

SWEET STUFF



CINNAMON ROLL

Served warm, with caramel sauce and candied pecans.

5.00

ACAI BOWL

Organic acai sorbet topped with house made granola, seasonal fruit & Meyer lemon honey.

12.00

CHOCOLATE & BERRIES FRENCH TOAST

Thick sliced brioche with seasonal berries, melted chocolate and chocolate chips.

9.50

FRUIT PARFAIT

plain yogurt, house made granola, seasonal fruit & toasted coconut.

8.00

HOUSE MADE GRANOLA

Served with steamed milk.

6.50

Add fruit 2.00

BOMBOLONE

Super yummy Italian style donuts filled with house made jam or Nutella.

3.75

CHECK OUR SELECTION OF PASTRIES!

Gluten free options available

WAFFLES



TRADITIONAL

Sweet cream butter & maple syrup.

8.00

Add chocolate 0.50

BERRY

Seasonal berries, sweet cream butter & our house made huckleberry syrup.

9.00

GOOD START

Multigrain waffle with organic peanut butter, sliced banana, candied pecans.

9.00

To the
POINT



tothepointsd.com



tothepointeatery



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BREAKFAST DISHES



We proudly use only cage free, organic, free range local eggs!

TTP QUESADILLA

Spinach tortilla filled with scrambled eggs, potatoes, roasted red peppers and Oaxaca cheese. Served with pico & sour cream.
Add bacon or sausage 2.50

11.00

TO THE POINT COMBO

2 eggs any style, 2 strips of bacon, served with our house hash browns, toast and house jam.

11.00

OMELET BREAKFAST

3 egg omelet with your choice of up to 3 of the following:

Vegetable medley • Bacon • Linguica sausage
Chicken apple sausage • Ham • Pancetta • Cheddar
Pepper jack • Mozzarella • Swiss cheese

Served with toast and your choice of country potatoes or hash browns.

13.00

Any additional items 2.00

BREAKFAST CROISSANT

scrambled eggs, bacon, cheddar, tomato, avocado, marinated red onion, served with your choice of side.

12.00

OUR SKILLET'S



PANCETTA SKILLET

2 sunny side up eggs over pancetta, country potatoes, spinach, red peppers and onion, served in a cast iron skillet.

13.50

MEXICAN SKILLET

Our chilaquile verde skillet: corn tortilla chips with Oaxaca cheese, covered with salsa verde, 2 sunny side up eggs, Cotija cheese, avocado and sour cream.

13.50

AMERICAN SKILLET

Our house hash brown mixed with eggs, bacon, red peppers, onion, seasonal veggies and ham, all cooked in a cast iron skillet with melted cheddar and Oaxaca cheese.

13.00

BENEDICTS



On English muffin, served with your choice of mixed greens, country potatoes, hash browns or seasonal fresh fruit.
Gluten free toast available.

CAPRESE

spinach, tomatoes, fresh mozzarella, poached eggs, hollandaise and pesto.

12.50

MEATLOVER

Your choice of bacon, linguica, pancetta, chicken apple sausage or smoked ham & hollandaise.

13.50

SALMON LOX

Smoked salmon, red onions, poached eggs, hollandaise topped with fried capers.

14.00

BRUSCHETTAS



CAPRESE

Toasted french bread topped with tomato, melted fresh mozzarella & basil pesto.

8.50

Add prosciutto **2.00**

OCEAN BEACH (REVISITED)

Baguette crouton topped with cream cheese, tomato cucumber relish, avocado & fresh thyme.

8.00

Add salmon **3.00**

GARLICKY

Toasted french bread rubbed with fresh garlic, tomato garlic and basil relish, drizzled with extra virgin olive oil.

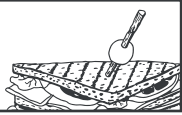
7.00

BAGEL SALMON LOX BRUSCHETTA

Cream cheese, smoked salmon, onion and fried capers on an open faced toasted bagel.

11.00

SANDWICHES & PANINIS



Served with a side of mixed greens, seasonal fresh fruit, french fries or sweet potatoes fries.

Gluten free toast available. **2.00**

TURKEY CLUB

Turkey, bacon, lettuce, mayo, avocado, tomato on toasted french bread.

11.50

MEDITERRANEAN

Toasted rosemary focaccia, thinly sliced Prosciutto di Parma, fresh mozzarella, sliced tomatoes, sautéed spinach, basil pesto.

12.50

VEGGIE

Arugula, fresh mozzarella, roasted red pepper, tomato, red onion, basil pesto on toasted french bread.

9.50

EGG SALAD

Hard Boiled Eggs folded with mayonnaise, scallions, celery, capers, lemon juice, Italian parsley, served open face on toasted french bread.

10.50

TUNA

Sustainable, line caught albacore tuna salad with avocado, tomato & Tillamook cheddar cheese on toasted french bread.

12.00

SALADS



GORGONZOLA & PECANS

Baby spinach, candied pecans, strawberries & gorgonzola cheese with our balsamic vinaigrette.

10.00

TO THE POINT HOUSE SALAD

Organic greens, carrots, grape tomatoes, cucumbers, onion, served with our citrus vinaigrette.

7.00

Add bacon **2.50** chicken **4.00**

albacore tuna salad **4.00** avocado **2.00**

SMOKED SALMON

Wild arugula, smoked salmon, red onion, cucumber, fried capers & citrus vinaigrette.

12.00



OUR FAVORITES

SALMON LOX PLATTER

Wooden cutting board with smoked salmon, cream cheese, fried capers, red onions, shredded hard boiled egg, tomatoes, sliced cucumber and baguette croutons.

14.00

DEVILED EGGS

Made with black olive tapenade, chives, parsley pesto, served with mixed greens and citrus vinaigrette.

9.50

GRILLED SWORDFISH TACOS

Served on two corn tortillas with cabbage, pico de gallo, jalapeño tartare and a side of house salad.

12.50

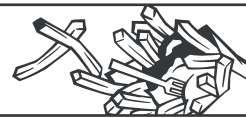
COCONUT CITRUS BASMATI RICE BOWL

Citrus basmati rice with sautéed seasonal veggies and your choice of grilled chicken or avocado.

12.00

Grilled swordfish **3.00**

SIDES



French fries	4.00	Avocado	2.00
Sweet potatoes fries	4.50	Country potatoes	4.00
2 eggs	3.00	Hash browns	4.00
Linguica sausage	3.50	Salad	3.50
Chicken apple sausage	4.00	Fruit	4.00
3 strips of bacon	2.50	Toast	1.50

DRINKS



ORGANIC DRIP COFFEE **3.00**
Bottomless Mug

ESPRESSO single **2.00** double **3.00**

DRINK SPECIALS

To the Point Nutella mocha **5.00**
Coconut honey latte **4.50**
Lavender honey latte **4.50**
Vanilla chilled shaken espresso **3.00**

ESPRESSO DRINKS

(served hot or iced / whole or nonfat milk)

almond or soy milk **0.50**
Latte **3.50**
Cappuccino **3.50**
Americano **3.50**
Hammerhead **4.00**
Chai tea latte **4.50**
Dirty chai tea latte **4.50**

TEAS (served hot or iced)

Black, green, or herbal **3.00**
Arnold Palmer **4.50**

JUICES

orange, lemonade, pomegranate, pineapple **4.00**

SODAS

Coke/Diet **2.50**
San Pellegrino **3.00**
San Pellegrino Orange or Lemon **3.50**

ITALIAN SODA

Coconut Pineapple or Lavender Lemonade **4.00**