



CRAFT COCKTAILS
FINE SPIRITS

BREAKFAST CLASSICS

Classic* two eggs, choice of meat, choice of toast served with seasoned potatoes <i>sub fresh fruit +\$2.50</i>	\$22
Egg in A Basket Breakfast Sandwich* shaved rosemary ham, white cheddar, arugula, sourdough served with seasoned potatoes <i>sub fresh fruit +\$2.50</i>	\$20
Bagel & Lox nova scotia smoked salmon, toasted everything bagel, cucumber, cream cheese, crispy capers, cherry tomatoes served w/ fresh fruit	\$24
Pancakes (V) choice of blueberry, banana, chocolate or plain	\$18
Greek Yogurt Parfait (V) vanilla yogurt, house-made granola, berries	\$12
Oatmeal (VG) berries, bananas, cinnamon, brown sugar	\$15

BREAKFAST FAVORITES

Chilaquiles* (V, GF) black bean puree, salsa verde, queso fresco, pickled red onion, fried egg <i>add chorizo +\$4</i> <i>add grilled chicken +\$12</i>	\$20
Steak & Eggs* (GF) steak, seasoned potatoes, two fried eggs, house chimichurri sauce	\$38
Avocado Toast (V) avocado mash, soft boiled egg, arugula, cherry tomatoes, togarashi, on sourdough toast served with fresh fruit	\$20
Nutella Waffles (V) with fresh berries	\$18

OMELETS

served with seasoned potatoes
sub fresh fruit +\$2.50
omelets may be made with egg whites +\$2

Greek* (V, GF) spinach, sun-dried tomatoes, feta cheese	\$22
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 <i>+\$1 per additional ingredient</i>	\$22

SIDES

Pork Sausage* (GF)	\$7
Chicken Sausage* (GF)	\$7
Applewood Smoked Bacon* (GF)	\$8
Morning Star Vegan Breakfast Patty	\$8
Seasoned Potatoes (V, GF)	\$6
Toast (white, wheat, rye, sourdough)	\$4
Gluten-free Toast (GF)	\$4
English Muffin	\$4
Bagel (plain, everything)	\$4
Fresh Fruit (VG, GF)	\$8

DRINKS

Drip Coffee La Colombe Coffee Roasters - decaf or regular	\$5
Espresso	\$6
Latte, Cappuccino, Americano La Colombe Coffee Roasters - decaf or regular <i>add Vanilla, Caramel, Hazelnut, Cinnamon syrup \$2</i>	\$7
Butter Cookie Latte lechera, Caramel, cinnamon	\$8
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.