

F.Y.O.

FLIP YOUR OWN

Griddles are hot! Please use carefully at your own risk.
For safety reasons, children must stay seated and not reach across the griddle.

1

PICK A BATTER!

- Buttermilk
- Banana Bread
- Chocolate
- Red Velvet
- Oreo® Crumbs
- Peanut Butter
- Vegan & Gluten-Free
- Buckwheat

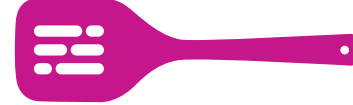
2

MIX IT!

- Banana Slices
- Blueberries
- Roasted Apple Chunks
- Strawberries
- Toasted Coconut
- Almonds
- Hazelnuts
- Pecans
- Chocolate Chips
- White Chocolate Chips
- Peanut Butter Chips
- Candied Walnuts
- M&Ms®
- Caramelized Bacon Bits
- Mini Marshmallows

3

FLIP IT!



4

TOP IT!

- Nutella® Spread
- Peanut Butter Spread
- Almond Butter Spread
- Whipped Cream
- Whipped Mascarpone Spread

5

DRENCH IT!

- Blueberry Syrup
- Baileys® Irish Cream Sauce
- Chocolate Sauce
- Cinnamon Glaze
- Coffee-Infused Maple Syrup
- Raspberry Syrup
- Salted Caramel Maple Syrup
- Vanilla-Infused Syrup
- Dulce de Leche Sauce
- 100% Maple Syrup

GOOD MORNING, SUNSHINE

There's nothing like the smell of freshly baked bread in the morning.

ROLL OVER CINNAMON LOVER | our signature cinnamon roll with sugar glaze, baked to order

GRIDDLE ME THIS

When you trust the chef more than yourself.

JULIETTE BRIOCHE FRENCH TOAST | with vanilla bean syrup, crispy bacon, fresh berries, and our homemade brioche bread

MONTE CRISTO FRENCH TOAST | crispy brioche, smoked ham, melted Gruyère cheese, fresh berries, raspberry syrup, and our signature breakfast potatoes

OREO® BELGIAN WAFFLE | with chocolate sauce, oreo wafers, whipped cookies n' cream, and pancake syrup

🌱 **PEANUT BUTTER PANCAKES** | with strawberry compote, peanut butter chips, and mascarpone-whipped cream

🌱 **LEMON TREE SOUFFLÉ PANCAKES** | made with ricotta cheese, lemon zest, fresh berries, and mascarpone-whipped cream

SAY HELLO TO THE BENEDICTS

Have them for breakfast!

WILBUR BENEDICT | poached eggs over our homemade cheddar cheese biscuits, crispy pork belly, sautéed spinach, and chipotle hollandaise sauce

SMOKEY BENEDICT | poached eggs, smoked salmon, toasted butter croissant, grilled tomato, arugula salad, and lemon hollandaise

PEPPA BENEDICT | poached eggs, toasted English muffin, grilled tomato, sautéed spinach, double-smoked bacon, and Sriracha hollandaise

BABE BENEDICT | poached eggs, toasted English muffin, Canadian bacon, and hollandaise sauce

REUBEN BENEDICT | poached eggs, toasted whole wheat bread, corned beef, Swiss cheese béchamel, and spicy tomato hollandaise

All Benedicts are served with slow-roasted tomato and our signature breakfast potatoes
• add avocado on any of our Benedicts

FLIPPIN' AWESOME BREAKFAST

It's all it's cracked up to be!

CORNED BEEF HASH | buttery crispy potatoes, shredded corned beef, fresh herbs, and two fried eggs on top

THREE-EGG OMELET | with asparagus, spinach, roasted peppers, black forest ham, Tillamook cheddar cheese, mushrooms ragout, and toast

MUSHROOM SCRAMBLICIOUS | eggs scrambled with mushroom ragout, double-smoked bacon, spinach, mozzarella cheese, and toast

🌱 **MEATOLOGY** | grass-fed skirt steak, two fried eggs, and herb butter

NORTH PARK BREAKFAST | two eggs any style, your choice of pork sausage or double-smoked bacon, and toast

Breakfast dishes are served with slow-roasted tomato and our signature breakfast potatoes
• substitute egg whites

THE WHOLE ENCHILADA

Some like it hot!

🌱🌶️ **THE RANCHEROS** | two sunny-side up eggs on top of a cheese filled corn gordita, spicy black beans, and salsa "borracha"

🌱🌶️ **CHILAQUILES LOS MEROS MEROS!** | crispy corn tortilla, queso fresco, crema refried black beans, cilantro, and your choice of green roasted tomatillo salsa or charred red chile salsa

• add two eggs sunny side up

• add grilled chicken

• add avocado

🌱🌶️ **HUEVOS CON CHORIZO** | two sunny-side up eggs with EVOO-roasted potatoes, spicy or vegan chorizo, and toast

HOLY MOLE ENCHILADAS | enchiladas stuffed with roasted chicken, refried black beans, Oaxacan mole, toasted peanuts, sesame seeds, cilantro, crema, and panela cheese

BAJA OMELET | filled with sautéed shrimp, chipotle, roasted garlic, onions, and cilantro, finished with spicy tomato sauce, béchamel, and breakfast potatoes

🌶️ **MOLLETES** | traditional Mexican open-faced sandwich with refried black beans, melted cheese, fresh tomato salsa, and cilantro

• add chorizo / vegan chorizo

• add bacon / grilled chicken

• add avocado

BREAKFAST BURRITO | flour tortilla filled with scrambled eggs, beef ragout, black beans, roasted potatoes, peppers, and cheddar cheese, served with charred tomatillo salsa, panela cheese, sour cream, and cilantro

"IN BETWEEN" BREAD

🌱 **MEDITERRANEAN AVOCADO TOAST** | grilled whole wheat bread with avocado, hummus, poached egg, za'atar-infused EVOO crispy chickpeas and pumpkin seeds

"BLT" AVOCADO TOAST | grilled sourdough bread, forked avocado, sliced heirloom tomato, poached egg, spicy red chile oil, arugula, and crispy bacon

CROQUE MADAME | grilled ham and Gruyère cheese sandwich with béchamel sauce, served with a fried egg on top, and arugula salad

SALMON BAGEL | toasted "everything" bagel with cream cheese, cucumber, red onion, capers, arugula, heirloom tomato, and thinly sliced smoked salmon

• add poached egg

IMPOSSIBLE® BURGER | toasted brioche bun, plant-based burger, mustard aioli, Tillamook cheddar cheese, grilled onion, arugula, tomato, and french fries

• add poached egg

• substitute gluten-free bread

THE CLASSIC BURGER | toasted brioche bun, ground beef, mustard aioli, double-smoked bacon, Tillamook cheddar cheese, grilled onion, arugula, tomato, and french fries

• add poached egg

• substitute gluten-free bread

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LIGHTEN UP!

FYJ lighter side!

🌱🌶️ **FYJ FRUIT BOWL** | fresh seasonal fruit, mixed berries, and organic honey

• add Greek yogurt

• add vanilla bean yogurt

• add homemade peanut butter granola

🌱 **STEEL-CUT OATS** | cooked in almond milk with cinnamon, topped with fresh banana, toasted coconut, organic honey, and mixed berries

🌱🌶️ **HEAVENLY AÇAI BOWL** | topped with blueberries, banana, toasted coconut, hemp seeds, sunflower seeds, flax seeds, toasted nuts, and drizzled with honey

EGG WHITE SCRAMBLE | with sautéed spinach, kale, zucchini, tomatoes, and panela cheese

KETO EGG CASSEROLE | baked with bacon, sausage, zucchini, spinach, mozzarella cheese, and spicy tomato salsa with two poached eggs on top

🌱🌶️ **POWER FRITTATA** | open-faced omelet with sliced potatoes, asparagus, roasted peppers, tomato, mozzarella, and basil, topped with arugula salad

ADD A SIDE

• Toasted English Muffin

• Sourdough or Wheat Toast

• Breakfast Potatoes

• Breakfast Sausage

• Vegan Sausage

• Double-Smoked Bacon

• Thick-Cut Ham

• One Egg

• Fruit Bowl

• French Fries

• Hash Browns

• Gluten-Free Toast

Not on our menu? Please let your server know if you would like a different item or preparation. Our chefs will do their best to accommodate any special requests or dietary restrictions. Remember, you're the boss!

FYJ is proud to offer our customers gluten-free, vegan, and vegetarian alternatives. Please be aware that these are prepared in the same space as our regular food, so unintended cross contamination is possible.

We support local farms and vendors. We only use eggs from cage-free chickens. We are committed to serving you the freshest food and beverages available.

An 18% gratuity will be added to parties of 8 or more.



Gluten-Free Vegetarian Vegan

GET JUICED

DETOXIFY | Carrot + orange + ginger

EL CURANDERO | Beet + green apple + blackberries

SWEET HARMONY | Orange + strawberries

MR. ENERGY | Pineapple + coconut water + orange

TROPICAL CURE | Papaya+ mango + orange + coconut water + pineapple

FRESH CARROT JUICE | **FRESHLY SQUEEZED ORANGE JUICE**

SODAS

SODAS | [Free refills] Coca Cola® products: Coke, Diet Coke, Coke Zero, Sprite, Fanta, and Lemonade

THE HOTTIES

SPECIALITY BLEND COFFEE | crafted for us by TRVLR Coffee Roaster SD

AMERICANO |

▸ add a shot

ESPRESSO |

MACCHIATO |

LATTE |

CAPPUCCINO |

MODERN TIMES COLD BREW |

TEAS | English Breakfast/Chamomile Citron/Moroccan Mint Green Tea/Earl Grey

EYE OPENERS

CARAJILLO | Spanish Licor 43, mixed with Modern Times Nitro cold brew coffee, shaken to perfection

IRISH COFFEE | Baileys® Irish Cream liqueur, Irish Whiskey, TRVL Roaster Coffee, and whipped cream

FYJ HOT CHOCOLATE | Kahlua Coffee–Rum liqueur, hot chocolate, mini marshmallows, and caramel sauce. Chocolate and coffee lovers meet your new obsession

MIMOSA FLIPPOSA

PROSECCO MIMOSA | Prosecco with freshly squeezed orange juice. Now that’s what we call a morning drink

GRAPEFRUIT-ROSÉ MIMOSA | Rosé sparkling wine, with freshly squeezed grapefruit juice

CRANBERRY MIMOSA | Prosecco with cranberry juice, and fresh raspberries

LIMONCELLO MIMOSA | Prosecco with lemon liqueur, fresh lemon juice, and mint

BEERMOSA | Freshly squeezed orange juice and pilsner beer

MIMOSA BY THE BOTTLE | 1qt of freshly squeezed orange juice + 1 bottle of Prosecco

BRUNCH COCKTAILS

PEACH BELLINI | Peach liqueur, peach juice, and Prosecco

ROSÉ SANGRÍA | Lemon, mint, strawberry, St-Germain® liqueur, rosé sparkling wine

APRITZ JACKS | Prosecco, Aperol, Tequila, mint leaves. Just the right blend of refreshing and bitter

SPARKLING MARGARITA | Sparkling wine, tequila, lime, maple syrup, and orange bitter

NORTH PARK JULEP | Bourbon, rum, and St-Germain® liqueur. Try our amazing version of the Julep

FLIPPIN’ RELAX | Chardonnay, Campari, and freshly squeezed grapefruit juice

“BLOODY” COCKTAILS

SMOKIN´MARY | our signature Bloody Mary mix, mezcal, smoked salt, chipotle, and double-smoked bacon

SOCAL MARY | our signature Bloody Mary mix, chili-infused vodka, cherry tomatoes, olives, and mozzarella bocconcini

NORTH PARK MARY | our signature Bloody Mary mix, Modern Times Pilsner, mezcal, vodka, cucumber, and lemon

BLOODY MARY A LA JACKS | our signature Bloody Mary mix, Tequila, Tabasco, Buffalo sauce, jalapeño and mango

WINES

SPARKLING WINE

JEIO, PROSECCO BRUT | Prosecco/Veneto, Italy/NV

▸ Glass ▸ Bottle

POPUP SPARKLING | Chardonnay, Washington 2018

▸ Glass ▸ Bottle

ROSÉ

CHÂTEAU GASSIER ROSÉ | Grenache, Cinsault/Provence, France/2018

▸ Glass ▸ Bottle

CALVET CRÉMANT DE BORDEAUX | Cabernet Franc/Rhone Valley, France/NV

▸ Glass ▸ Bottle

WHITE WINE

A TO Z WINEWORKS | Riesling/Oregon, US/2018

▸ Glass ▸ Bottle

EMMOLO | Sauvignon Blanc/California, US/2017

▸ Glass ▸ Bottle

MER SOLEIL SILVER UNOAKED | Chardonnay/California, US/2017

▸ Glass ▸ Bottle

RED WINE

CRIOS, SUSANA BALBO | Malbec/Mendoza, Argentina/2018

▸ Glass ▸ Bottle

GUNDLACH BUNDSCHU | Red Blend/Sonoma, US/2017

▸ Glass ▸ Bottle

SUBSTANCE VINEYARD | Cabernet Sauvignon/Washington, US/2017

▸ Glass ▸ Bottle

BEERS

ON TAP:

SELECTION OF LOCAL CRAFT BEER ON TAP

JUNESHINE KOMBUCHA

BLOOD ORANGE-MINT [12oz]

AÇAÍ BERRY [12oz]

HONEY-GINGER-LEMON [12oz]

An 18% gratuity will be added to parties of 8 or more.

MENU