7 Deadly Zins, Zinfandel - Lodi, CA
Clos du Val, Merlot - Napa Valley, CA

white wine
Rodney Strong, Sauvignon Blanc - Sonoma, CA
Livio Felluga, Pinot Grigio - Italy
David Bynum, Chardonnay - Sonoma, CA
St. Francis, Chardonnay - Santa Rosa, CA
Kung Fu Girl, Riesling - Walla Walla, WA
Fetzer, Gewürztraminer - Hopland, CA

bubbly
One Hope, Brut - Sonoma, CA
Mumm Napa, Blanc de Blanc - Napa Valley, CA
Piper Sonoma, Brut - Sonoma, CA

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