

BREAKFAST MENU

GREEK YOGURT PARFAIT (V)(GF) 8
Seasonal Fruit, House-Made Granola

FRUIT CUP (V)(VG)(GF) 6

OMELET 13
Three Eggs, Ham & Cheese or Tell Us What You Want. Served with Tots & Choice of Toast

DELUXE BREAKFAST 15
Choice of Scrambled Eggs or Egg Whites, Bacon, Sausage & Pancakes

EGGS BENEDICT 14
Crab Cake Or Pork Belly, Two Poached Eggs, Miso Hollandaise Sauce

BREAKFAST BURRITO 11
Egg, Onions, Jalapeño, Tomato, Chorizo, Tots

SIDES

TOAST (V) 3
White, Wheat or Multigrain

BAGEL (V) 3.50
Plain or Wheat

AVOCADO (V)(VG)(GF) 4

BACON (GF) 4

SAUSAGE (GF) 4

VEGAN SAUSAGE (V)(VG)(GF) 4

TATER TOTS (V) 4

EGG WHITE BURRITO (V)(GF) 12
Egg Whites, Arugula, Caramelized Onion, Provolone Cheese In a Corn Tortilla, Served with Fruit

BREAKFAST SANDWICH 12
Ham or Bacon, American Cheese, Tots

PANCAKES 12
Buttermilk Pancakes, Fresh Berries & Maple Syrup with Choice of Bacon or Sausage

TRES LECHES PANCAKES (V) 13
Condensed Milk Cajeta, Strawberries, Maple Syrup, Topped with Whipped Cream & Sprinkles

CINNAMON ROLL FRENCH TOAST (V) 11
Served with Pineapple Jam

BEVERAGES

MIMOSA OR BELLINI KIT 50
Bottle of Avissi Prosecco & Choice of OJ, Peach Purée or Strawberry Purée

BLOODY MARY KIT 60
Bottle of Ketel one 375 ml & Bloody Mary Mix served with 6.5 Oz Topo Chico

 **ADD CBD \$4**
HIGHLY RECOMMENDED

COFFEE 3

LATTE, CAPPUCCINO OR MACHIATO 5

FRENCH TOAST (V) 12
Berries & Maple Syrup. Served with Bacon

BANANA NUT FRENCH TOAST (V) 12
Banana Nut French Toast Topped with Bananas Foster

HUEVOS RANCHEROS (GF) 14
Fried Tortilla Topped with Fried Egg, Chorizo, Black Beans, Queso Fresco, Avocado, Sour Cream & Salsa Verde

FRIED CHICKEN & WAFFLE SLIDERS 16
(3) Fried Chicken, Semolina Waffles, Bacon Jam & Frie

BRUNCH PIZZA 18
Poached Egg, Pork Belly, Jalapeño, Roasted Red Pepper, Garlic & Caramelized Onion

JUICE 4
Orange, Grapefruit, Pineapple, Apple, Cranberry or Tomato

SODAS 3
Pepsi, Diet Pepsi, Sierra Mist or Ginger Ale

HOT OR ICED TEA 4

BOTTLED WATER 5
Still (Fiji) or Sparkling (Topo Chico)

RED BULL 5
Flavors Available

Executive Chef: Alfonso Martinez
(V) Vegetarian | (VG) Vegan | (GF) Gluten Free
This Menu is Served: Daily 7AM-8PM
20% service fee will be added.

*These Items are Cooked to Order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Seating is Limited to 1 Hour 15 Minutes for Dining Services.