

BREAKFAST

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A.M. SANDWICHES

on ciabatta bread + am potatoes or seasonal fruit

cage-free egg | 5 (+v)
white cheddar, organic field greens, tomato

bacon, cage-free egg | 6
cheddar, tomato, organic field greens,
crispy onions

house-roasted turkey, cage-free egg | 6
organic field greens, lemon aioli

smoked salmon, cage-free egg, | 7
caper remoulade, kenter farms arugula

A.M. BURRITOS

w/ cage-free egg, tater tots, cheddar, spinach, salsa verde,

whole wheat wrap + seasonal fruit

+ vegan soyriso | 5 (+v)
+ rotisserie chicken | 6
+ apple smoked bacon | 6
+ pork sausage links | 6

CUSTOM CAGE-FREE EGG OMELET | + am potatoes or seasonal fruit

+ cheese | 4 (+v) (↓g)
+ spinach, mushroom, tomato, bell pepper,
cheese | 5 (+v) (↓g)
+ spinach, mushroom, tomato, bell pepper | 6
(↓g)
and choice of 2 | *bacon, sausage, ham,
house-roasted turkey, or rotisserie chicken*

ALA CARTE

seasonal fruit, cucumber, jicama,
tajin, chamoy | 3 (+vg) (↓g)
steel-cut oatmeal | 4 (+vg)
+ *seasonal fruit compote*
2 cage-free eggs | 2 (+v) (↓g)
tater tots or roasted potato | 2 (+v)
bagel + cream cheese | 3 (+v)
2 slices of toast | 2 (+v)
2 slices bacon, sausage or soyriso | 2

SALT + AIR

HOURS

Monday – Friday

Breakfast | 7am -10am

Grab and go | 10am – 11am

Lunch | 11am – 2pm

Grab and go 2pm – 4pm

Dinner | 4pm – 7:30 pm

Coffee + Juice Bar | 7am-5pm

Located at:

4795 Executive Drive
San Diego

Visit us online at: illumina.cafebonappetit.com

(+v) | vegetarian

(+vg) | vegan

(↓g) | made without gluten containing ingredients

gluten-free bread available upon request

SALT + AIR



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SEASONALLY INSPIRED MENU
ALWAYS MADE-FROM SCRATCH
VEGAN AND VEGETARIAN SELECTIONS
CREATIVE COMPOSED SALADS
FARM-TO-FORK PRODUCE
ARTISAN SANDWICHES | HOUSE-SMOKED MEATS
PIZZA FROM SCRATCH
HOUSE-MADE DESSERTS | DAILY CHEF'S SPECIALS
+ MUCH MORE!

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LUNCH

SEASONAL SALADS | + salmon 4 + steak 4 + chicken 3

tataki bowl | 7 (+vg) (↓g)
quinoa, shredded cabbage, carrot,
cucumber, sesame-citrus dressing

beet it | 7 (+v) (↓g)
marinated heirloom beets, strawberry,
goat cheese, meyer lemon vinaigrette,
micro-basil

caesar | 6 (+v)
chopped baby romaine, focaccia croutons,
parmesan, caesar dressing

the wedge | 8 (↓g)
baby gem lettuce, cherry tomatoes,
bacon, blue cheese, herbed ranch

GRILL | choice of brioche or whole wheat bun

+ choice of side for 3

edamame burger | 9 (+v)
edamame and brown rice patty,
crispy onion, cabbage slaw,
vegan sriracha mayo

70/30 blended burger | 8
all-natural ground chuck + mushroom patty,
tomato, arugula, white cheddar, crispy
fennel, garlic aioli

the old school | 8
all-natural beef patty, or house-made
turkey patty, cheddar, tomato, onion,
lettuce, pickle, not-so-secret sauce

trez queso melt | 7 (+v)
havarti cheese, swiss, pepper jack,
arugula, tomato jam

LUNCH

SAMMIES | w/ smoked sea salt house chips

+ choice of side for 3

salt + air avocado toast | 8 (+vg)
avocado, cucumber, tomato, pickled red
onions, radish, local greens, smoked sea salt

rotisserie chicken wrap | 8
rotisserie chicken, charred poblano chili,
black beans, roasted corn, mixed greens,
chipotle crema

turkey, fig, brie | 9
house-roasted turkey, fig jam, arugula, brie,
pickled red onion, ciabatta roll

applewood blt | 9
smoked bacon, butter lettuce, sliced tomato,
avocado, basil aioli, artisan bread

OVENS | + choice of side for 3

margherita | 7 (+v)
tomato, fresh mozzarella, basil

rosemary potato flatbread | 8 (+v)
parmesan cheese, olive oil, pepper,
sea salt

salsiccia flatbread | 9
italian sausage, fennel, mushroom, spinach

prosciutto flatbread | 9
fig jam, drake farms goat cheese, arugula

baked rigatoni | 8 (+v)
broccoli rabe, sun-dried tomato, fennel,
asiago

LUNCH

ENTRÉES

house-made mushroom ravioli | 9 (+v)
seasonal mushroom blend, local thyme,
parmesan, porcini broth

lemon-herbed rotisserie chicken | 10 (↓g)
with choice of one side

maple and coffee-glazed brisket | 10 (↓g)
with choice of one side

salmon a la plancha
with harissa yogurt | 12 (↓g)
with choice of one side

ON THE SIDE

baby greens | 4 (+vg) (↓g)
watermelon radish, persian cucumber,
yucca chips, meyer lemon vinaigrette

kale slaw | 4 (+vg) (↓g)
raw almonds, carrot, avocado-tahini dressing

grilled vegetables | 3 (+vg) (↓g)
tapenade, micro-greens

roasted carrots | 3 (+vg) (↓g)
cauliflower, chimichurri

steamed broccoli | 3 (+vg) (↓g)
california garlic, sea salt

hand-cut fries | 3 (+v) (↓g)
garlic parmesan aioli

gochuchang scallion tater tots | 3 (+v) (↓g)

smoked sea salt house chips | 2 (+vg) (↓g)

patatas bravas | 4 (+v) (↓g)
oven-roasted tomato, piquillo pepper aioli

corn fried quinoa | 4 (+vg) (↓g)
corn, peas, scallion

soup of the day | cup 4 bowl 6