



*Hi Spot*

C A F E

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*Midday*

# Breakfast

HI SPOT MIDDAY  
Monday - Friday : 11:30 a.m. - 2:30 p.m.

# Lunch

## THREE EGGS AS YOU WISH

Scrambled, Fried or Poached. Served w/ Home Fries & Toast (Wheat, Sourdough, Rye or English muffin)  
8.95

w/ Choice of Meat (Ham, Bacon, Country Sausage or Chicken Sausage) 11.95

## CUSTOMIZE YOUR OMELETTE OR SCRAMBLE.....8.95

All Omelettes Served w/ Home Fries & Toast (Wheat, Sourdough, Rye or English Muffin)

### Your Choice of these Additional Ingredients:

1.25 each

Bell Peppers, Zucchini,  
Scallions, Garlic, Broccoli,  
Green Chilies, Black  
Olives, Onions, Basil

1.50 each

Mozzarella, Cheddar,  
Swiss, Feta, Parmesan,  
Roasted Red Peppers,  
Tomatoes, Sour Cream,  
Cream Cheese

1.75 each

Artichokes, Black Beans,  
Jalapenos, Spinach,  
Mushrooms, Pesto,  
Salsa

2.25 each

Ham, Bacon, Sausage,  
Avocado, Goat Cheese,  
Smoked Salmon, Chicken  
Sausage, Chorizo

# Breakfast Specialties

13.95

## WAKE UP WITH ZORBA

Three Egg Omelette w/ Tomatoes,  
Feta Cheese, Fresh Spinach  
& Oregano. Served w/  
Home Fries & Toast

## NORTHWEST EXPOSURE

Three Egg Omelette w/ Sautéed  
Mushrooms w/ Garlic, Sour Cream,  
Garlic, Parmesan Cheese &  
Scallions.  
Served w/ Home Fries & Toast

## EL PACIFICO

Three Egg Omelette w/ Smoked  
Salmon, Capers, Scallions &  
Dill Cream. Served w/ Home  
Fries & Toast

## GREEN EGGS N' HAM

Three Scrambled Eggs w/  
Ham, Pesto and Mozzarella  
Cheese. Served w/ Home  
Fries & Toast

## CHORIZO SCRAMBLE

Spicy Chorizo Scrambled w/ Eggs,  
Grilled Onions, Green Peppers,  
Diced Potatoes & Mozzarella.  
Served w/ Green Tomatillo Sauce  
& Corn Tortillas on the Side

## BISCUIT AND GRAVY DE LA CASA

Macrina's Country Buttermilk  
Biscuit Smothered w/ Chorizo  
Gravy. Served w/ Two Eggs  
any Style w/ Cup of Fruit

## HUEVOS A LA MEXICANA

Corn Tortillas Scrambled w/  
Eggs, Green Chilies, Cheddar &  
Scallions Topped w/ Sour Cream  
& Salsa. Served w/ Home Fries

## TOFU SCRAMBLE

Stir Fried Tofu, Broccoli, Carrots,  
Bell Peppers, Zucchini,  
Mushrooms, Onions, Cabbage,  
Garlic, & Ginger. Seasoned w/  
Sesame & Soy on Brown Rice

## THE ROUND-UP

Three Eggs Scrambled w/ Chicken  
Sausage, Goat Cheese, Tomatoes  
& Basil. Served w/ Home  
Fries & Toast

## TACOS DE HUEVO (3)

Bacon, Jalepeno and Onion,  
Scrambled w/ Eggs and Mozzarella  
on Corn Tortillas w/ Avocado,  
Salsa Fresca & Chipotle Crema  
w/ Cup of Fruit

## SAMMY SUE

The Ultimate Breakfast Sandwich  
w/ Grilled Sourdough Spread  
w/ Pesto Mayo & Stacked w/ Fried  
Egg, Bacon, Lettuce, Tomato &  
Provolone, w/ Cup of Fruit

# Side Orders

BAVARIAN HAM.....4.00	GUACAMOLE .....4.00	TOAST.....1.75
BACON(2).....2.25 (4).....4.00	SALSA.....3.50	Your Choice of Wheat, Sourdough, Rye or English Muffin
COUNTRYSAUSAGE.....4.00	EGGS*(each).....1.75	GLUTEN FREE TOAST...2.50
CHICKEN SAUSAGE .....4.00	HOME FRIES.....3.50	FRUIT CUP.....4.50
TORTILLAS (each)......50	YOGURT.....2.25	

Add 1.50 to Substitute Scone, Gluten Free Toast or Cinnamon Roll for Toast.

Add 2.00 to Substitute Fruit for Home Fries · Add 1.00 to Substitute Egg Whites for Eggs.

## SOUP OF THE DAY

Changes Daily, Served w/ Bread  
Cup 3.50 / Bowl 5.50

## COMBO

Bowl of Soup, Choice of  
House Salad, Caesar Salad  
or Greek Salad (add 1.00)  
Served w/ Bread  
10.25

## CAESAR SALAD

An Eggless Version of the Classic  
on Romain Lettuce w/ Croutons  
4.95 / 8.95  
w/ Grilled Chicken Breast  
Add 4.00

## ENSALADA DEL JEFE

(Salad of the Boss)  
Wild Greens Tossed w/ Mustard  
Vinaigrette, Mexican Rice,  
Topped w/ Grilled Skirt Steak  
or Grilled Chicken Breast,  
Avocado, Salsa & Lime  
14.95

## CHICKEN QUESADILLA

Fresh Mozzarella, Spinach  
& Pesto w/ Side Salad  
14.95

## HOUSE SALAD

Fresh Greens, Carrots,  
Cucumber & Tomato w/ Choice  
of Mustard Vinaigrette or  
Crumbled Bleu Cheese Dressing  
4.95 / 8.95

## COBB SALAD

Chilled Romaine w/ Bacon,  
Boiled Egg, Avocado,  
Tomato & Grilled Chicken  
w/ Crumbled Bleu Cheese  
Dressing on the Side  
14.95

## ITALIAN

CHICKEN SALAD  
Marinated, Grilled Chicken  
Breast on Wild Greens w/  
Orange Slices, Red Onion  
& Balsamic Vinaigrette  
14.95

## FAJITA BURRITO

Grilled Chicken Sautéed w/  
Onions, Bell Peppers &  
Mushrooms w/ Black Beans,  
Brown Rice, Sour Cream  
& Mozzarella, Smothered  
w/ Tomatillo Sauce  
14.95

## GREEK SALAD

Fresh Spinach, Feta Cheese,  
Cucumber, Tomato, Red  
Onion, Kalamata Olives  
& Oregano Vinaigrette  
5.95 / 10.95

## SALAD NICOISE

Chunky Albacore Tuna, Fresh  
Green Beans, Tomato, Potato,  
Red Onion, Boiled Egg,  
Artichoke Hearts, Kalamata  
Olives on a Bed of Spinach  
& Caper Vinaigrette  
on the Side  
14.95

## CARNE ASADA

(Traditional Mexican Plate)  
Marinated, Grilled Flank  
Steak w/ Refried Pinto  
Beans, Mexican Rice,  
Corn Tortillas & Salsa  
14.95

## FAMOUS FISH TACOS (3)

Grilled Talapia w/ Shredded  
Cabbage, Salsa Fresca  
& Chipotle Crema on  
Corn Tortillas  
12.95

# Sandwich Plates

Served w/ Choice of Tim's Chips, Potato Salad, House Salad, Caesar Salad or Cup of Soup  
We Proudly Serve Macrina Bakery's Herb Rolls and Buns, or Gluten Free Bread

13.95

## BLT

The Classic w/ Premium  
Cloverdale Bacon on a Grilled  
Herb Roll. Need We Say More?

## GRILLED VEGGIE SANDWICH

Zucchini, Roasted Peppers,  
Mushrooms, Red Onion,  
Mozzarella & Pesto Aioli on  
Grilled Open-Faced Herb Roll

## TURKEY MELT

Sliced Turkey, Mozzarella,  
Avocado, Mustard & Aioli  
on a Grilled Herb Roll

## TURKEY BURGER

With Lettuce, Tomato, Red Onion,  
Mustard and Mayo on Herb Bun  
Add Cheese 1.50

## GRILLED CHICKEN SANDWICH

Garlic Marinated Chicken Breast  
on Grilled Herb Roll w/ Tomato,  
Lettuce & Aioli

## GRILLED CAPRESE SANDWICH

Fresh Mozzarella, Tomato &  
Basil on a Grilled Herb Roll  
Brushed w/ Pesto

## ROASTED POBLANO SANDWICH

Roasted Poblano w/ Mozzarella,  
Pinto Bean Spread, Tomato,  
Onion and Cilantro Aioli  
on a Grilled Herb Roll

## REUBEN

Sauerkraut, Fresh Sliced  
Corned Beef & Swiss Cheese  
w/ House-made 1000 Island  
Dressing on Rye

## TUNA MELT

Albacore Tuna mixed w/ Onion  
and Capers w/ Cheddar, Tomato  
& Mayo on a Grilled Herb Roll

\*Consumption of raw or undercooked eggs or meat may increase the risk of food borne illness

# Cocktails

9.00 EACH

**BLOODY MARY  
or MARIA**  
*Spicy-licious! w/ Vodka  
or Tequila Garnished  
w/ Chili Pepper, Celery  
& Fresh Lemon*

**CHIHUAHUA**  
*Vodka or Tequila  
w/ Fresh Limeade*

**MADRONA MIMOSA**  
*Champagne & Fresh  
O.J. on Ice*

**SCREWDRIVER**  
*Vodka w/ Fresh O.J*

**GREYHOUND**  
*Vodka w/ Fresh  
Grapefruit Juice*

**SPOT ON AMERICANO**  
*Tall Americano w/ Bailey's*

**HOT TODDY**  
*Choice of Makers Mark  
or Brandy w/ Honey  
& Fresh Lemon*

**MOSCOW MULE**  
*Vodka w/ Rachel's Ginger Beer*

# Coffees & Teas

WE PROUDLY SERVE FONTÈ COFFEE · ALL ESPRESSO DRINKS ARE PRICED AS DOUBLES

	SHORT 8 oz.	TALL 12 oz.	GRANDE 16 oz.		
CAFE LATTE.....	3.50	3.75	4.00	HOUSE COFFEE.....	2.75
CAPPUCCINO.....	3.50	3.75	4.00	<i>Bottomless Cup</i>	
MOCHA.....	3.75	4.25	4.50	ESPRESSO.....	2.75
MORNING GLORY CHAI..	3.75	4.00	4.25	AMERICANO.....	2.75
HERBAL CHAI.....	3.75	4.00	4.25	EXTRA SHOT.....	add .50
HOT COCOA.....	2.75	3.00	3.25	w/ ITALIAN SYRUPS.....	add .30
STEAMED MILK.....	2.00	2.50	3.00	HALF & HALF, RICE MILK or SOY	
				add: Short .25 Tall .50 Grande .75	
				COLD MILK 12 oz. ....	2.25
TEA <i>Barnes &amp; Watson Selection</i> .....	2.50				
<i>Classic English Breakfast, Earl Grey, Darjeeling, Delicate Orange Spice, Emerald Blossom Green Jasmine, Spring Dragon Green Tea, Decaf English Breakfast, Pure Peppermint, Chamomile, Star Spangled Herbal</i>					

# Juices & Sodas

FRESH JUICE .....	3.00 / 4.25	THOMAS KEMPER.....	3.50
<i>Scotty's Fresh Orange or Grapefruit</i>		<i>Root Beer &amp; Cream Soda</i>	
FRESH HOUSEMADE LIMEADE ...	3.50	SOFT DRINKS.....	2.50
OTHER JUICE.....	3.00	<i>Coke, Diet Coke, Sprite</i>	
<i>Apple, Cranapple or Tomato</i>		ITALIAN SODAS.....	3.50
PERRIER MINERAL WATER.....	3.25	<i>Flavored w/ your Choice of Syrups</i>	

# Handcrafted Pastries from Maerina Bakery

SCONES: *Sweet, Vegan & Gluten Free Options*  
 BUTTERMILK BISCUIT *w/ Marionberry Preserves*  
 SAVORY BISCUIT *w/ Ham, Rosemary & Parmesan*  
 FRESH SPINACH & PARMESAN BRIOCHE BUN  
 CINNAMON ROLL  
 3.00 - 3.50

COOKIES 2.00  
*Chocolate Chip*  
*Old Fashioned Peanut Butter*  
*Chocolate Espresso Apricot*  
*Snickerdoodle*

Hi Spot Cafe · 1410 34th Avenue, Seattle · 206/325-7905 · *Proprietor: Mike Walker*  
 We Accept Visa, Mastercard, Discover and Amex · Sorry, No Checks  
 No Separate Checks · 20% gratuity added to parties of 6 or more.