

# EAT. DRINK. SOCIALIZE.

## CP6 CAFÉ AT SDGE

Monday - Friday

Coffee Bar 6:30am-2:00pm

Breakfast 7:00am-10:00am

Lunch 11:00am-1:30pm

### WEEK OF MARCH 2ND, 2026



## RISE & SHINE

- MONDAY** croissant breakfast sandwich- cage-free over hard egg, black forest ham, swiss cheese, avocado, baby spinach, tomato, grilled butter croissant. served with seasoned breakfast potatoes **8.00**
- TUESDAY** biscuits and gravy- golden buttermilk biscuit, country sausage gravy, shredded cheddar and jack cheese, two cage-free over medium eggs. served with seasoned breakfast potatoes **8.00**
- WEDNESDAY** soy chorizo breakfast burrito (V) - cage-free scrambled egg, soy chorizo, bell pepper, onion, potato, shredded cheddar and jack cheeses, flour tortilla. served with fire roasted salsa **8.00**
- THURSDAY** apple pecan pancakes- two buttermilk pancakes topped with apple cinnamon compote, candied pecans, whipped cream, breakfast syrup, butter **8.00**

MON

- GRILL** turkey burger ranch blt- grilled turkey burger, shredded lettuce, tomato, applewood smoked bacon, ranch dressing, locally baked brioche bun. served with seasoned fries **11.00**
- DELI** turkey club croissant- sliced smoked turkey, applewood bacon, black forest ham, lettuce, tomato, red onion, swiss cheese, herb mayo, butter croissant **9.00**
- PIZZA** hawaiian pizza- marinara sauce, black forest ham, applewood smoked bacon, pineapple, green onion, caputo dough **7.00**

TUES

- GRILL** gyro pita sandwich- beef and lamb gyro, baby mixed greens, sliced tomato, shaved onions, dill pickles, feta cheese, tzatziki sauce, grilled pita bread. served with seasoned fries **12.00**
- DELI** asian chicken wrap- sweet chili roasted chicken, baby mixed greens, shredded carrot, cucumber, red onion, cilantro, sriracha lemon aioli, wheat tortilla wrap **8.00**
- CHEF'S TABLE FEATURING CHEF JESSE MARTIN** achioté halal chicken- creamy green chili gnocchi, truffle scented mushrooms, roasted butternut squash, corn, cotija, pickled red onions, micro greens **12.00**
- PIZZA** prosciutto and fig- extra virgin olive oil, shaved prosciutto, figs, caramelized onion, mozzarella, blue cheese, caputo dough. topped with wild rocket arugula and balsamic reduction **7.00**

WED

- GRILL** carne asada fries- crispy seasoned french fries topped with marinated carne asada, guacamole, pico de gallo, shredded cheddar and jack cheese, crema, cilantro. served with house roasted salsa **11.00**
- DELI** french sandwich- shaved prosciutto ham, wild rocket arugula, caramelized onion, swiss cheese, fig jam, roasted garlic aioli, toasted french roll **8.00**
- INSPIRED KITCHEN** beef or fable shitake mushroom bulgogi (V) bowl- steamed jasmine rice, shredded carrot, cucumber, bell pepper, kimchi, scallions, toasted sesame seeds, bibimbap sauce **13.00**
- PIZZA** margherita (V)- marinara sauce, tomato, fresh mozzarella, caputo dough. topped with basil leaves **7.00**

THURS

- GRILL** grilled beer brat sandwich- grilled pork bratwurst, apple bacon sauerkraut, grilled onions, spicy mustard, brioche roll. served with seasoned fries **11.00**
- DELI** chicken caesar wrap- grilled chicken breast, chopped california romaine lettuce, grape tomatoes, house croutons, shredded parmesan cheese, creamy caesar dressing, spinach tortilla **8.00**
- INSPIRED KITCHEN** puerco or jackfruit (V) verde plate- pork shoulder or jackfruit (V) braised in a tomatillo salsa, re-fried beans, mexican red rice, oregano pickled red onion, radish, cotija cheese, cilantro **12.00**
- PIZZA** mediterranean pizza- house red sauce, turkey breast, grape tomato, red onion, kalamata olive, feta cheese, caputo dough. topped with tzatziki sauce and parsley **8.00**

FRI

**GRAB N GO AT THE COFFEE BAR!  
THE GRILL IS OPEN!  
FILL A TO GO BOX AT THE SALAD BAR FOR \$5**

## DON'T MISS THIS!

**SEE WHICH LUNCH SPECIAL INCLUDES A 16OZ. BOTTLED WATER!**

**MONDAY: DELI**  
**TUESDAY: GRILL**  
**WEDNESDAY: INSPIRED KITCHEN**  
**THURSDAY: PIZZA**

## SDGE BLUE PLATE DINNERS

**DINNER MEALS WITH REHEAT INSTRUCTIONS**

### TUESDAY PICKUP:

PAN-FRIED PORK CHOPS OR PAN-FRIED TOFU (V)- GARLIC MASHED POTATOES, GREEN BEANS, MUSHROOM GRAVY. SERVED WITH A SIDE SALAD

### THURSDAY PICKUP:

BEEF BOLOGNESE LASAGNA OR VEG. LASAGNA (V)- FRESH PASTA LAYERED BETWEEN RICOTTA, BEEF BOLOGNESE SAUCE OR VEG. SAUCE (V), BAKED WITH MOZZARELLA CHEESE. SERVED WITH A SIDE SALAD



**eatify**

Download and order with the app today!

## SOUPS

### MONDAY

ROASTED SWEET POTATO (V)

### TUESDAY

CHICKEN NOODLE  
MEXICAN STREET CORN (V)

### WEDNESDAY

SEAFOOD SOUP  
BROCCOLI CHEESE (V)

### THURSDAY

BEEF CHILI  
CUBAN BLACK BEAN (V)

**CONNECT WITH US**



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(V)- vegetarian