

Café 160



SALADS

HOUSE MADE DRESSINGS: red wine vinaigrette, sweet chili balsamic vinaigrette, spicy Thai peanut, Greek
BOTTLED DRESSINGS: ranch, Caesar, bleu cheese
*Gluten-free croutons available +0.29

TURKEY GREEK - 10.99

spring mix, Diestel Farms turkey, feta cheese, avocado, cucumbers, tomatoes, Kalamata olives, red onion & house made croutons with house made Greek dressing

THAI CHICKEN - 9.99

romaine lettuce, grilled chicken breast, red cabbage, carrots, tomatoes & peanuts with house made spicy Thai dressing [GF]
add avocado +1.99

LOCAL GREENS - 7.99

spring mix, cucumbers, carrots, tomatoes, red onion & house made croutons with house made sweet chili balsamic vinaigrette [V]
add tuna +2.99

MEDITERRANEAN - 7.99

romaine lettuce, whole grain brown rice, cucumbers, tomatoes & house made croutons with lemon pepper, garlic herb seasoning & house made red wine vinaigrette [V]
add grilled chicken breast +2.99

CAESAR - 7.99

romaine lettuce, parmesan cheese & house made croutons with Caesar dressing [VEG]
add grilled chicken breast +2.99

CLASSIC COBB - 10.99

romaine lettuce, bacon, Applegate ham, cage-free hard-boiled egg, tomatoes & bleu cheese crumbles with bleu cheese dressing [GF]
add avocado +1.99

BUFFALO CHICKEN - 10.99

romaine lettuce, grilled chicken breast tossed in hot buffalo sauce, red onion & bleu cheese crumbles with ranch dressing [GF]
add bacon +2.99

SOUPS & BROTHS

DAILY SEASONAL SOUP
8 oz Cup - 4.29 / 16 oz Bowl - 6.49
with choice of toast & butter

BONE BROTH (chicken or beef) 12 oz - 4.99 / 16 oz - 7.49

organic bone broth from pasture raised animals [GF]
add coconut oil or turmeric +0.79
add grass-fed collagen +0.99

ON TAP

SELECTION OF CRAFT BEVERAGES ON TAP

KOMBUCHA - 5.49

seasonal Kombucha on tap over ice

COLD BREW COFFEE - 5.49

certified 100% fair-trade organic coffee over ice

BURRITOS & BOWLS

SERVED BURRITO STYLE or OVER WHOLE GRAIN BROWN RICE

TERIYAKI - 9.49

grilled chicken breast or tofu, whole grain brown rice, mushrooms, carrots & stringless snow peas, topped with teriyaki sauce
add pineapple +0.79

SOUTHWEST - 9.49

grilled chicken breast or tofu, whole grain brown rice, black beans, cheddar & Monterey jack cheese, topped with house made pico de gallo
add avocado +1.99

SPICY THAI - 9.49

grilled chicken breast or tofu, whole grain brown rice, roasted red peppers, carrots, tomatoes & peanuts, topped with house made spicy Thai peanut sauce
add serrano peppers for extra spice! +0.79

VEGGIE - 8.99

black beans, whole grain brown rice, organic baby spinach, mushrooms, roasted red peppers, pepperoncinis, red onion & sweet potato, topped with house made cashew herb spread [V]
add tofu or grilled chicken breast +2.99

PESTO - 9.49

grilled chicken breast or tofu, whole grain brown rice, organic baby spinach & tomatoes, topped with parmesan cheese & house made pesto
add serrano peppers +0.79

HAWAIIAN BBQ - 9.49

grilled chicken breast or tofu, whole grain brown rice, red onion, sweet potato & pineapple, topped with crispy onions & BBQ sauce
add avocado +1.99

TACOS

SERVED ON CORN TORTILLAS

2 BREAKFAST TACOS - 6.99

cage-free scrambled eggs with cheddar & Monterey Jack cheese, black beans & house made salsa [GF]

2 CHICKEN TACOS - 6.99

grilled chicken breast with cheddar & Monterey Jack cheese, black beans & house made salsa [GF]

2 VEGAN TACOS - 6.99

sweet potato, black beans, red onions, carrots, mushrooms & avocado topped with garlic herb seasoning, lemon pepper & house made pico de gallo [V] [GF]

SANDWICHES

ON YOUR CHOICE OF BREAD or WRAP:

SADIE ROSE CO.: sourdough, multigrain, whole wheat, French baguette [all V]

COOK'S: original sourdough [GF] [V] +0.29

THE PURE WRAPS: organic coconut wrap [GF] [V] +0.29 or Flour Tortillas: white or wheat [both V]

CHICKEN PESTO (grilled) - 9.99

sliced chicken breast, parmesan cheese & tomato with house made pesto on a French baguette

HONEY CHIPOTLE CHICKEN CLUB - 10.99 (grilled)

sliced chicken breast, bacon, swiss cheese, red onion, tomato, romaine lettuce & chopped pickle with honey mustard chipotle mayo on a French baguette

SPICY BBQ CHICKEN (grilled) - 10.99

sliced chicken breast, bacon, swiss & parmesan cheese, house made slaw & red onion with BBQ sauce on sourdough

THE 160 (grilled) - 10.99

sliced chicken breast, bacon, swiss cheese, romaine lettuce & tomato with stone ground mustard & mayo on whole wheat
add avocado +1.99

SPICY TURKEY (grilled) - 9.99

Diestel Farms turkey, swiss cheese, tomato, pepperoncinis & romaine lettuce with stone ground mustard on multigrain
add avocado +1.99

ITALIAN STALLION - 9.99

Applegate ham, salami, swiss cheese, pepperoncinis, red onion & tomato with red wine vinaigrette & garlic herb seasoning on a toasted French baguette

THE MED - 9.99

sliced chicken breast, feta cheese, cucumber & roasted red peppers with house made cashew herb spread on a toasted French baguette

CLASSIC CLUB - 10.49

Applegate ham & Diestel Farms turkey, bacon, swiss cheese, tomato & hydroponic organic butter lettuce with mustard & mayo on toasted sourdough
add avocado +1.99

BLT - 9.99

bacon, hydroponic organic butter lettuce & tomato with mayo on toasted sourdough
add avocado +1.99

CAPRESE - 8.99

fresh mozzarella, tomato, balsamic vinegar & olive oil with house made pesto on a toasted French baguette [VEG]

BUFFALO CHICKEN WRAP - 9.99

grilled chicken breast, bleu cheese dressing, red onion, chopped romaine lettuce & chopped pickle with hot buffalo sauce on your choice of tortilla

TURKEY SUPERFOOD - 9.99

Diestel Farms turkey, avocado, sweet potato, organic baby spinach & tomato with stone ground mustard on multigrain

GIVE THANKS - 9.99

Diestel Farms turkey, swiss cheese, avocado & tomato with cranberry sauce on sourdough

TBA - 9.99

Diestel Farms turkey, bacon, avocado, hydroponic organic butter lettuce & tomato with stone ground mustard & mayo on whole wheat

EGG SALAD - 8.49

egg salad (made with cage-free eggs, mayo, mustard, salt & pepper), tomato & hydroponic organic butter lettuce on sourdough [VEG]

VEGGIE THAI COCONUT WRAP - 8.99

hydroponic organic butter lettuce, cucumber, tomato, carrots & serrano peppers with house made spicy Thai peanut sauce on an organic coconut wrap [VEG] [GF]

THE LUNCHBOX - 7.99

You pick: chicken, turkey or ham with cheddar cheese, hydroponic organic butter lettuce, tomato, mustard & mayo on your choice of bread

TUNA SALAD - 8.99

tuna salad (made with tuna, pickles, mayo, salt & pepper), tomato & hydroponic organic butter lettuce on whole wheat

THE VEGAN - 8.99

organic baby spinach, sweet potato, carrots, avocado, tomato & red onion with house made cashew herb spread on whole wheat [V]

GRILLED CHEESE / QUESADILLA - 5.99

choice of bread or tortilla with cheese [VEG]
add grilled chicken breast +2.99

PB&J - 4.99

organic peanut butter & Jackie's Tripleberry jam on whole wheat [V]

BREAKFAST [served all day]

egg whites available upon request +0.79

EGG & CHEESE SANDWICH - 5.99

cage-free eggs & cheddar cheese on your choice of bagel, toast or croissant [VEG] add bacon, sausage or ham +2.99

CAVEMAN WRAP - 8.49

cage-free eggs, Applegate ham, cheddar & Monterey jack cheese, served in an organic coconut wrap [GF] add avocado +1.99

BREAKFAST BOWL or BURRITO - 8.29

cage-free eggs, cheddar & Monterey jack cheese, avocado & black beans, served over whole grain brown rice or in your choice of tortilla [VEG] add sausage, bacon or ham +2.99

ALL AMERICAN BOWL or BURRITO - 8.49

cage-free eggs, bacon, cheddar & Monterey jack cheese, served over whole grain brown rice or in your choice of tortilla add avocado +1.99

PROTEIN SCRAMBLE - 9.99

cage-free scrambled eggs, sausage & mushrooms, topped with cheddar & Monterey jack cheese, served with toast & butter add avocado +1.99

SPARTAN SCRAMBLE - 7.99

cage-free scrambled eggs, organic baby spinach & tomatoes, topped with feta cheese, served with toast & butter [VEG] add ham +2.99

YOU'RE THE BOSS SCRAMBLE - starts at 4.99

start with cage-free scrambled eggs and choose from a variety of add-ons including avocado, black beans, organic baby spinach, tomatoes, mushrooms, cheddar & Monterey jack cheese, sausage, ham, bacon & more! served with toast & butter

160 BREAKFAST COMBO - 8.99

cage-free scrambled eggs, sausage & avocado slices, served with toast & butter add tomato slices +0.79

GRANOLA & YOGURT - 4.99

organic plain Greek yogurt topped with house made granola [VEG] [GF] add seasonal fruit +2.49 | add banana +0.99

WHOLE GRAIN OATMEAL - 3.49 / 5.49

brewed with butter, cinnamon & honey [VEG] [GF] add granola +0.99 | add banana +0.99

NUTTY MONKEY - 5.99

whole wheat toast with organic peanut butter, honey & sliced banana [VEG]

BAGEL or CROISSANT - 3.99 TOAST - 2.99

with choice of cream cheese, butter, Jackie's Tripleberry jam, organic peanut butter or cinnamon sugar [VEG]

AVOCADO TOAST

3.99 (1 slice) / 5.99 (2 slices) sourdough toast with avocado, lemon pepper & a drizzle of olive oil [V] add 1 cage-free scrambled or HB egg +1.49 add tomato slices +0.79

COFFEE

CAFÉ MOTO DRIP - 2.49 / 2.99

ORGANIC ESPRESSO (double shot) - 2.99

AMERICANO - 2.99 / 3.49

CAPPUCCINO - 4.29 / 4.79

MACCHIATO - 3.29

FLAT WHITE 12 oz. - 3.79

CAFE AU LAIT - 2.99 / 3.49

HAMMERHEAD - 3.49 / 3.99

LATTE - 3.79 / 4.29

GOLDEN MILK LATTE - 3.79 / 4.29 *caffeine free*

hemp milk, turmeric, cinnamon, coconut oil, honey & cracked pepper add 1 shot of espresso +1.49

DULCE LATTE - 4.29 / 4.79

flavor options: vanilla, caramel, pumpkin hazelnut, peppermint or honey

ROCKET FUEL 16oz. - 5.49

organic espresso blended with organic grass-fed butter and coconut oil

SALTED CARAMEL LATTE - 4.49 / 4.99

espresso, caramel, Himalayan sea salt & milk

DIRTY CHAI LATTE - 4.99 / 5.49

chai latte with a double shot of espresso

VANILLA PROTEIN LATTE - 4.99 / 5.49

espresso, vanilla, grass-fed collagen & milk

CLASSIC MOCHA - 4.29 / 4.79

espresso, organic cocoa, organic cane sugar & milk

PEPPERMINT MOCHA - 4.49 / 4.99

espresso, organic cocoa, organic cane sugar, peppermint & milk

MEXICAN MOCHA - 4.49 / 4.99

espresso, roasted cocoa nibs blended with sugar, cinnamon and peanuts & milk

SPICY MOCHA - 4.49 / 4.99

espresso, roasted cocoa nibs blended with sugar, cinnamon and peanuts, honey, cayenne & milk

SKINNY MOCHA - 4.49 / 4.99

espresso, organic cacao, stevia & milk

HOT COCOA - 2.99 / 3.49

organic cocoa, organic cane sugar & milk

TEA

12 oz / 16 oz or 20 oz iced

HOT TEA - 2.29 / 2.79

choose from a variety of loose leaf teas

FRESH BREWED ICED TEA - 2.29

choose from green (Sencha) or black (Darjeeling)

MATCHA TEA LATTE - 4.29 / 4.79

organic matcha, cinnamon, vanilla & milk

CHAI TEA LATTE - 4.29 / 4.79

chai tea (black), vanilla & milk

MOROCCAN MINT TEA LATTE - 3.99 / 4.49

Moroccan mint tea (green) & milk

SCOTTISH TEA LATTE - 4.29 / 4.79

caramel pu-erh tea (black), cinnamon, vanilla & milk

CUSTOM TEA LATTE - 3.99 / 4.49

choice of tea & milk

DAIRY MILKS: WHOLE MILK, HALF & HALF, ORGANIC PASTEURIZED LOW-FAT MILK

DAIRY-FREE: ALMOND MILK, HEMP MILK, OAT MILK, COCONUT MILK

SMOOTHIES

ACAI BOWL - 9.99

unsweetened organic acai, blueberries, strawberries & banana blended with OJ, topped with house made granola, coconut, strawberries, blueberries & sliced banana [VEG] [GF]

PROTEIN BUZZ - 7.99

organic cold brew coffee, banana & organic chocolate protein powder, blended with oat milk & ice [V] [GF] add organic peanut butter +1.99

VANILLA BERRY PROTEIN - 8.49

blueberries, strawberries & organic vanilla protein powder, blended with coconut milk & ice [V] [GF]

THE POPEYE - 8.49

blueberries, banana, organic baby spinach & avocado, blended with almond milk, a touch of stevia & ice [V] [GF] add organic protein powder +2.49

PB HEMP PROTEIN REPAIR - 8.99

grass-fed collagen protein, organic peanut butter, banana, hemp seeds & honey, blended with hemp milk & ice [GF] add organic baby spinach +0.99

SKY PARK SMOOTHIE - 6.99

you pick two fruits: blueberries, strawberries or banana, blended with OJ & ice [V] [GF] add grass-fed collagen protein +2.49

ADD-ONS: organic chocolate or vanilla protein powder.....2.49 hemp seeds.....0.99 spinach.....0.99 organic peanut butter.....1.99
grass-fed collagen protein.....2.49 coconut.....0.99 avocado.....1.99 banana.....0.99

Food is considered "local" when it is sourced within a 160 km radius, hence our name: Café 160.

We choose to source ingredients from more than 20 unique and amazing local vendors, looking to our own San Diego community first for the highest quality food. Supporting local vendors means fresher, better tasting food, a positive contribution to the community and a commitment to caring for the environment, all of which we here at Café 160 are extremely passionate about!

Here are some of the amazing local vendors we choose to support:

Café Moto • Kombucha on Tap • Eben-Haezer Eggs • Tea Gallerie • Jackie's Jams • California Baking Co. • Sadie Rose Baking Co. • O'Brother's Organics • The Gluten Free Baking Co. • Mocerri Produce • Cook's Bakery

[VEG] = VEGETARIAN [V] = VEGAN [GF] = GLUTEN-FREE 858-277-9275 - www.cafe160.com