

FRESH FROM THE CAFE



**GREAT
HARVEST**

BAKERY • CAFE

Tempe, AZ

MENU

Bakery Brews

Brewed Beans

Small / Big / Very Big

Drip Coffee	2.75 / 3.5 / --
Japanese Iced Coffee	3 / 4 / 4.75
Café Latte	4 / 5 / 5.75
Cappuccino	4 / 5 / --
Café Mocha	4.5 / 5.5 / 6.25
Caramel Latte	4.5 / 5.5 / 6.25
Red Eye	4.5 / 5.5 / 6.25
Americano	3 / 4 / 4.75
Nitro Cold Brew	5.75 / 7.5 / --

Brewed Leafs

Chai Tea Latte	4.5 / 5.5 / 6.25
London Fog	4.5 / 5.5 / 6.25
Golden Latte	4.5 / 5.5 / 6.25
Matcha Latte	5.25 / 6.75 / 7.75
Hot Tea	2.75 / 3.5 / --
Iced Tea	2.75 / 3.75 / 4.5

Italian Soda	4.5 / 5.5 / 6.25
Lotus Energy	5.25 / 6.25 / 7
Fountain Drink	2.45

Coffee/Tea Refill	1.
-------------------	----

Add Extra Pizzazz

Extra flavor syrup	65¢
Extra caramel/choco	1.
Extra Espresso Shot	1.
Add CBD	2.50

Alt Milks

Oat, Almond	85¢
-------------	-----

Ask about our seasonal
favorite flavors!

Anytime Breakfast Sandwiches 12

Traditional

Made with a baked egg white, your choice of ham or bacon, cheddar or pepper jack and our creamy garlic herb spread. **Toasted.**



Classic Veggie Breakfast

A baked egg white, creamy garlic herb spread, tomato, bell pepper, cucumber, and onion.

Toasted.

S&L Signature

Named after Steve and Leslie who ordered the same sandwich for over 7 years. Creamy garlic herb spread, ham, pepper jack cheese, baked egg white, tomato, and tangy pickled red onion on focaccia. **Toasted.**

Sweet Heat

Orange pepper jelly, ham, cheddar, and a baked egg white. **Toasted.**

Veggie Powerhouse 13

Veg chorizo, baked egg white, avocado, bell pepper, spinach, cucumber, avocado tomatillo salsa. **Toasted.**

Sub JustEgg to make it vegan 2

Banana & Peanut Butter Sandwich 10

Fresh banana slices, honey, peanut butter on cinnamon chip bread. **Toasted.**



Toast

Amazing Avocado 6

Smashed avocado, spiced seeds & nuts, radish sprouts, balsamic glaze, Maldon sea salt, and fresh ground black pepper.



Cool as Cucumber 6

A refreshing favorite! Cream cheese, cucumber, cherry tomatoes, sprinkled with Everything seasoning, Maldon Sea salt, and fresh ground black pepper. Topped with balsamic glaze.

Berry Nutella 6

Nutella topped with strawberries, sliced almonds, and sprinkled with powdered sugar.



Lox Star 8.5

Topped with cream cheese, smoked salmon, pickled shallots, capers, everything seasoning, and fresh ground black pepper.

Hearty Hummus 6

Three seed hummus, lemon juice, and radish sprouts.

Our Obsessions 13

Southwest Melt

Choose from roasted turkey or smoked salmon grilled to perfection, melted pepper jack cheese, avocado, our chipotle yogurt lime sauce. **Toasted.**
Salmon add 3

Smokey BBQ Cheddar Chicken

Sharp cheddar melted over roasted chicken and bacon, BBQ sauce, topped with lettuce, tomato, and onion. **Toasted.**



Spicy Turkey Pepper Jack

Roasted turkey and melted pepper jack, roasted peppers & onions, spicy chipotle mayo, lettuce, tomato, and onion. **Toasted.**

Baja Chipotle Turkey

Roasted turkey, pepper jack cheese, avocado, house-made chipotle yogurt lime sauce, thinly shredded cabbage, tomato, and tangy pickled red onion.



Keep an eye out for our seasonal special sandwiches!

Crave Worthy 12

Spicy Apple Bacon Grilled Cheese

Melty sharp cheddar & provolone, bacon, thin sliced granny smith, and orange pepper jelly. **Toasted.**

Tuscan Chicken Panini

Sliced chicken breast under melty provolone, creamy sundried tomato spread, lettuce, tomato, and onion. **Toasted.**

Louisville Chicken Salad

Chicken paired with Cajun spiced pecans and married with a seasoned mayo, lettuce, tomato, and onion.

California Cobb

Roasted turkey and smoky bacon topped with creamy blue cheese spread, smashed avocado, lettuce, tomato and onion.

Roasted Pepper Chipotle Cheese Steak

Havarti melted over roast beef, roasted peppers & onion, drizzled with spicy chipotle mayo. **Toasted.**

Smoked Turkey Goddess

House-made green goddess dressing, roasted turkey, creamy havarti, lettuce, tomato, and onion.

Ham & Brie

Creamy warm brie, apricot honey Dijon spread, thin sliced granny smith apple paired with ham.



Veggie Baja

Avocado, thinly sliced cabbage, house pickled red onions, pepperjack, topped with our chipotle yogurt lime sauce.

Three Seed Hummus Veggie

Carrots, radish sprouts, cucumber, tomato, onion, and lettuce stacked on our three seed hummus.



Sides



Add a cup of soup, slaw, or mac & cheese 5

The Classics 10

Turkey & Swiss

Roasted turkey, Swiss cheese, lettuce, tomato, red onion, mayo, and whole grain Dijon mustard.

Ham & Swiss

Thin sliced ham, Swiss cheese, lettuce, tomato, red onion, mayo, and whole grain Dijon mustard.

Roast Beef & Provolone

Roast beef, provolone cheese, lettuce, tomato, red onion, mayo, and whole grain Dijon mustard.

Harvest Veggie 🍃

Creamy sundried tomato spread, cheddar and provolone cheese, bell pepper, cucumber, lettuce, and tomato..



BLT

Bacon, lettuce, and tomato with mayo. **Toasted.**
Add smashed avocado 1.50

Tuna

Line caught tuna paired with a lighted seasoned mayo, tomato, lettuce, and red onion.

Italian

Thin sliced ham, salami, on top of a red pepper olive tapenade, house red wine vinaigrette, provolone cheese, lettuce, tomato, onion.



Grilled Cheese 🍃

Creamy garlic herb spread, sharp cheddar, and Swiss cheese. **Toasted.**

Add ham or bacon 3

PBJ 7 🍃

Your choice of grape or strawberry jelly paired with classic peanut butter.

🍃 - Vegetarian option



Soup & Salad

Tomato Bisque or Soup of the Day

Cup 6 | Bowl 8

Yardbird Salad 12

A flavorful combination of greens, chicken breast, spiced seeds and nuts, golden raisins, craisins, roasted chickpeas, and parmesan. Paired with our avocado goddess dressing.



Fall Harvest Salad 11 🍃

Hearty spinach, roasted sweet potato, craisins, feta cheese, crisp granny smith apple, and spiced pecans. Paired with balsamic vinaigrette.

Moroccan Chicken Salad 12

Crisp romaine, chicken breast, chickpeas, apricots, radish sprouts, red onion, and parsley. Paired with garam masala vinaigrette.

Greek Salad 11 🍃

Greens, roasted red pepper, artichoke hearts, kalamata olives, cherry tomatoes, cucumber, feta cheese, and house made croutons. Paired with red wine vinaigrette.

