

# BREAKFAST

At FALA'S, breakfast is served from open to close!  
(After all, it IS the most important meal of the day!)



## | BREAKFAST ITEMS |

Breakfast Burrito..... **Veg** \$11.25

Your choice of scrambled egg served with the works (cheese, hash browns, & salsa), egg and sausage (served with the works), or a Mexicali burrito (served with the works plus egg, sausage, & a black bean corn salsa)

Egg & Cheese Panini..... **Veg** \$7.00

Your choice of bread & cheese. Add bacon, ham, or a sausage patty for \$2 more

Bagel Bin Bagels..... **Vgn** \$3.50

Add cream cheese for 50¢ more

Oatmeal or Granola..... **Vgn . Gf** \$5.75

your choice of milk, add honey, berries, or nuts for an additional \$2 (non-dairy milk add 75¢)

Fresh Fruit..... **Vgn . Gf** \$ 6.00

## | BAKERY ITEMS & SWEET TREATS |

Check with our baristas for additional fresh baked goodies

Muffins..... **Veg** \$5.25

Cinnamon Roll..... **Veg** \$3.95

Strawberry Cream Cheese Danish..... **Veg** \$4.75

Pain au Chocolat..... **Veg** \$4.75

Cake Bite..... **Veg** \$2.50

Big Cookie..... **Veg** \$3.00

## | FALA'S FAVORITES |

Avocado Toast..... \$9.75

Grilled rustic white bread served with an avocado mash and poached egg, tomatoes, seasoning, and a drizzle of olive oil

Breakfast of Champions..... \$11.50

Two eggs your way, hash browns, toast, & your choice of bacon, sausage patty, or ham

New York Breakfast Sandwich.. \$8.50

Scrambled eggs, American cheese, & bacon served on an everything bagel

Egg White Sandwich..... **Veg** \$9.00

Egg whites, avocado, tomato, spinach, & havarti served on your choice of bread, then grilled

Just the Veganning..... **Vgn** \$9.75

Grilled rustic white bread served with an avocado mash, tomatoes, seasoning, and a drizzle of olive oil, served with a side of hash browns

Marmalade Skies..... **Veg** \$6.00

Grilled rustic white bread with cream cheese & a seasonal, locally sourced jam

Croissant with Honey or Nutella..... **Veg** \$5.00

## | ACCOMPANIMENTS |

add extra cheese..... \$1.00  
add avocado..... \$2.00  
gluten-free bread..... 75¢  
side of peanut butter, Nutella, cream cheese, salsa... \$1.00  
side of hash browns..... \$4.00  
side of bacon, ham, or sausage patty..... \$4.00  
side of white or wheat toast..... \$1.50

## | SMOOTHIE BOWLS |

The Strawberry Shortcake

Made from milk and crushed strawberries, topped with strawberries, chia seeds, granola, toasted almonds, dark chocolate, coconut, & a dollop of fresh whipped cream

**Veg . Gf**

The Strawberry Matcha

Made with strawberries, green tea, & milk, topped with chia seeds, berries, & toasted almonds

**Veg . Gf**

The Blueberry Banana

Made with blueberries and banana, then topped with berries, chia seeds, dark chocolate, coconut, granola

**Vgn . Gf**

\$11.75

## | LOCALS SUPPORTING LOCALS |

We believe in supporting our community. We procure only the freshest ingredients for our food and beverages, all of which are made-from-scratch or locally-sourced.

Because here at FALA'S, we think that homemade is worth the time, fresh is better for ya, and we think you'll taste the difference!

Thanks for supporting our Olde Towne Elkhorn!

Some of our local vendors include:

Hill of Beans Coffee Roasters - The Tea Smith

Robert's Dairy - Rotella's Italian Bakery

Bagel Bin Bagels - Schmidt Family Farms

## | NUTRITION INFORMATION |

At FALA'S everyone has a seat at our table. That's why we strive to provide delicious drinks & gourmet meals that everyone can enjoy. Check out our food selections with the markers below for vegetarian, vegan, or gluten-free options, or check with one of our helpful baristas if you have any other dietary restrictions not listed below.

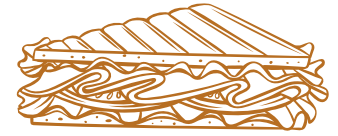
**Veg**  
Vegetarian

**Vgn**  
Vegan

**Gf**  
Gluten-free



# LUNCH



## | PANINIS |

All paninis are served on your choice of bread (gluten-free add 75¢) plus your choice of the following sides: carrots & ranch, seasoned cucumbers, pasta salad, or potato salad.

- The Blaine..... \$11.00  
Ham & cheddar
- The Petunia..... \$12.00  
Ham, cheddar, & bacon
- The Holly..... \$13.00  
Roastbeef, havarti, & a creamy horseradish spread
- The Lydia..... \$12.00  
Turkey, bacon, & house made ranch dressing
- The Madeline..... \$12.00  
Turkey, provolone, & parmesan pesto spread
- The Sophia..... **Veg** \$8.00  
Peanut butter & locally sourced jelly
- The Grown Up Grilled Cheese..... \$12.00  
Cheddar, provolone, havarti with bacon, & spinach
- The Rueben..... \$14.00  
FALA'S ode to a local classic
- Turkey Cranberry..... \$14.00  
Raw milk cranberry cheddar, turkey, & arugula on wild rice cranberry bread

## | WRAPS |

All wraps are served on a flour tortilla plus your choice of the following sides: carrots & ranch, seasoned cucumbers, pasta salad, & potato salad.

- Mediterranean..... **Vgn** \$12.00  
Hummus, Artichoke hearts, cucumbers, mixed greens, & red pepper drizzle.
- Cilantro Lime Grilled Shrimp ..... \$15.00  
Grilled shrimp, mixed greens, avocado, corn & black bean salsa, cheese, & housemade Cilantro lime dressing
- Caprese..... **Veg** \$12.00  
Spinach, mozzarella, diced tomato, marinated red onion, pesto dressing, & balsamic vinegar drizzle

## | DRESSED UP TOAST |

- Avocado Toast..... **Veg** \$9.50  
Avocado mash, cucumber, tomato, house seasoning, olive oil, & balsamic fig vinegar
- Fun And Loving Caprese..... **Veg** \$10.50  
Tomato, provolone, pesto, & balsamic fig vinegar
- Mediterranean Toast..... **Veg** \$9.00  
Hummus, cucumber, artichoke heart, seasoning, & housemade roasted red pepper dressing
- Egg Salad Toast..... **Veg** \$9.00  
FALA'S famous egg salad, arugula, & smoky olive oil
- Sweet and Spicy Bruschetta..... \$9.00  
Peanut butter, crisp diced bacon, hot pepper bacon jam, & locally sourced honey

Fala's stands for Fun And Loving Atmosphere - we want you to love the food you order. To accommodate everyone's dietary restrictions, know that dressed up toasts can be grilled with olive oil instead of butter to be made vegan. Sandwiches can also be made with gluten-free bread. Whatever your tastes, wants, or needs we got ya covered.

## | ACCOMPANIMENTS |

- add bacon..... \$3.00
- add cheese/extra cheese..... \$1.50
- add avocado..... \$2.50
- side of dressing..... .75¢
- gluten-free bread..... \$1.00
- extra side item..... \$3.00
- cup of side item..... \$5.00
- bowl of side item..... \$7.00

## | SANDWICHES |

All paninis are served on your choice of bread (gluten-free add 75¢) plus your choice of the following sides: carrots & ranch, seasoned Cucumbers, pasta salad, or potato salad.

- Chicken Salad..... \$13.00  
Pulled chicken breast, celery, mayo, & house seasoning
- Tuna Salad..... \$12.00  
Fresh tuna, celery, mayo, & house seasoning
- Egg Salad..... **Veg** \$11.00  
Housemade egg salad & lettuce
- That's my Jam..... \$12.00  
Turkey, cheddar, hot pepper bacon jam, jalapeño cornbread
- The Green Machine..... **Veg** \$11.00  
Cucumber, avocado, havarti, pesto, & spinach
- The Vegi Tale..... **Veg** \$10.50  
Lettuce, tomato, cucumber, avocado, & provolone

## | FAN FAVORITES |

- BLT Flatbread..... \$12.25  
Raw milk bacon cheddar spread, shredded lettuce, tomato, crispy bacon, drizzled with smoky olive oil
- Soup of the day ..... Market price  
Cup, bowl, or bread bowl available

## | SALADS |

- Side Salad..... **Veg . Gf** \$6.00
- Cilantro Lime Grilled Shrimp Salad... **Gf** \$15.00  
Grilled shrimp, mixed greens, avocado, corn & black bean salsa, cheese, house-made cilantro lime dressing
- Chicken Pesto Salad... **Gf** \$13.00  
Spinach, grilled chicken, tomato, cucumber, marinated red onion, & pesto dressing
- Sweet Summer Salad..... **Vgn . Gf** \$12.00  
Spinach, diced cucumber & avocado, toasted almond, & house-made cranberry vinaigrette
- Cobb Salad..... **Gf** \$13.00  
Lettuce, grilled chicken, egg, tomato, avocado, cucumber, bacon, cheese, and house-made ranch
- Caprese Salad..... **Veg . Gf** \$12.00  
Spinach, marinated red onion, mozzarella, tomato, pesto dressing, & balsamic vinegar drizzle
- Southwestern Salad..... **Veg . Gf** \$13.00  
Mixed greens, avocado, corn & black bean salsa, cheese, house-made southwestern ranch
- Arugula Salad..... **Gf** \$16.00  
Arugula, sweet cantaloupe, prosciutto, smoked olive oil, mustard seed white balsamic vinegar, & sea salt