

BRUNCH

GREEK YOGURT SMOOTHIE (V)(GF) 6

Fresh Squeezed Orange Juice, Bananas & Berries

GREEK YOGURT PARFAIT (V)(GF) 8

Seasonal Fruit, House-Made Granola

AVOCADO TOAST* 16

Sliced Brioche, Smoked Salmon, Cucumber, Tomato Relish & Herbed Cream Cheese

CHOPPED SALAD (V) 14

Chicken, Pepper Jack Cheese & Honey Dijon Balsamic Vinaigrette

AÇAÍ BOWL (V)(GF) 9

Açaí Purée, Orange Juice, Greek Yogurt, Berries & Seasonal Fruits

BARLEY BOWL* (V) 9

Red Peppers, Asparagus, Onions, Cauliflower, Greens, Hard Boiled Egg, Croutons & Sherry Vinaigrette

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* (V) 12

Baked Skillet, Egg, Vegetables Topped with Melted Pepper Jack Cheese

EGG WHITE BURRITO* (V)(GF) 12

Egg Whites, Arugula, Carmelized Onion, Melted Provolone Cheese in a Spinach Tortilla Served with Fruit

EGGS BENEDICT* 16

Crab Cake or Steak, Two Poached Eggs, Miso Hollandaise Sauce

BEIGNETS (V) 14

(4) Fluffy, Pillowy Fried Pastries Covered in Powdered Sugar & Drizzled in Chocolate

PANCAKES (V) 14

Buttermilk Pancakes, Fresh Berries & Maple Syrup
Add Strawberries Or Bananas \$2

FRENCH TOAST (V) 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

SALMON FLATBREAD* 18

Salmon, Toasted Fennel, Crème Fraiche, Garlic Oil & Caviar

TURKEY CLUB SANDWICH* 14

Lettuce, Tomato, Onion, Bacon, Mayonnaise, Sourdough, Fries

B.L.T.A. 10

Bacon, Lettuce, Tomato, Avocado & Basil Aioli on Toasted Sourdough, Served with Fries
Add Salmon \$8 Chicken \$6 Over Easy Egg \$3

LAMB LOLLICHOPS* (GF) 22

(3) Crusted With Bourbon-Smoked Paprika, with Orange-Caramelized Potatoes

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) 5

TATER TOTS (V) 8

EXTRA EGG (V) 4

(2) Any Style | Egg Whites +\$1



Executive Chef: Alfonso Martinez | (V) Vegetarian | (VG) Vegan | (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 1 Hour 15 Minutes for Dining Services. 21% service added to groups of 6 or more.

BRUNCH COCKTAILS

SPIKED COCOA

Woodford Reserve, Rich Chocolate, Peppermint, Vanilla Bean, Star Anise & Orange

GLASS

15

FROSÉ ALL DAY

Ketel One Botanical Grapefruit & Rosé, Dry Rosé & Strawberry Lemonade

15

MIMOSA

Avissi Prosecco, Classic Orange, Strawberry or Acai

13

APPLE CIDER MIMOSA

Avissi Prosecco, Apple Cider & Cinnamon Sugar

13

BELLINI

Avissi Prosecco, Peach Purée

13

I|O BLOODY MARY

Effen Cucumber, House Bloody Mary Mix, Fresh Grated Horseradish & Garnished With Celery, Barcuterie Skewer

15

GRAPEFRUIT SPRITZER

Ketel One Botanical Grapefruit & Rose, St. Germain Elderflower, Fresh Lemon & Grapefruit Juice, Finished With Prosecco

15

CRANBERRY MULE

Ketel One, Cranberry Purée, Thyme Syrup, Fresh Lime & Ginger Beer

15

CHEF'S MARGARITA

Gently Blended Fresh Juices, Roca Patron Silver, Contreau & Cointreau Noir With A Signature Habañero Salt Air Foam

GLASS

15

PITCHER

52

MELON TEA MOJITO

A Beautiful Balance of Bacardi, House Infused Mallorca Melon Tea, Mint & Lemon

15

52

PEARY REFRESHING

Grey Goose Pear, St Germain, Hibiscus Tea, Mint & Lemon

15

52

KETEL ONE BOTANICAL VODKA SPRITZ CANS

Grapefruit & Rose, Cucumber & Mint or Peach & Orange Blossom

9

BLUEBERRY MANIA PUSH-POP

Tequila, Pomegranate Juice, Blueberry Purée

15

MIMOSA OR BELLINI KIT

Bottle of Avissi Prosecco & Choice of OJ, Peach Purée or Strawberry Purée

50

BLOODY MARY KIT

Bottle Of Ketel One 375 ml & Bloody Mary Mix served with 6.5 oz Topo Chico

60

MOCKTAILS

CONTAINS ZERO ALCOHOL

MINT TO BE

Choice Of Peach, Strawberry Or Raspberry Açai. Muddled Mint, Fresh Lime, Lemon & Topo Chico

8

PEACH OUT

Blueberry, Yucca Peach Tea, Muddled Agave, Rosemary, Club Soda & Chia Seeds

8

COFFEE

COFFEE

4

STUMPTOWN COLD BREW COFFEE

10.5 oz

6

ESPRESSO

4

AMERICANO

4

SPA-TTÉ

Lavender, Vanilla, CBD & Espresso

SMALL LARGE

9 | 11

COZY LATTÉ

Apple, Cinnamon, CBD & Espresso

9 | 11

PUMPKIN LATTÉ

6 | 8

CHAI LATTÉ

6 | 8

LATTÉ, CAPPUCCINO, MACCHIATO

5 | 7

VANILLA LATTÉ

6 | 8

MOCHA

6 | 8

N/A BEVERAGES

ASSORTED HOT OR ICED TEAS

Quality Teas & Herbs Brewed To Perfection

4

JUICE

Orange, Grapefruit, Pineapple, Apple, Cranberry or Tomato

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

4

BOTTLED WATER

Fiji (Still) or Topo Chico (Sparkling)

5



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