



## CRAFT COCKTAILS FINE SPIRITS

### BREAKFAST CLASSICS

#### Classic\*

two eggs, choice of meat, choice of toast  
served with seasoned potatoes  
**sub fresh fruit +\$2.50**

#### Egg in A Basket Breakfast Sandwich\*

shaved rosemary ham, white cheddar, arugula,  
sourdough served with seasoned potatoes  
**sub fresh fruit +\$2.50**

#### Bagel & Lox

nova scotia smoked salmon, toasted everything bagel,  
cucumber, cream cheese, crispy capers, cherry  
tomatoes served w/ fresh fruit

#### Pancakes (V)

choice of blueberry, banana, chocolate or plain

#### Greek Yogurt Parfait (V)

vanilla yogurt, house-made granola, berries

#### Oatmeal (VG)

berries, bananas, cinnamon, brown sugar

### BREAKFAST FAVORITES

#### Chilaquiles\* (V, GF)

black bean puree, salsa verde, queso fresco,  
pickled red onion, fried egg

**add chorizo +\$4**

**add grilled chicken +\$12**

#### Steak & Eggs\* (GF)

8oz skirt steak, seasoned potatoes,  
two fried eggs, house chimichurri sauce

#### Avocado Toast (V)

avocado mash, soft boiled egg, arugula, cherry  
tomatoes, togarashi, on sourdough toast  
served with fresh fruit

#### Nutella Waffles (V)

with fresh berries

### OMELETS

**served with seasoned potatoes**

**sub fresh fruit +\$2.50**

**omelets may be made with egg whites +\$2**

\$20

#### Greek\* (V, GF)

spinach, sun-dried tomatoes, feta cheese

\$21

\$19

#### South of the Border (GF)

chorizo, jalapenos, avocado, queso fresco, crema

\$22

#### BYO Omelet\*

choice of 3: bacon, ham, chorizo, sausage,  
tomato, onions, spinach, cheddar, mozzarella  
**+\$1 per additional ingredient**

\$22

\$22

### SIDES

#### Pork Sausage\* (GF)

\$7

#### Chicken Sausage\* (GF)

\$7

\$10

#### Applewood Smoked Bacon\* (GF)

\$8

#### Morning Star Vegan Breakfast Patty

\$8

\$13

#### Seasoned Potatoes (V, GF)

\$4

#### Toast (white, wheat, rye, sourdough)

\$3

#### Gluten-free Toast (GF)

\$3

#### English Muffin

\$4

#### Bagel (plain, everything)

\$4

\$18

#### Fresh Fruit (VG, GF)

\$7

### DRINKS

#### Drip Coffee

\$5

\$34

La Colombe Coffee Roasters - decaf or regular

#### Espresso

\$6

#### Latte, Cappuccino, Americano

\$7

\$19

La Colombe Coffee Roasters - decaf or regular  
add Vanilla, Caramel, Hazelnut, Cinnamon syrup \$2

#### Butter Cookie Latte

\$8

lechera, Caramel, cinnamon

\$16

#### Juice

orange juice, apple, cranberry, grapefruit

\$5

#### Tea

Rishi Specialty Teas

\$5

**Please inform your server if you or anyone in your party has a food allergy.**

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

*V - Vegetarian | DF - Dairy Free | GF - Gluten Free ( DF, GF Items are made with allergy-friendly ingredients but may be subject to cross-contamination)*

*An automatic gratuity of 20% will be added to large parties of 6 or more.*