

## *healthy starts*

WE USE ORGANIC EGGS

FRESH FRUIT 8  
PLATE OF SEASONAL FRUIT & BERRIES  
W/ COTTAGE CHEESE + 1.50

HOUSEMADE GRANOLA 7  
OATMEAL, ALMONDS, SESAME SEEDS, RAISINS, CURRANTS, HONEY  
& MAPLE SYRUP W/ FRESH BERRIES & MILK, SOY MILK OR YOGURT

STEEL CUT OATMEAL 7  
SERVED W/ RAISINS, CURRANTS & BROWN SUGAR

TURKEY WHITE SCRAMBLE 9  
SMOKED TURKEY BREAST, MUSHROOMS, TOMATOES

## *omelettes*

WE USE ORGANIC EGGS

SERVED W/ TOAST & BREAKFAST POTATOES  
EGG WHITES ONLY + 2.00

# 1 LOBSTER 11  
BACON, AVOCADO & SWISS

# 2 BACON 8  
AVOCADO & CHEDDAR

# 3 SPANISH 9  
ONIONS, TOMATO, MUSHROOMS, AVOCADO, SOUR CREAM,  
CHEDDAR & MOZZARELLA CHEESE, SALSA MEXICANA

# 4 VEGETARIAN 9  
SPINACH, BROCCOLI, MUSHROOMS, TOMATOES

## SIDES

ONE EGG	2.00	ONE EGG WHITE	2.25
TWO EGGS	3.50	TWO EGG WHITES	3.75
THREE EGGS	5.00	THREE EGG WHITES	5.25
BACON	5.00	PICO DE GALLO	2.00
HAM	5.00	AVOCADO	3.50
CHICKEN-APPLE SAUSAGE	5.00	GUACAMOLE	6.00
TURKEY SAUSAGE	5.00	TOMATO	3.00
LOX	6.00	POTATOES	5.00
BAGEL	2.00	BLACK BEANS	4.00
W/ CREAM CHEESE	3.00	BROWN RICE	5.00
TOAST	1.50	COTTAGE CHEESE	3.00
		CHEESE	1.00

BREAKFAST SERVED FROM 8AM - 2PM DAILY

## *breakfast favorites*

WE USE ORGANIC EGGS

**DONUT HOLES 6**  
BASKET OF SIX, HAND-ROLLED IN SUGAR, SERVED W/ PURE MAPLE SYRUP

**FRENCH TOAST 9**  
W/ CARAMELIZED BANANAS & WHIP CREAM

**PANCAKES 8**  
STACK OF THREE, CHOICE OF PLAIN, BANANA OR BLUEBERRY

**ABBEY BREAKFAST 9**  
2 EGGS ANY STYLE, TOAST, BREAKFAST POTATOES, CHOICE OF BACON,  
HAM OR TURKEY SAUSAGE

**EGGS BENEDICT 12**  
W/ HOLLANDAISE SAUCE & CANADIAN BACON, BREAKFAST POTATOES

**GRILLED NEW YORK STEAK & EGGS 16**  
10 OZ. CHOICE NEW YORK STEAK SERVED W/ BREAKFAST POTATOES

**BREAKFAST BURRITO 9**  
SCRAMBLED EGGS, BLACK BEANS, BROWN RICE, CHEESE  
SERVED W/ PICO DE GALLO, GUACAMOLE & SOUR CREAM

**SHORT-RIB HASH 9**  
SHREDDED BONELESS PRIME CHUCK, POTATOES,  
BELL PEPPERS, ONIONS, & POACHED EGGS

**LOX & BAGEL 12**  
NORWEGIAN SMOKED SALMON, CREAM CHEESE, RED ONION, CAPERS,  
TOMATO

## BEVERAGES

COFFEE, HOT OR ICED	2.50	ORGANIC TEA BLENDS BY BLACKBERRY POND	3.00
ESPRESSO	3.00	FRESH-SQUEEZED OJ	4.00
DBL. ESPRESSO	4.25	APPLE, PINEAPPLE, GRAPEFRUIT, CRANBERRY, TOMATO	4.00
CAPPUCCINO	3.50	SPARKLING OR FLAT WATER	4.00
DBL. CAPPUCCINO	4.50	COKE, DIET, SPRITE, ORANGE, ICED TEA, CLUB SODA, GINGER ALE	3.00
CAFÉ LATTE	3.00	RED BULL	
DBL. LATTE	4.25	REG. OR SUGAR-FREE	5.00
CAFÉ MOCHA	3.25	JAVA JOLT	3.00
DBL. MOCHA	4.25		
CAFÉ AU LAIT	3.00		
MACCHIATO	3.00		
ALL EXTRA SHOTS	+ .50		
HOT CHOCOLATE	3.00		
MILK	2.00		

BREAKFAST SERVED FROM 8AM - 2PM DAILY

## *appetizers*

<b>CALAMARI</b> 10 LIGHTLY FRIED, SERVED W/ SPICY MARINARA SAUCE, RANCH DRESSING	<b>MINI TACOS</b> 9 3 SHREDDED PRIME BEEF OR CHICKEN TACOS, SERVED W/ PICO DE GALLO, GUACAMOLE, SALSA MEXICANA & CABBAGE SLAW
<b>HUMMUS</b> 7 HOUSEMADE & SERVED W/ PITA CHIPS	<b>NACHOS</b> 9 TRI COLORED TORTILLA CHIPS W/ BLACK BEANS, CHEDDAR & MOZZARELLA CHEESE, GUACAMOLE, PICO DE GALLO & SOUR CREAM W/ GRILLED CHICKEN OR BEEF + 3.00
<b>CHICKEN SKEWERS</b> 8 CILANTRO-MINT CHUTNEY & SPICY PEANUT SAUCE	<b>CHIPS &amp; GUACAMOLE</b> 8 PICO DE GALLO & SALSA MEXICANA
<b>CRISPY CRABCAKES</b> 14 LOUISIANA LUMP CRAB, CHIPOTLE AIOLI & GARNISHED W/ ORGANIC MIXED GREENS	<b>CONE OF FRIED SHOESTRING ONIONS OR FRENCH FRIES</b> 6
<b>COCONUT SHRIMP</b> 12 MEXICAN SHRIMP MARINATED IN COCONUT MILK, GINGER, BREADED IN COCONUT FLAKES & LIGHTLY FRIED	<b>CHOCOLATE FONDUE</b> 15 COOKIES, MARSHMALLOWS, GUMMIE BEARS, SPONGE CAKE, STRAWBERRIES
<b>MACARONI &amp; CHEESE</b> 8 MOZZARELLA, CHEDDAR CHEESE	

## *soup / salads*

<b>SOUP OF THE DAY</b> 5	
<b>HOUSE SALAD</b> 6 ORGANIC GREENS TOSSED W/ A BALSAMIC VINAIGRETTE, BLUE CHEESE CROSTINI	
<b>CAESAR SALAD</b> 10 ROMAINE WITH HOUSE MADE DRESSING & CROUTONS W/ CHICKEN + 2.00 SHRIMP + 3.00 OR CALAMARI + 4.00	
<b>COBB SALAD</b> 14 ORGANIC GREENS W/ BACON, EGG, GRILLED CHICKEN, BLUE CHEESE CRUMBLES, TOMATOES, AVOCADO & BALSAMIC VINAIGRETTE	
<b>THE WEDGE</b> 8 CRISP ICEBERG LETTUCE W/ BLUE CHEESE DRESSING & SMOKED BACON	
<b>WARM CHICKEN SALAD</b> 13 FRESH ORGANIC GREENS W/ SUNDRIED TOMATOES, GOAT CHEESE, BALSAMIC VINAIGRETTE	
<b>ASIAN SALAD</b> 14 SHREDDED CABBAGE & ROMAINE W/ CHICKEN, FRIED WONTONS, CILANTRO, TOSSED IN CHINESE MUSTARD VINAIGRETTE & TOASTED ALMONDS	
<b>HAWAIIAN AHI SALAD</b> 15 PAN-SEARED OVER ORGANIC GREENS W/ AVOCADO, CUCUMBER, CHERRY TOMATOES & LEMON VINAIGRETTE	
<b>CHOPPED SALAD</b> 11 ORGANIC GREENS W/ AVOCADO, BACON & BLUE CHEESE, TOSSED IN BALSAMIC VINAIGRETTE	

SERVED FROM 11AM - 12AM DAILY

## *sandwiches*

### PANINI OF THE DAY

ASK YOUR SERVER  
SERVED W/ FRIES OR SALAD

GRILLED CHEESE PANINI 10  
SERVED W/ CUP OF TOMATO BASIL SOUP

LOBSTER BLT 14  
SUCCULENT LOBSTER, BACON, LETTUCE, TOMATO  
SERVED ON CIABATTA BREAD W/ CHIPOTLE AIOLI

CLUB 12  
SMOKED TURKEY BREAST, BACON, TOMATO, LETTUCE & SWISS CHEESE  
SERVED W/ FRENCH FRIES

ABBAY CHICKEN SANDWICH 11  
GRILLED CHICKEN BREAST ON FOCCACIA, SWISS CHEESE  
SUNDRIED TOMATOES, BASIL & LETTUCE  
SERVED W/ FRENCH FRIES

TURKEY BURGER 10  
HALF-POUND GROUND WHITE TURKEY  
SERVED W/ TRADITIONAL TRIMMINGS & FRIES  
W/ CHEESE + 1.00

EXTRA-LEAN BURGER 10  
HALF-POUND GROUND SIRLOIN, SERVED W/ TRADITIONAL TRIMMINGS &  
FRIES  
W/ CHEESE + 1.00

FLATBREAD 10  
GRILLED PIZZA OF THE DAY

QUESADILLA 8  
VEGETARIAN QUESADILLA WITH CHEDDAR & MOZZARELLA CHEESE,  
ROASTED POBLANO GUACAMOLE, PICO DE GALLO, SALSA MEXICANA  
W/ CHICKEN OR STEAK + 3.00

MUY GRANDÉ WEHO BURRITO 9  
BLACK BEANS, CHEESE, BROWN RICE, ROASTED POBLANOS,  
SERVED W/ GUACAMOLE, SOUR CREAM, PICO DE GALLO, SALSA MEXICANA  
W/ CHICKEN OR STEAK + 3.00

MINI BURGERS WITH FRIES 12  
THREE MINI PATTIES W/ CALIFORNIA BLUE, CHEDDAR, SWISS

### EXTRAS

CHEESE	1.00	PITA CHIPS	2.00
BACON	2.00	BREAD	3.00
AVOCADO	1.75	CHICKEN BREAST	6.00
GUACAMOLE	1.50	ORGANIC CHICKEN BREAST	10.00
GRILLED ONIONS	1.50	BEEF PATTY	5.00
SOUR CREAM	1.00		
PICO DE GALLO	1.00		
BLACK BEANS	.75		

SERVED FROM 11AM - 12AM DAILY

## *big plates*

- BRAISED PRIME SHORT RIBS 15  
SERVED W/ MASHED POTATOES & AROMATIC VEGETABLES
- GRILLED 10oz. CHOICE NEW YORK STEAK 18  
SERVED W/ FRENCH FRIES, SAUTÉED SPINACH
- GRILLED SALMON 15  
SERVED W/ MASHED POTATOES, SAUTÉED SPINACH  
& LEMON-BUTTER CAPER SAUCE
- GRILLED ORGANIC CHICKEN BREAST 16  
MARINATED IN WHITE WINE, OLIVE OIL  
& TARRAGON SERVED W/ SEASONAL VEGETABLES & BROWN RICE
- FETTUCCHINE PESTO 14  
GRILLED CHICKEN, PARMESAN
- FETTUCCHINE POMODORO 12  
GARLIC, HOT-HOUSE TOMATO, BASIL, PARMESAN
- FETTUCCHINE BOLOGNESE 13  
HOUSEMADE W/ PARMESAN
- FETTUCCHINE SCAMPI 15  
SAUTEED SHRIMP, TOMATO, GARLIC, CHILI FLAKES

SERVED FROM 11AM - 12AM DAILY

## *abbey martinis 12*

ALL HOUSE MARTINIS  
PROUDLY FEATURE

EFFEN™  
VODKA

APPLE  
BANANA  
BANANA APPLE  
BANANA RASPBERRY  
BANANA VANILLA  
BLUEBERRY  
BUTTERFINGER  
CANTALOUPE  
CARAMEL APPLE  
CHERRY  
CHOCOLATE  
CHOCOLATE BANANA  
CHOCOLATE  
RASPBERRY  
COSMO  
CREAMSCICLE  
DULCE DE LECHE  
FRENCH  
(MADE W/ IDOL VODKA)  
GRAPE  
KEY LIME PIE

LEMON DROP  
MANGO  
ORANGE  
PASSION FRUIT  
(MADE W/ X-RATED  
LIQUOR  
& 42 BELOW)  
PEACH  
PEACHES AND BERRY  
PINEAPPLE  
POMEGRANATE  
RASPBERRY  
RASPBERRY LEMON  
DROP  
RED APPLE  
STRAWBERRY  
VANILLA  
WASHINGTON APPLE  
WATERMELON  
WHITE CHOCOLATE  
BANANA  
WILD BERRY

## *abbey infusions 12*

LEMON LIME  
MANGO  
WILD BERRY

## *caipirinhas 12*

BRAZILIAN STYLE  
(MADE W/ LEBLON CACHACA)  
CAIPIRINHA  
FRESH STRAWBERRY  
CAIPIRINHA

## *mojitos 12*

ABBEY MOJITO  
COCONUT  
ORANGE  
MANGO  
PINEAPPLE  
RASPBERRY  
RED BULL MOJITO  
ORONOCO MOJITO\* 14  
ULTIMATE MOJITO\* 14  
(MADE W/ STARR  
AFRICAN RUM)

## *old-fashioned lemonades 12*

ALL LEMONADES ARE MADE WITH FRESH, LEMONS,  
TROPICAL FRUIT, TOP SHELF RUM OR EFFEN VODKA

ABBEY LEMONADE  
MANGO  
ORANGE  
PINEAPPLE  
RASPBERRY  
FROZEN DRINK OF THE  
WEEK (ASK SERVER)

## *beers*

AMSTEL LIGHT 6  
BUD LIGHT 5  
BUDWEISER 5  
CORONA 6  
FAT TIRE 6  
GUINNESS DROUGHT 6  
HEINEKEN 6

MICHELOB ULTRA 5  
MILLER LITE 5  
SAMUEL ADAMS 6  
SIERRA NEVADA 6  
ST. PAULI GIRL (NON-ALCOHOLIC) 5  
STELLA ARTOIS 6

# wines / champagne

## CHARDONNAY

CHATEAU ST. JEAN SONOMA		28
KENWOOD VINEYARDS, SONOMA	8	32
RUSSIAN RIVER RANCHES		38
FISHER "COACH INSIGNIA", SONOMA		52
CAKEBREAD CELLARS, NAPA		65

## ALTERNATIVE WHITES

SAUVIGNON BLANC, FIRESTONE		
SANTA BARBARA	8	28
PINOT GRIGIO, MASI, ITALY	9	30

## CHAMPAGNE/SPARKLING

PERRIER JOUET "FLEUR" FRANCE		225
DOM PERIGNON, FRANCE		200
MOET & CHANDON,		
WHITE STAR, FRANCE NV		75
VEUVE CLICQOUT, FRANCE NV		95
SEGURA VIUDAS, SPAIN NV	SPLIT	9
MUMMS CUVÉE "M",		
NAPA VALLEY NV	SPLIT	12
	BY THE GLASS	10
	BY THE BOTTLE	30

## CABERNET SAUVIGNON

ROSEMOUNT ESTATE		
"HILL OF GOLD," AUSTRALIA	9	36
PENFOLDS "BIN 407",		42
SILVERADO VINEYARDS, NAPA		58

## MERLOT

KENWOOD VINEYARDS "YULUPA"	8	32
CHATEAU ST. JEAN SONOMA		26
ST. FRANCIS		
SONOMA		36

## ALTERNATIVE REDS

SHIRAZ, WYNDHAM ESTATE,		
"BIN 555", AUSTRALIA	9	36
PINOT NOIR, CASTLE ROCK, SONOMA	9	36