

# BRUNCH FRESH START

- YOGURT SMOOTHIE** (GF)(VG) 6  
fresh squeezed orange juice, bananas & berries
- GREEK YOGURT PARFAIT** (GF)(VG) 8  
seasonal fruit, house-made granola
- AVOCADO TOAST\*** 16  
sliced brioche, smoked salmon, cucumber, tomato relish & herbed cream cheese
- CHOPPED SALAD** 14  
chicken, pepper jack cheese & honey dijon balsamic vinaigrette

- AÇAÍ BOWL** (GF)(VG) 9  
açai purée, orange juice, greek yogurt, berries & seasonal fruits
- BARLEY BOWL\*** 9  
red peppers, asparagus, onions, cauliflower, greens, hard boiled egg, croutons & sherry vinaigrette

## RECOVERY

- 3 EGG OMELET WITH TATER TOTS\*** 15  
choose 3: ham, bacon, mushrooms, peppers, onions, tomatoes, spinach, american cheese, swiss cheese (egg whites+3)
- CHILAQUILES\*** (GF) 14  
chorizo, scrambled eggs, yellow corn chips, tossed with roasted tomato salsa with refried beans
- STEAK & EGGS\*** 16  
6oz hanger steak, chimichurri, eggs any style, choice of tots or hash brown
- SWEET POTATO SKILLET\*** (GF) 16  
diced sweet potatoes, brussel sprouts, bacon, red onions, chimichurri sauce, topped with a sunny side egg
- VEGGIE DELIGHT\*** 12  
baked skillet, egg, vegetables topped with melted pepper jack cheese
- EGG WHITE BURRITO\*** 12  
egg whites, arugula, caramelized onion, melted provolone cheese in a spinach tortilla served with fruit
- EGGS BENEDICT\*** 16  
crab cake or steak, two poached eggs, miso hollandaise sauce
- FRENCH TOAST** 14  
french bread encrusted with house-made granola & maple bourbon butter *add strawberries or bananas 2*
- WAGYU BEEF SLIDERS\*** 18  
(3) sliders with bacon jam, blue cheese & fries
- B.L.T.A.** 10  
bacon, lettuce, tomato, avocado & basil aioli on toasted sourdough, served with fries  
salmon \$6 chicken \$4 over easy egg \$2
- LAMB LOLLICHOPS\*** (GF) 22  
(3) crusted with bourbon-smoked paprika, with orange-caramelized potatoes

### CHEF ALFONSO MARTINEZ

(V) VEGAN | (VG) VEGETARIAN | (GF) GLUTEN FREE

\*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 2 HOURS FOR DINING SERVICES. 21% SERVICE ADDED TO GROUPS OF 6 OR MORE.

# BRUNCH COCKTAILS

**BERRY BLOSSOM** 15

ketel one botanical peach & orange blossom, ocean spray  
pink cranberry, red bull cranberry & strawberry granita

glass pitcher

**MIMOSA** 13

la marca, classic orange, strawberry & acai

**BELLINI** 13

la marca, peach purée

**1|0 BLOODY MARY** 15

effen cucumber, house bloody mary mix, fresh grated  
horseradish & garnished with celery, barcutterie skewer

**CHEF'S MARGARITA** 15 52

gently blended fresh juices, don julio blanco, contreau  
& cointreau noir with a signature habañoero salt air foam

**DRAGON BERRY MOJITO** 15 52

a beautiful balance of bacardi rum, kitchen lime soda,  
mint, dragon berry & vanilla

**GRAPEFRUIT SPRITZER** 15

ketel one botanical grapefruit & rosé, st. germain elderflower,  
fresh lemon & grapefruit juice, finished with prosecco

**COLD BREW MANHATTAN** 15

coffee-infused woodford reserve stirred with  
walnut liqueur & carpano antica

**WHAT'S UP DOC** 15

hendrick's gin, fresh cucumber, carrot & lime

**LIMELIGHT** 15

absolut lime, domaine de canton ginger

**BLUEBERRY MANIA PUSH-POP** 15

tequila, pomegranate juice, blueberry purée

**CELEBRATE** Only available  
Saturdays & Sundays 11am-3pm

**MIMOSA PACKAGE** 50

**BOTTLE OF LA MARCA PROSECCO**,  
served with orange juice, peach purée, grapefruit juice  
& 4 pack of red bull

**UPGRADE**

**VEUVE CLICQUOT YELLOW LABEL** 200

**PIPER-HEIDSIECK** 225

**THE LUCKY DUCK** 400

**VEUVE CLICQUOT MAGNUM & BOTTLE OF EFFEN VODKA**  
served with orange juice, peach purée, grapefruit juice,  
bloody mary mix & 4 pack of red bull