

breakfast

until 2:30pm

fruits & grains

steel-cut oatmeal sliced almonds, bananas, brown sugar v <i>gf</i>	7.5
greek yogurt house-made granola, honey, fresh berries vg <i>gf</i>	12
cocoa chia seed pudding sliced almonds, bananas, toasted coconut v <i>gf</i>	12
add chia seeds	4

toast served on ezeziel with mini greens

goat avocado, goat cheese, tomato jam, arugula vg	13.5
mexican avocado, cotija, street corn, cilantro vg	13.5
smoked avocado, roasted pepper walnut spread, spinach, smoked salmon, radish	17

sides

pancakes vg	5
bagel, croissant or ezeziel vg	4
toast vg	3
bacon, sausage links, ham, canadian bacon	
chicken apple sausage, soy sausage	5.5
red skin potatoes v <i>gf</i>	4
sweet potato hash v <i>gf</i>	5
seasonal fruit v <i>gf</i>	4
fresh berries v <i>gf</i>	7
egg whites <i>gf</i>	4.5
mini greens tomato, cucumber, black olive, onion house vinaigrette v <i>gf</i>	6.5
julienne vegetables zucchini, yellow squash, carrot v <i>gf</i>	5.5
smoked salmon	8
additional egg <i>gf</i>	3
substitute gluten free bread <i>gf</i>	2.5
substitute vegan or gluten free pancakes v <i>gf</i>	1.5
substitute egg whites <i>gf</i>	2.5

prasinó

prasinó is committed to using organic, all natural, hormone free, antibiotic free and locally sourced ingredients whenever possible.



vg vegetarian v vegan gf gluten free

No outside food or drink is permitted. Substitutions may incur an additional fee

eggs

two eggs	your way 10	meat 14
egg sandwich scrambled eggs, bacon, cheddar, tomato, arugula, chipotle aioli, sourdough, diced potatoes		18
steak & eggs skirt steak, two eggs your way		29
chicken chilaquiles tortilla chips, eggs, charred salsa, avocado, cotija cheese, sour cream <i>gf</i>		17
santa monica frittata spinach, tomato, peppers, onions, avocado, goat cheese vg		15.5
smoked salmon herbed cream cheese, hard-boiled egg, capers, tomato, house greens, multigrain bagel		17
chipotle tofu scramble spinach, tomato, onion, soy sausage vg		15.5
kayiana scramble tomato, onion, potatoes, feta cheese, eggs, and toasted baguette vg		15
garden skillet potatoes, tomatoes, zucchini, onions, mushrooms, peppers, spinach, jack cheese vg		15
irish skillet corned beef hash, onions, peppers, cheddar		16
short rib skillet potatoes, peppers, onions, cheddar		18
skirt steak skillet potatoes, onion, mushroom, swiss cheese		22
may substitute quinoa for potatoes in skillets		5

tacos

jump start tacos scrambled egg whites, avocado, cotija cheese, charred tomato salsa vg	15
vegan tacos chipotle tofu, avocado, tomato, cilantro v	15
tacos rancheros scrambled egg, refried black beans, achiote chicken, corn, cilantro, cotija cheese, guajillo sauce	16

omelets served with redskin potatoes, choice of toast or pancakes

veg-out spinach, tomato, zucchini, onions, peppers, mushrooms, jack cheese vg	14.5
fig and prosciutto black mission figs, prosciutto, goat cheese, arugula, maple whiskey sauce	16.5
spicy feta fresno chilis, arugula, onion, tomato vg	15
ham & cheese smoked ham, white cheddar	15.5
city farm chicken apple sausage, spinach, goat cheese	16
bacon spinach, white cheddar	15.5
hippie spinach, basil, goat cheese, tomato jam vg	15

eggs benedict all english muffins are multigrain

traditional poached eggs, canadian bacon, hollandaise	15
caprese poached eggs, tomato, basil, mozzarella, balsamic, hollandaise vg	14.5
paris poached eggs, ham, brie, truffle hollandaise, butter croissant	16
vegan black bean patty, portobello mushroom, tomato, spinach, vegan hollandaise v	16
crab cake poached eggs, hollandaise	18

cakes, crepes & french toast

prasino cakes vg	10.5
carrot cakes fresh grated carrot, cinnamon, nutmeg, golden raisins, sweet cream, candied pecans vg	13.5
plain crepes vg	11
bananas foster crepes caramelized bananas, cinnamon, sugar vg	14
florentine crepes scrambled eggs, spinach, onion, tomato, feta, hollandaise vg	16
strawberry banana crepes chocolate hazelnut sauce vg	16.5
amish chicken crepes chicken breast, bacon, spinach, onion, mushroom, parmesan, cream	18.5
classic french toast vg	11
banana bread french toast candied pecans, bananas foster sauce vg	15.5
butter croissant french toast white chocolate sauce, salted caramel vg	15
healthy french toast multigrain bread, egg whites, cinnamon, nutmeg vg	12.5
add fresh berries to cakes, crepes, french toast	7

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Lunch

from 11:00am

appetizers

spreads spicy feta, tzatziki, hummus, grilled bread vg	13
mediterranean mezze chefs whim hummus, falafel, crudité, pita vg	15
cauliflower ceviche house made tortilla chips v vg gf	11
lobster avocado mango salsa, chili beurre blanc gf	19
teriyaki steak skewers teriyaki hoisin, chipotle	14
chicken skewers green goddess, parsley, cilantro, mint, buttermilk gf	11
saganaki imported greek cheese, brandy flambé vg	12
crispy goat cheese french goat cheese, panko, arugula, spicy marinara vg	12
pei mussels shallot, garlic, white wine, lemon, cilantro, basil, chili flakes, grilled bread	17
crab cakes arugula, sriracha remulade	18
spinach and artichoke dip house made tortilla chips vg	14
ahi poke shrimp, avocado, mango, cilantro, sesame seeds, sweet and spicy chili sauce	19
vegetable flatbread pesto, tomato, caramelized onion, roasted corn, mozzarella, balsamic vg	16
margherita flatbread pesto, mozzarella, tomato, basil, garlic vg	16
the farm flatbread cheese blend, chives, truffle honey vg	16
fig and prosciutto flatbread prosciutto, figs, mozzarella, goat cheese, arugula, maple whiskey glaze	19

sides

mini greens tomato, cucumber, black olive, onion house vinaigrette v gf	6.5
chilled beets goat cheese, basil, balsamic glaze, candied pecans vg gf	7
truffle potatoes cotija, aioli, chives vg gf	6
grilled asparagus lemon dressing	6
cauliflower gratin white cheddar, truffle vg gf	6.5
street corn cilantro, lime, chipotle aioli, cotija cheese, tajin	6
soup of the day	
cup	4
bowl	6

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menu revised 7.17.24

salads

prasino house greens, blueberries, strawberries, orange segment, onion, goat cheese, sunflower seeds, lemon poppy seed vinaigrette vg	16
mediterranean romaine, feta, cucumber, black olive, tomato, red onion, herbs, peppers, whole wheat pita, house vinaigrette vg	16
kale and spinach mushroom, parmesan, lemon vinaigrette vg gf	16
beet house greens, goat cheese, candied pecans, orange basil vinaigrette, balsamic glaze vg gf	16
asian chopped napa cabbage, carrots, scallions, bok choy, radish, peppers, ginger sesame dressing, crispy wontons, almonds & sesame seeds vg	16
goat and date romaine, mixed greens, cherry tomato, apple, dates, toasted almonds, bacon, crispy goat cheese, honey dijon vinaigrette	18
southwest chicken achiole chicken, romaine, pico de gallo, cilantro, roasted corn, avocado, crispy tortilla, cotija cheese, poblano cream, black beans gf	20
citrus salmon house greens, salmon, avocado, queso fresco, citrus, peppers, grapefruit chili dressing	24

add to any salad: tofu 7, chicken 9, skirt steak 15, salmon 15, shrimp 15

tacos served with roasted potatoes or salad of the day

fish pico de gallo, baja yogurt sauce, shredded cabbage	17.5
shrimp jicama, cilantro, lime, pico de gallo, poblano cream	17.5
short rib pico de gallo, cotija cheese, avocado, charred salsa	18.5

entrees

grilled salmon squash and zucchini noodles, tomato, olive, spinach, roasted red pepper and chipotle sauce gf	25
braised short ribs cauliflower gratin, swiss chard, truffle-mushroom cabernet sauce gf	25

sandwiches served with roasted potatoes or salad of the day

prasino burger arugula, tomato, onion, pretzel bun add cheese 1.25 bacon 3 butter pickles 1	16
black bean burger avocado, arugula, pico de gallo, multigrain bun v add monterey jack 1.25 chipotle aioli .75	16
turkey burger blue cheese, caramelized onion, roasted apples, spinach, multigrain bun	17
chicken caprese tomato, arugula, mozzarella, pesto, tomato-basil focaccia	17
crispy chicken sandwich asian slaw, butter pickles, honey mustard, brioche bun	16
chicken club bacon, swiss, arugula, tomato, avocado, truffle aioli, butter croissant	17
honey chicken salad arugula, pecans, grapes, celery, honey-yogurt dressing, butter croissant	17
greek chicken pita cucumber, tomato, red onion, pepperoncini, kalamata olives, feta, hand cut fries	18
veggie wrap caramelized onions, spinach, mushroom, tomato, squash, zucchini hummus, pepper, whole wheat wrap v	16

