



Brunch Menu Summer 2024

Weekend Specials:

Substitutions on weekend specials are politely declined

Humble Bee Animal Style – House potatoes smothered in zesty tomato ground turkey, cheddar cheese, grilled onions, two easy eggs and special sauce 19.75 GF

Summer quiche – roasted cauliflower, onions, baby summer squash, snap peas, mozzarella cheese, pesto, egg and egg custard in a potato crust served with a side salad 19 GF

Avocado toast – Guacamole, pickled peppers and onions, chili seed crunch, sunflower seeds on rustic sourdough toast, side salad 19.25 vegan (add an egg any style 3)

House Favorites:

Eggs Benedict – House-made split English muffin, two poached eggs and Hollandaise sauce served with potatoes and your choice of – Turkey sausage * Canadian Bacon * Tomato and guacamole 19.75

Garden omelet spinach, bell pepper, zucchini, onion and pesto with mozzarella cheese and potatoes 17 GF

Black Forest ham & Tillamook cheddar omelet – Black Forest ham with Tillamook cheddar cheese, spinach, onions, salsa and potatoes 17.75 GF

Tofu Scramble with curried tofu, spinach, bell pepper, zucchini, onion, salsa and potatoes 16 GF DF

Bee biscuits and gravy – House-made country turkey gravy and two buttermilk drop biscuits topped with a sunny egg 15

English Butty – over easy egg, Tillamook cheddar cheese and turkey sausage on a house-made English muffin served with potatoes, arugula and pickled cabbage 16

Sweet stuff:

Short stack of pancakes – Three fluffy buttermilk pancakes with your choice of berries or peaches, whipped cream, maple syrup 16.75

French toast – House-made brioche bread with your choice of berries or fresh peaches, whipped cream and maple syrup 17.75

Panwich – Two medium eggs and two turkey sausages sandwiched between a large pancake with maple mascarpone cheese, julienned apples and real maple syrup 19.25 Substitute gluten-free pancake 2

House-made granola with yogurt or milk and fresh berries with honey 13 (can be vegan sub oat, almond or soy milk)

Organic a la carte breakfast

Turkey bacon \$5.25 Turkey sausage \$5.50 Pork bacon \$6.50 Egg any style \$3 (each) Sub Egg Whites \$1.50
Pancake with butter and maple syrup \$5 Potatoes \$4.50 Toast \$3.75 Buttermilk biscuit \$3.50 Fruit Cup \$6.75

Organic Coffee Drinks:

Organic drip coffee \$4.25

Organic espresso Single \$3 Double \$4

Latte or Cappuccino \$6

Mocha \$6.75

Americano \$4.75

Chai tea latte \$6

Hot Chocolate \$6

Add organic vanilla, caramel, hazelnut or lavender syrup 1.25 * Sub organic almond, soy or oat milk \$1

Add extra shot of espresso \$1.50

Organic Tea Drinks:

Organic Tea iced tea 4.25

Organic hot tea – English breakfast, Earl Grey, Moroccan Mint, Chamomile or Green 4.25

Fresh Squeezed Organic Refreshments:

Orange juice \$7

Carrot orange juice \$7.50

Lemonade \$5.50

Lavender Lemonade \$5.50

Seasonal special lemonade \$6

Arnold Palmer \$5

Fresh Squeezed Organic Specialty Juices

Dr. Feelgood – carrot, orange, beet, lemon, ginger and fresh turmeric \$9

Green Flash – apple, celery, kale, spinach, ginger, lemon \$9

Basic Bee – carrot, apple, orange, lemon, ginger, strawberry and celery \$9

Humble Bee 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