

Breakfast

BAKERY

CLASSIC CROISSANT	VG	5
ALMOND CROISSANT	VG	6
BANANA NUT BREAD	VG	5
BLUEBERRY MUFFIN	VG	5

BENEDICTS

CLASSIC	19
Poached Eggs Nueske’s Smoked Canadian Bacon English Muffin Hollandaise	
AVOCADO & HEIRLOOM TOMATO	19
Poached Eggs Avocado Heirloom Tomato Spinach English Muffin Hollandaise	

BREAKFAST ENTREES

CORNED BEEF HASH 20 GF
Two Sunny-Side Up Eggs | Onion | Bell Pepper | Potatoes | House Salad

FARM FRESH EGGS 19
Two Eggs | Bacon, Sausage, or Canadian Bacon | Breakfast Potatoes | Choice of Toast

VEGGIE LOVERS OMELET 19 VG
Bell Pepper | Onion | Spinach | Mushroom | House Salad | Choice of Toast

HAM & CHEESE OMELET 19
Nueske’s Ham | Cheddar Cheese | House Salad | Choice of Toast

CREATE YOUR OWN OMELET 19
Choice of Three: Cheddar Cheese | Bacon | Sausage | Bell Pepper | Onion | Spinach | Mushroom
House Salad | Choice of Toast

STEAK & EGGS 22
Hanger Steak | Two Eggs | Breakfast Potatoes | Olive Chimichurri

TRIED & TRUE

CHILAQUILES	VG GF	18
Two Sunny-Side Up Eggs Queso Fresco Tomatillo Sauce Salsa Molcajete Sour Cream		
BREAKFAST SANDWICH		19
Eggs Applewood Smoked Bacon Ciabatta Arugula Aioli		
RICOTTA PANCAKES	VG	16
Maple Syrup Whipped Butter		
BREAKFAST BURRITO		19
Bacon or Sausage Scrambled Eggs Potatoes Cheese Pico de Gallo Salsa Molcajete		

SIDES

FONTANINI PORK SAUSAGE	7
APPLEWOOD SMOKED BACON	7
BREAKFAST POTATOES	6
SEASONAL FRUIT PLATE	9
TOASTED BAGEL & CREAM CHEESE	7
TOAST & JAM	5

LIGHT FAIRE

STEEL-CUT OATS	VG GF	14
Seasonal Fruit Cinnamon Syrup		
MORNING TOAST	VG	18
Brioche Whipped Vanilla Ricotta Fruit Preserves Berries		
HOUSE SALAD	VG GF	15
Baby Lettuce Mix French Breakfast Radish Cucumber Tomato Champagne Vinaigrette		
YOGURT BOWL	VG GF	16
Straus Greek Yogurt Granola Agave Berries		
SMOKED SALMON & BAGEL		19
Cream Cheese Red Onion Capers Toasted Plain Bagel Everything Seasoning		

V - VEGAN | VG - VEGETARIAN | GF - GLUTEN FREE

Some dishes may contain raw or undercooked ingredients, which may increase your risk of foodborne illness.

All ingredients may not be listed on the menu. Please tell your server about any allergies or dietary restrictions.



BREAKFAST COCKTAILS

CAFE COLADA 15

Coconut Rum | Espresso | Milk | Toasted Almond Bitters

YELLOW POLKA DOT BELLINI 15

Prosecco | Orgeat | Peach Bitters

AMADO’S BLOODY MARY 15

Tito’s Vodka | Amado’s Spicy Bloody Mary Mix | Bacon | Tajin

THE DRIVER 15

Rigby Vodka | Blood Orange Juice

SALTY DOG 15

Seagram’s Gin | Grapefruit Juice

WHITE WINE

	GL BTL
Caposaldo, Prosecco – Veneto, IT	14 54
Roederer Estate, Brut – Anderson Valley, CA	18 72
Taittinger La Francaise, Brut – Champagne, FR	29 114
Sancerre, Pierre Riffault – Loire Valley, FR	18 70
Sauvignon Blanc, Better Half – Marlborough, NZ	14 54
Chardonnay, Trefethen – Napa Valley, CA	16 62
Chablis, Vaudon Reserve, Joseph Drouhin – Burgundy, FR	21 82
Rosé, Sainte Maguerite, Symphonie- Provence, FR	19 77

RED WINE

	GL BTL
Barbera D’Asti Bricchi, Scarpa, – Piedmont, IT	22 88
Pinot Noir, Coeur de Terre – Willamette, OR	17 66
Pinot Noir, En Route – Russian River Valley, CA	25 98
Bordeaux, Les Cadrans de Lassègue Grand Cru – St.Emillion, FR	22 86
Cabernet Sauvignon, Franciscan – Napa Valley, CA	15 58
Cabernet Blend, Pure Paso, J Lohr - Paso Robles, CA	16 62
Cabernet Sauvignon, Post & Beam – Napa Valley, CA	23 90
Red Blend, Vina Cobos Cocodrilo Corte – Mendoza, AR	20 79

DRAFT BEER

Stella Artois	9
Modelo Mexican Lager	9
Stone IPA	9
Pizza Port California Honey Ale	9
Karl Strauss Newtopia Cyder	9
Coronado Orange Avenue Wit	9

BOTTLED | CAN BEER

Coors Light	8
Pacifico	8
Corona	8
Guinness	8
Green Flash West Coast IPA	8
Best Day Brewing Non-Alcoholic	8

COFFEE

Cappuccino	7
Latte	7
Mocha	7
Americano	6
Espresso	6
Fonte Brewed Drip	6
Selection of Hot Tea	6

FRESH JUICE

Pressed Daily Greens	9
Henry’s Mai Tai Juice Blend	8
Perricone Farms Orange Juice	7
Perricone Farms Grapefruit Juice	7