

B R U N C H M E N U

F R E S H S T A R T

- Caesar Salad** 10
Parmesan Crisp & Croutons
- Citrus Fennel Avocado Salad** 10
Butter Lettuce, Avocado, Citrus, Shaved Fennel,
& Pine Nuts
- Greek Yogurt Parfait** 6
Seasonal Fruit, House-Made Granola
- Yogurt Smoothie** 6
Fresh squeezed Orange Juice, Bananas & Berries

R E C O V E R Y

- Steak Benedict** 12
Free Range Beef, Two Poached Eggs,
Hollandaise Sauce
- Crab Cake Benedict** 12
Crab Cake, Two Poached Eggs, Miso
Hollandaise Sauce
- Florentine Benedict** 10
Spinach, Two Poached Eggs, English Muffin
& Kumato Tomato
- Sweet Potato Hash** 16
Sautéed Spinach, Sweet Potatoes, Fried Egg
& Cumin Chimichurri
- Buttermilk Pancakes** 12
Bourbon Syrup & Butter
- Pineapple French Toast** 10
French Toast, Pineapple & Upside-down Glaze
- Chicken & Waffles** 14
Savory Rosemary Waffle, Fried Chicken & Maple Syrup
- Prime Beef Sliders** 18
(3) Sliders with Bacon Jam, Blue Cheese & Fries
- Open-Faced Burger** 15
Over Easy Egg, Pork Belly, White Cheddar,
Hollandaise & Arugula
- Chilaquiles** 12
Chili-Poached Egg & Tortilla Chips Tossed with
Tomatillo Green Salsa, Queso & Guacamole
- Lamb Lolichops** 14
(3) Crusted with Bourbon-Smoked Paprika with Orange
Caramelized Potatoes

Chef Nathaniel Cayer

21% service fee added to groups of 6+ | Seating is limited to 2 hours for dining services

This Menu is Served: 11AM-2:30PM Saturday & Sunday

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O M E L E T S & S K I L L E T S

- Meat Omelet** 15
Bacon, Sausage, Ham, Onion & Cheese
- Veggie Omelet** 12
Tomato, Onion, Spinach & Feta
- Cheese & Broccoli Omelet** 12
Fresh Broccoli & Cheddar
- Meat Skillet** 15
Sausage, Onion, Peppers, Garlic, Poached Egg,
Cheddar & Potatoes
- Veggie Skillet** 12
Zucchini, Corn, Mushrooms, Onions, Pesto Poached
Egg, Goat Cheese & Potatoes
- Mexican Skillet** 12
Jalapeños, Red Pepper, Chorizo, Cojita Cheese,
Avocado, Salsa & Potatoes

F O R T H E T A B L E & S I D E S

- Truffle Fries** 6
Signature Black Truffle Fries with Garlic Aioli
- Sweet Potato Fries** 8
Crispy Sweet Potato Fries with Sea Salt
- Bacon Wrapped Dates** 8
Romesco Sauce
- Bacon or Sausage** 5
- Fruit Platter** 12
Selection of Fresh Fruit. *Serves 2-4 People*

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B R U N C H C O C K T A I L S

Glass Pitcher

Mimosa

La Marca, Classic Orange, Strawberry Thyme
or Blueberry

12

Bellini

La Marca, Peach Purée

12

Bloody Mary

Tito's Vodka & House-Made Bloody Mary Mix

12

Pomegranate Mojito

A Beautiful Balance of Bacardi Superior, House Lime
Soda, Mint Granita & fresh Pomegranate Juice

14 48

I|O White Sangria

Frozen Fruit Granita, touch of Grey Goose Le Melon
with a Splash of Moscato Caposaldo

14 48

Chef's Margarita

Gently Blended Fresh Juices, Don Julio Blanco,
Cointreau & Cointreau Noir with a Signature
Habañero Salt Air Foam

14 48

Mimosa Package

Bottle of La Marca Prosecco, Served with Orange Juice,
Peach Purée and Grapefruit Juice

50

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N | A | B | E | V | E | R | A | G | E | S

Assorted Hot or Iced Teas Quality Teas & Herbs Brewed to Perfection	3
Juice Orange, Grapefruit, Pineapple, Apple, Cranberry or Tomato	3
Coffee Freshly Brewed Colectivo Coffee	3
Americano Espresso & Hot Water	3
Macchiato Shot of Espresso with Perfectly Steamed Foam	4
Mocha Espresso, Steamed Milk & our Finest Cocoa	4
Espresso Single Shot of Espresso Roast	3
Double Shot 6	
Cappuccino Espresso, Hot Milk & Steamed-Milk Foam	4
Latté Shot of Espresso with Fresh Steamed Milk	4
Hot Chocolate Made from Fine Cocoa & Fresh Steamed Milk	4
Milk Regular, Chocolate, Soy or Almond	4
Red Bull Regular, Sugar Free, Blue, Orange, Yellow or Red Edition	5
Fountain Drinks Pepsi, Diet Pepsi, Sierra Mist or Schweppes Ginger Ale	3
Voss Water Still or Sparkling	5

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