



Brunch Menu
March 8 & 9, 2025

Weekend Specials: Substitutions on weekend specials are politely declined

Avocado toast – House-made sourdough toast with guacamole, pickled peppers and onions and pepitas served with your choice of side salad or potatoes 21.80

Funghi scramble – Lion’s mane and oyster mushrooms, pesto, goat cheese served with your choice of side salad or potatoes 21.84 *GF*

House Favorites:

Bee Eggs Benedict – Eggs benny prepared with two poached eggs on a split house-made roll and sauce Hollandaise with your choice of protein and side 21.32

Canadian Bacon OR turkey sausage OR tomato and guacamole

And a side of either country style potatoes OR side salad with balsamic vinaigrette

Garden omelet spinach, bell pepper, zucchini, onion and house-made pesto, mozzarella cheese and your choice of country style potatoes, side salad with balsamic vinaigrette or toast 20.02 *GF*

Black Forest ham & Tillamook cheddar omelet – Black forest ham with Tillamook cheddar cheese, spinach, onions, house salsa and your choice of country style potatoes, side salad with balsamic vinaigrette or toast 20.02 *GF*

Tofu Scramble with curried tofu, spinach, bell pepper, zucchini, onion, house salsa and country style potatoes 17.94 *GF DF vegan*

Bee biscuits and gravy – House-made country turkey gravy and two buttermilk drop biscuits topped with a sunny egg 17.42

English Butty – over easy egg, Tillamook cheddar cheese and turkey sausage on a house-made roll served with potatoes, arugula and pickled cabbage 17.68

4% discount offered with cash payment.

Sweet stuff:

Berry short stack of pancakes– Three fluffy buttermilk pancakes with fresh berries and real maple syrup 17.68

Apple crumble French toast – House-made brioche bread topped with apple crumble and whipped cream 19.50

Panwich – Two medium eggs and turkey sausage sandwiched between a large buttermilk pancake with maple mascarpone cheese, julienned apples and real maple syrup 20.02 Substitute gluten-free pancake 2.60

House-made granola with yogurt or milk and fresh berries with honey 15.08 (can be vegan sub oat, almond or soy milk)

Organic a la carte:

Turkey bacon 6.50 Turkey sausage 6.50 Beeler's pork bacon 8.06 Egg any style 3.64 (each) Sub Egg Whites 1.56 Pancake with butter and maple syrup 6.24 Potatoes 5.72 Sourdough or wheat toast 5.20 Buttermilk biscuit 4.42 Seasonal organic fruit cup 8.06

Organic Coffee Drinks:

Organic coffee – hot or iced 4.68

Latte or Cappuccino 6.24 * Americano 4.94 * Mocha 7.02 * Organic espresso Single 3.12 Double 4.16

Chai tea latte 6.24 * Matcha latte 6.24 * Hot chocolate 6.24

Add organic vanilla, hazelnut, caramel or lavender syrup 1.30 * Sub organic almond, soy or oat milk 1.04

Add extra shot of espresso 1.64

Organic Tea Drinks:

Organic Tea iced tea 4.42

Organic hot tea – English breakfast, Earl Grey, Moroccan Mint, Chamomile or Green 4.42

Fresh Squeezed Organic Refreshments:

Orange juice 8.06 * Carrot orange juice 8.06

Lemonade 6.24 * Lavender Lemonade 6.24 * Arnold Palmer 5.20

Fresh Squeezed Organic Specialty Juices

Dr. Feelgood – carrot, orange, beet, lemon, ginger and fresh turmeric 10.40

Green Flash – apple, celery, kale, spinach, ginger, lemon 10.40

Basic Bee – carrot, apple, orange, lemon, ginger, strawberry and celery 10.40

Humble Bee is a local family-owned business that is proud to provide seasonal dishes with fresh, organic ingredients sourced from local farmers. Most of our produce is purchased at the Encino farmer's market on Sunday mornings. Our purveyors include:

Sycamore Hill Ranch * Given's Family Farms (Something Good)

Beylick * Gutierrez * G Farms * LA Mushroom Culture * Menos * Harmony Farms

Follow us on insta @humblebeecafela * hellohumblebee.com

Take home a bottle of Humble Bee Hots hot sauce today!

Find it in our mini-marketplace with other specialty food items, small gifts and more.

Parties of 6+ will be charged an automatic 18% * Please inform your server of food allergies when ordering.

4% discount offered with cash payment.