

**OMELETS**

all made with 3 all natural eggs. Served with house potatoes + bread choice  
 "egg whites only" for \$1.25

- WINDNSEA OMELET** \$8.95 Veg, GF\*  
 mozzarella cheese + tomatoes + spinach + marinated mushrooms
- ATLANTIC LOX (SMOKED SALMON) OMELET** \$12.95 GF\*  
 mozzarella cheese + asparagus + lemon caper crème
- ANDOUILLE SAUSAGE OMELET** \$10.25 GF\*  
 mozzarella cheese + marinated mushrooms + caramelized onions + spinach
- CALIFORNIA** avocado + bacon + jack cheese + sour cream \$10.25 GF\*
- SHRIMP FRITTATA** (open faced omelet) marinated mushrooms \$11.75 GF\*  
 mozzarella cheese + spinach + tomatoes + bell pepper salsa + sour cream

\*Gluten Free multigrain bread available upon request (add \$0.75)

**NEW!** Substitute house potatoes for our new (add \$2)  
 Arugula + Rosemary + Truffle Oil + Parmesan Cheese Potatoes!

**EGGS BENEDICT**

poached all-natural eggs over choice of English Muffin or house baked focaccia bread, topped w/Hollandaise sauce, served w/house potatoes

- TRADITIONAL "BENNIE"** canadian bacon \$8.95 GF\*
- CALIFORNIA "BENNIE"** smoked turkey & avocado \$9.75 GF\*
- ATLANTIC LOX (SMOKED SALMON) "BENNIE"** asparagus \$12.95 GF\*
- TUSCAN** sundried tomato + spinach + basil Recommended with prosciutto...add \$2.95 \$11.25 Veg, GF\*
- BRAISED ANGUS BEEF SHORT RIBS "BENNIE"** Recommended with sliced avocado & tomato...add \$1.99 **NEW!** \$12.95 GF\*
- HOUSE MADE LOBSTER & BLUE CRAB CAKES "BENNIE"** Recommended with sliced avocado & tomato...add \$1.99 \$14.75

\*Can be served over Gluten Free multigrain bread upon request (add \$0.75)

**FRENCH TOAST AND PANCAKES**  
served with orange segment syrup

- FRENCH TOAST** 2 pieces of marinated brioche bread \$7.95 Veg, GF\*  
**Recommended with...**
- Cinnamon & Brown Sugar Sautéed Apples** add \$2.50 Veg, GF\*
- Strawberries & Cream** add \$2.50 Veg, GF\*
- Bananas Foster** add \$2.50 Veg, GF\*
- FRENCH TOAST SAMPLER** (for 2 people) \$17.95 Veg, GF\*  
 choice of 3 above toppings
- STUFFED FRENCH TOAST** \$11.95 Veg, GF\*  
 mascarpone cheese + mangos + strawberries
- BUTTERMILK PANCAKES** 2 large pancakes \$6.95 Veg  
**Recommended with...**
- Blueberries, Strawberries or Bananas** add \$2.50 or all 3 mixed, add \$3.25 Veg
- COMBO OPTION:** Add 2 eggs any style & 2 strips of bacon to any French Toast or Pancake dish for \$4.00

**\* French Toast Gluten Free option:  
 All French Toast items can be made with our  
 Gluten Free cinnamon-raisin bread (no extra charge)**

**ETCETERA**

- SEASONAL FRESH FRUIT PLATE** \$5.75 V, GF
- BREAKFAST SUSHI** \$11.95 GF  
 3 thick bacon rolls (baked w/brown sugar + paprika) w/rice + scrambled eggs + scallions + plum sauce. side mango salad
- VEGGIE SCRAMBLE** \$9.25 Veg, GF\*  
 3 eggs + sun-dried tomatoes + goat cheese + spinach w/house potatoes + bread choice
- MONTEREY SCRAMBLE** \$9.75 GF  
 3 eggs + scallions + bacon + Ortega chilis + Monterey cheese w/black beans + Mexican rice + 3 corn tortillas + salsa ...add avocado or avocado & tomato: \$1.99

- AMERICAN** \$8.75 GF\*  
 3 eggs any style + house potatoes + bacon & choice of bread
- MEATLOAF HASH** 3 eggs any style + spinach \$11.25 GF\*  
 diced meatloaf + pesto + house potatoes. w/bread choice
- EGGWICH** \$8.95 GF\*  
 fried eggs + tomatoes + bacon + spinach + mozzarella cheese on toasted brioche bread w/house potatoes

- FIG TREE CAFE GRANOLA** \$7.95 Veg  
 Oats + pecans + dried figs + shaved coconut. w/fresh fruit + house made strawberry yogurt

- HUEVOS RANCHEROS** Black beans + rice \$8.95 Veg, GF\*  
 3 eggs any style + corn tortillas + bell pepper salsa + jack cheese ...add avocado & tomato: \$1.99 Veg

- \*THE WALLY BURRITO** 3 eggs + avocado \$9.25 Veg  
 scallions + Monterey cheese w/house potatoes + salsa  
 \*\$1.00 per sold burrito is donated to SDSU's emerging filmmakers fund

\*Gluten Free multigrain bread available upon request (add \$0.75)

**SIDE ORDERS:**

- Bacon or Turkey Bacon: \$2.75 GF
- Mixed Veggies \$3.25 GF, Veg
- MAN CANDY** Thick bacon + brown sugar + paprika \$4.25 GF
- Large Hot Andouille Sausage: \$3.25 GF
- House made **BUTTERMILK-PECAN COFFEE CAKE** \$4.25

# Fig Tree Cafe

## a california eatery

**GOES WITHOUT SAYING...**

We only use the freshest local produce ...our eggs are 100% natural, from a family owned ranch in Ramona. Our Pacific Beach location was 1 of only 21 restaurants in San Diego to receive a WSPA (World Society for the Protection of Animals) award in 2011 for offering humane-raised menu options

**SANDWICHES, PANINIS, SALADS, ETC.**

- \*HOUSE MADE BLACK BEAN BURGER** \$8.95 Veg  
 mixed greens + tomatoes + avocado + spicy balsamic aioli
- \*GLUTEN FREE PORTOBELLO PANINI** \$9.75 Veg, GF\*  
 GF bread crumb crusted portobello mushroom + wild arugula cilantro hummus + goat cheese + jack cheese + balsamic glaze on gluten free multigrain bread
- \*ROASTED CHICKEN CLUB** \$9.25 GF\*  
 bacon + avocado + tomatoes + mixed greens + mayo
- \*PIADINA** brie + prosciutto + arugula \$11.25  
 sundried tomato + truffle oil + flat bread
- \*GRILLED TURKEY PANINI** \$9.25 GF\*  
 turkey + bacon + avocado + cheddar & mozzarella cheese tomato + grilled sourdough toast + garlic aioli
- \*CAPRESE PANINI** \$8.95 Veg, GF\*  
 buffalo mozzarella cheese + tomatoes + basil balsamic glaze + focaccia bread

\*w/french fries, garlic french fries or half house salad (small greek salad or cup of tomato soup \$1.00 extra)

- GRILLED CHEESE SAMMIE & TOMATO SOUP** \$7.95 Veg
- RED GRAPE SALAD** \$8.25 Veg, GF\*  
 mixed greens + CA red grapes + walnuts + cucumbers goat cheese + citrus-cilantro dressing
- SHRIMP & MANGO SALAD** \$10.75 GF\*  
 mixed greens + avocado + red bell pepper shaved coconut + citrus-cilantro dressing
- SAPPHIRE SALAD** \$8.50 GF\*  
 mixed greens + goat cheese + dried cranberries walnuts + chicken breast + lemon-poppysseed dressing

- GREEK SALAD** \$7.95 Veg, GF\*  
 tomatoes + cucumber + black olives + feta cheese green bell peppers + red onion + oil + vinegar (no lettuce)

- HOUSE SALAD** \$6.25 Veg, GF\*  
 mixed greens + tomatoes + cucumber + balsamic vinaigrette

- OPTIONAL SALAD ADD-ONS:**
- Shrimp: \$3.95
- Chicken, Turkey, Ham \$2.95

\*Gluten Free multigrain bread available (add \$0.75)

**DESSERTS**

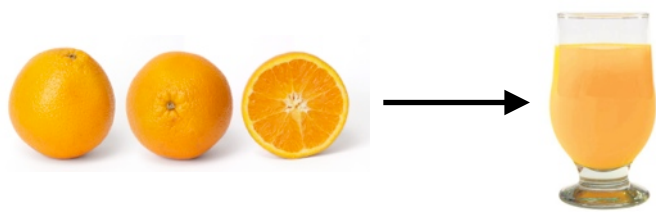
- FIG BREAD PUDDING** with vanilla ice cream \$6.95
- TIRAMISU** \$6.95

**Veg = Vegetarian**  
**V = Vegan**  
**GF = Gluten Free**

Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increased your risk of foodborne illness  
 Note: Gluten free items are not prepared in a gluten free environment

...for daily specials and announcements: like us on  
 Facebook: facebook.com/FigTreeCafeLibertyStation

**Hours of operation:**  
**7am-3pm breakfast/lunch 7 days/week**  
**4pm-10pm dinner/wine bar 7 days/week**  
**619-821-2044**  
**www.figtreeeatery.com**



**ORGANIC COFFEE, BOTTOMLESS CUP: \$2.75**  
**ESPRESSO: \$1.75** Single/ **\$2.25** Double  
**MEXICAN MOCHA:** Small: **\$3.75**  
 Large: **\$4.75**  
**LATTE / CAPPUCINO / CHAI LATTE**  
 Small: **\$3.50**  
 Large: **\$4.50**  
**CAFFEINE SAMPLER: \$7.50**  
 Unsure if you want a latte, mocha or mexican mocha?  
 Try a flight of all three! 4oz each  
 (one milk choice please)  
**MAKE IT A FLAVORED ESPRESSO DRINK... ADD \$0.50:**  
 Caramel - Hazelnut (regular or s/f)  
 Vanilla (regular or s/f) - Almond  
 Toasted Marshmallow - Coconut

**ORGANIC BLACK ICED TEA: \$1.99**  
**SODAS AND LEMONADE: \$1.99**  
 Pepsi - Diet Pepsi - Sierra Mist - Orange Crush - Dr Pepper  
**APPLE JUICE, GRAPEFRUIT JUICE: SM \$3.50 / LG \$4.25**  
**CRANBERRY JUICE: SM \$3.25 / LG \$3.95**  
**(IN HOUSE) FRESH SQUEEZED OJ: SM \$3.75 / LG \$4.50**  
**PERRIER: \$2.50**  
**HOT TEA: \$1.99**  
 Chai spice - Chamomile - Earl Grey - English Breakfast  
 Green Tea - Wild Raspberry Hibiscus - Lemon - Peppermint

**ANTIOXIDANT SHOTS: \$2.75**  
**GOJI:** Helps: Immune system, vision and anxiety  
**MANGOSTEEN:** Helps: Arthritis, diabetes and cholesterol  
**ACAI:** Helps: Weight loss & boosts energy  
**TRY A "FLIGHT" OF ALL THREE: \$6.75**



**Blackberry Bliss**



**Daddy's Pepper**

**SPECIALTY DRINKS**  
 (IN HOUSE FRESH SQUEEZED) OJ MIMOSA \$5.00  
 WHITE PEACH BELLINI (sparkling wine + white peach puree) \$7.50  
 RASPBERRY BELLINI (sparkling wine + raspberry puree) \$7.50  
 NINO FRANCO PROSECCO DOCG + (fresh squeezed) OJ MIMOSA \$10.00  
 NINO FRANCO PROSECCO DOCG POMEGRANATE BELLINI (prosecco + pomegranate puree) \$11.00  
 ANTIOXIDANT MIMOSA (acai, goji or mangosteen) \$7.50  
 OJ CARAFE (fresh squeezed) + BOTTLE OF SPARKLING \$20.00  
 CRANBERRY JUICE MIMOSA \$5.00  
 16OZ BEERMOSA (Hefeweizen + OJ) \$7.00  
 BLACKBERRY BLISS (sparkling wine + vodka\* + muddled fresh blackberries & mint) \$8.00  
 BLOODY MARY (mild or spicy) \$6.00  
 DADDY'S PEPPER (vodka, soda water, jalapeño, mint, lime, strawberries) \$8.00  
 ROSY MELONS (vodka, watermelon, lemon squeeze, rosemary, soda water, splash lemonade) \$8.00

Specialty cocktails made with 20% alcohol

<b>BOTTLED BEERS</b>			alc%
MORETTI LAGER	ITALY	\$5.00	4.60%
LOST COAST BROWN ALE	EUREKA	\$5.00	5.00%
SCRIMSHAW PILSNER	FORT BRAGG	\$5.00	4.70%
EEL RIVER (ORGANIC) PORTER	FORTUNA	\$5.00	5.90%
NAPA SMITH PALE ALE	NAPA	\$5.00	5.25%
SHOCK TOP BELGIAN WHITE	ST. LOUIS	\$5.00	5.20%
BARD'S GLUTEN FREE MALT BEER	UTICA	\$5.00	4.60%
SEADOG BLUEBERRY ALE	PORTLAND	\$5.00	4.70%
HOP NOTCH IPA	SLC, UT	\$5.50	7.30%
SHIPYARD XXXX DOUBLE IPA	PORTLAND	\$5.50	9.25%
LOST COAST RASPBERRY BROWN (22OZ)	EUREKA	\$8.00	6.50%
STONE ARROGANT BASTARD ALE (22OZ)	ESCONDIDO	\$8.50	7.20%
SAM SMITH ORGANIC STRAWBERRY ALE (18OZ)	ENGLAND	\$9.00	5.20%
<b>DRAFT BEERS</b>			
WEIHENSTEPHANER LAGER	GERMANY	\$5.50	5.10%
STIEGL RADLER GRAPEFRUIT BEER	AUSTRIA	\$5.50	2.50%
LIGHTNING THUNDERWEIZEN	POWAY	\$5.50	5.50%
THE LOST ABBEY DEVOTION ALE	SAN MARCOS	\$6.50	6.25%
RAGING BITCH IPA	MARYLAND	\$6.50	8.30%
ALLAGASH TRIPEL ALE	MAINE	\$6.50	9.00%

<b>WHITE WINES</b>			<b>GLASS</b>	<b>BOTTLE</b>
NIGHT HARVEST	CHARDONNAY	CALIFORNIA	\$6.50	\$24.00
MEZZACORONA	PINOT GRIGIO	TRENTINO	\$7.00	\$27.00
CLAUDE VAL	WHITE MERITAGE	FRANCE	\$7.50	\$29.00
NOVELLUM	CHARDONNAY	FRANCE	\$8.00	\$30.00
LADOUCETTE	SAUVIGNON BLANC	FRANCE	\$8.50	\$31.00
MARTIN CODAX	ALBARINO	SPAIN	\$8.50	\$31.00
<b>SPARKLING WINES</b>				
NINO FRANCO	PROSECCO	VENETO	\$10.00	\$38.00
CHAMDEVILLE	BRUT	FRANCE		\$35.00
<b>RED WINES</b>				
WALNUT CREST	MERLOT	CHILE	\$6.50	\$24.00
LA MAIA LINA	CHIANTI	ITALY	\$7.00	\$27.00
CANYON ROAD	PINOT NOIR	CALIFORNIA	\$7.50	\$29.00
WILLIAM HILL	CABERNET SAUVIGNON	CALIFORNIA	\$8.00	\$30.00
DELAS	COTES-DU-RHONE	FRANCE	\$8.00	\$30.00
DON MIGUEL GASCON	MALBEC	ARGENTINA	\$9.50	\$36.00
BANFI CENTINE	"SUPER TUSCAN"	ITALY	\$10.00	\$38.00
ROJO MOJO	TEMPRANILLO	SPAIN		\$29.00
CUSUMANO	NERO D'AVOLA	SICILY		\$37.00
COSENTINO	ZINFANDEL	LODI		\$38.00
RODNEY STRONG	PINOT NOIR	RUSSIAN RIVER		\$42.00
GIACOSA FRATELLI	NEBBIOLO D'ALBA	PIEDMONT		\$47.00
CARPE DIEM	CABERNET SAUVIGNON	NAPA VALLEY		\$59.00
DRY CREEK	"LIMITED PRODUCTION" MERITAGE	SONOMA COUNTY		\$65.00
<b>DESSERT WINES</b>				
GRAHAM SIX GRAPES	RUBY PORT	PORTUGAL	\$8.00	
RAMOS PINTO	TAWNY	PORTUGAL	\$7.00	