

HUMBLE BEE



BAKERY & CAFE

HOUSE FAVORITES

- BISCUITS AND GRAVY** 15
House-made country gravy with and turkey bacon and turkey sausage crumbles with two buttermilk biscuits and a sunny egg
- ENGLISH BUTTY** 16
Easy egg, cheddar cheese and turkey sausage on a house-made English muffin served with potatoes, arugula and pickled cabbage
- FARM BOY** 19.50
Two eggs any style, your choice of breakfast meat, potatoes and a pancake
- TOFU SCRAMBLE** 16
Curried tofu, spinach, bell pepper, onion, pesto, potatoes and salsa (vegan)
- BEE-SQUIT SANDWICH** 17
House-smoked Canadian bacon, cheddar cheese, an easy egg and gravy on a biscuit
- EGGS AL POMODORO** 17.50
Two poached eggs simmered in a zesty dill tomato sauce with arugula, pickled cabbage and sourdough toast points

SWEET STUFF

- PANWICH** 19.25
Two easy eggs and turkey sausage stuffed in a large pancake and topped with maple mascarpone and julienned apples. Sub gluten-free +2.50
- SHORT STACK OF PANCAKES** 16
with fresh berries, butter and maple syrup. Sub gluten-free +2.50 Add whip +1
- FRENCH TOAST** 17.75
on house-made brioche bread with fresh seasonal fruit, whipped cream and maple syrup
- HOUSE-MADE GRANOLA** 13
Served with your choice of milk or yogurt

OMELETS

Omelets come with your choice of potatoes or side salad

- GARDEN OMELET** 17
zucchini, bell pepper, onion, mozzarella cheese, pesto and salsa
- HAM & CHEDDAR** 17.75
Black Forest ham, cheddar, spinach and grilled onion and salsa
- TURKEY SAUSAGE & SPINACH** 17.75
Turkey sausage, spinach, grilled onion, Jack cheese and salsa
- BLACK BEAN** 17
Mozzarella, spinach and aromatic black beans served with salsa and sour cream
- CAPRESE OMELET** 17.75
Heirloom tomato, mozzarella, pesto, basil and balsamic vinegar reduction

BURRITOS +

- BASIC BURRITO** 14
Three scrambled eggs, cheddar cheese, potatoes, black beans in a house-made flour tortilla with salsa and sour cream
Add bacon, turkey bacon, turkey sausage +2.75
- HUMBLE BURRITO** 14.75
Scrambled eggs, black beans, zucchini, bell pepper, onion, and spinach in a house-made flour tortilla with salsa and sour cream. , cream. *Vegan sub tofu*
- PROTEIN PUNCH BURRITO** 16.25
Scrambled eggs, black beans, ground turkey in a zesty tomato sauce, grilled onions, cheddar cheese, salsa and sour cream
- HUEVOS RANCHEROS** 17
Black beans, Jack cheese, and easy eggs on a flour tortilla with pickled cabbage and peppers, salsa and sour cream

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SIDES

ONE ORGANIC EGG	3
SUB EGG WHITES	1.50
TURKEY SAUSAGE	5.50
TURKEY BACON	5.25
PORK BACON	6.50
CANADIAN BACON	6
1 PANCAKE	5
SIDE POTATOES	4.50
SEASONAL FRUIT CUP	6.75
BLACK BEANS	3
WHITE OR WHEAT TOAST	3.75
BUTTERMILK BISCUIT	3.50
HOUSE-MADE JAM	1
SALSA	1
SOUR CREAM	1.50
BOTTLE OF HABANERO	8

Take home a bottle of our delicious house-made habanero hot sauce. Makes a great gift too!

SPECIALTY JUICES

DR. FEELGOOD	9
Carrot, orange, beet, lemon, ginger, turmeric	
BASIC BEE	9
Carrot, apple, strawberry, lemon, ginger, celery	
GREEN FLASH	9
Apple, celery, spinach, kale, lemon, ginger	
PURPLE HEART	9
Beet, orange, berries and celery	

COFFEE & TEA

ORGANIC DRIP COFFEE	4.25
ORGANIC ESPRESSO	
Single 3 Double 4	
CAPPUCCINO OR LATTE	6
MOCHA	6.75
AMERICANO	4.75
CHAI TEA LATTE	6
HOT CHOCOLATE	6
ADD AN EXTRA SHOT	1.50
SUB ALTERNATIVE MILK	1
Almond, Oat or Soy	
ADD ORGANIC SYRUP	1
Vanilla, Hazelnut or Caramel	
ORGANIC ICED TEA	4.25
ORGANIC NUMI HOT TEA	4.25
Breakfast blend, Chamomile, Earl Grey, Gunpowder Green or Moroccan Mint	

REFRESHMENTS

ORGANIC ORANGE JUICE	7
ORGANIC CARROT OJ	7.50
ORGANIC LEMONADE	5.50
LAVENDER LEMONADE	5.50
ARNOLD PALMER	5
SPARKLING WATER	
16.9 Oz. 2.50 25.9 Oz. 3.50	
IZZE SPARKLING JUICE	2

Please inform your server of any allergies * Parties of 6+ will be charged an automatic 18 % gratuity

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SANDWICHES

Sandwiches come with chips or side salad **15.5**

TUNA MELT

House-made tuna salad with cheddar cheese on wheat bread

TURKEY REUBEN

House-smoked turkey, Swiss cheese, sauerkraut, 1000 Island and mustard on rosemary garlic bread

SLOPPY BIRD

ground turkey in a zesty tomato sauce with crispy cheddar, mustard and grilled onions on a white roll

GARLIC ROASTED CHICKEN

mozzarella, Parmesan, aioli, marinated peppers and onions on a white roll

CAPRESE PANINI

Heirloom tomato, mozzarella, pesto, roasted garlic, basil and balsamic reduction on sourdough

Humble Bee is local family owned and operated. Chef Jim and Jess Bonanno take pride in sourcing the finest farm-to-table ingredients and making all dishes from scratch.

We LOVE California farmers. Most of our produce is purchased at Encino farmer's market on Sunday mornings @ Victory & Louise

We proudly source produce from:
John Givens Farms
G Farms
Sycamore Ranch
Menos
LA Mushroom Culture
Beylick
Gutierrez

SALADS

DA BEET SALAD

15.5

red leaf lettuce, roasted beets, goat cheese, candied and julienned apples with poppyseed dressing

KALE CAESAR

Shredded laminate kale, Parmesan cheese, garlic roasted almonds, citrus segments and an eggless Caesar dressing

ALMOND GINGER CHOP

Shredded romaine lettuce, carrots, cabbage, dried cranberries, almonds and sesame seeds with a ginger vinaigrette

STRAWBERRY & GOAT

Arugula, strawberries, goat cheese, avocado, pickled red onion, radish, pepitas and strawberry vinaigrette

HOUSE SALAD

mixed greens, carrots, cabbage, tomato and beet slaw with a beet balsamic dressing

SIDES

SIDE CHICKEN

5

SIDE TUNA SALAD

5

SIDE SALAD

5

SIDE AVOCADO

2.25

SIDE TOAST

3.75

Lunch is served from 11 - 3 p.m. * Parties of 6+ will be charged an automatic 18% gratuity