LIGHTER SIDE

STEEL CUT OATMEAL 9
GOLDEN RAISINS | TOASTED ALMONDS | BERRIES

PINK GRAPEFRUIT 6
CARAMELIZED TURBINADO SUGAR

YOGURT PARFAIT 9
VANILLA GREEK YOGURT | MIXED BERRIES | GRANOLA

SEASONAL FRUIT PLATE 14
MELON AND BERRIES | CITRUS

THE NEW YORKER 16
SMOKED GRAVLAX | RED ONION | CAPER BERRIES
SLICED EGG | CHOICE OF BAGEL

PASTRY BASKET 7 / 11 pastry basket for two
WHIPPED BUTTER | PRESERVES

CEREAL 6 / 2 add berries
RAISIN BRAN | FROSTED FLAKES | RICE KRISPIES
CHEERIOS | CORN FLAKES | GRANOLA

SPECIALTIES

AVOCADO TOAST 18
PRADO SOURDOUGH | HEIRLOOM TOMATOES
PICKLED ONION | HERB ROASTED WILD MUSHROOM
“BEYOND” ITALIAN SAUSAGE | BREAKFAST POTATOES

HUEVOS RANCHEROS® 18
CHORIZO | QUESO FRESCO | BEANS | AVOCADO
EGGS OVER EASY | FLOUR TORTILLAS | GAJILLO SAUCE

EGGS BENEDICT® 18
POACHED EGGS | CANADIAN BACON | HOLLANDAISE
BREAKFAST POTATOES

BURRITO DE LA CASA 15
SCRAMBLED EGGS | CHORIZO | PICO DE GALLO
THREE CHEESE & GAJILLO SAUCE | BREAKFAST POTATOES

STEAK AND EGGS® 24
FLAT IRON STEAK | EGGS ANY STYLE
BREAKFAST POTATOES

GRIDDLE

BUTTERMILK PANCAKES 16 / 2 add blueberries
CHOICE OF BREAKFAST MEAT

BRIOCHÉ FRENCH TOAST 16
SEASONAL BERRIES | CHOICE OF BREAKFAST MEAT

EGGS AND OMELETS

All eggs and omelets served with choice of toast

TWO FARM FRESH EGGS® 17
ANY STYLE | CHOICE OF BREAKFAST MEAT
BREAKFAST POTATOES

EGG WHITE FRITTATA® 17
ASPARAGUS | TOMATOES | SPINACH | MUSHROOMS
SIDE OF FRUIT

WILD MUSHROOM OMELET® 17
MOZZARELLA CHEESE | CHIVES | BREAKFAST POTATOES

BABY SPINACH OMELET® 17
TOMATO | MOZZARELLA CHEESE | BREAKFAST POTATOES

DENVER OMELET® 17
COUNTRY HAM | ROASTED PEPPERS | RED ONION
CHEDDAR CHEESE | BREAKFAST POTATOES

HAM AND CHEESE OMELET® 17
COUNTRY HAM | CHEDDAR CHEESE | BREAKFAST POTATOES

SIDES

TWO EGGS ANY STYLE® 7
BACON | SAUSAGE | CHICKEN SAUSAGE 5
“BEYOND” ITALIAN SAUSAGE 8
BREAKFAST POTATOES 5
PLAIN YOGURT 4
FRUIT CUP 7
BAGEL | CREAM CHEESE 5
TOAST | ENGLISH MUFFIN 5

BEVERAGES

COFFEE OR TEA 4
ESPRESSO 5
CAPPUCCINO OR LATTE 6
MILK 4
JUICE 5
SIGNATURE BLOODY MARY 13
MIMOSA 11

ART OF BREAKFAST

SATURDAY & SUNDAY 7AM-NOON | 32 per guest

EXECUTIVE SOUS CHEF CESAR CORRAL

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Please advise server of any allergies or questions about preparation prior to consuming any dishes.
A 20% service charge will automatically be added to parties of six or more in lieu of gratuity.