

BRUNCH FRESH START

GREEK YOGURT SMOOTHIE V GF 8
Fresh Squeezed Orange Juice, Bananas & Berries

CARROT-GINGER SMOOTHIE V GF 8
Carrot, Ginger, Pineapple, Mango, Banana, Chia Seeds, Orange Juice

GREEK YOGURT PARFAIT V GF 9
Seasonal Fruit, House-Made Granola

AVOCADO TOAST* 18
Sliced Brioche, Smoked Salmon, Cucumber, Tomato Relish & Herbed Cream Cheese

CHOPPED SALAD 16
Chicken, Pepper Jack Cheese & Honey Dijon Balsamic Vinaigrette

AÇAÍ BOWL V GF 13
Açaí Purée, Orange Juice, Greek Yogurt, Berries & Seasonal Fruits

BARLEY BOWL* V 12
Red Peppers, Asparagus, Onions, Cauliflower, Greens, Hard Boiled Egg, Croutons & Sherry Vinaigrette

CAULIFLOWER-PEPPER BOWL V 14
Flash-Fried Cauliflower, Hard-Boiled Eggs, Grilled Peppers, Onions, Sesame, Chili Oil

PORTOBELLO BENEDICT V GF 14
Grilled Portobello Mushroom, Sautéed Spinach, Two Poached Eggs, Miso Hollandaise Sauce On Gluten-Free Multigrain Toast

SWEET POTATO SKILLET* GF 16
Diced Sweet Potatoes, Brussels Sprouts, Vegan Sausage, Red Onions, Chimichurri Sauce, Topped with a Sunny-Side Up Egg

VEGGIE DELIGHT* V GF 13
Baked Skillet, Egg Whites, Vegetables Topped with Whipped Herb Crème Fraîche

RECOVERY

THREE EGG OMELET 18
Choose 3: Ham, Bacon, Mushroom, Peppers, Onions, Tomatoes, Spinach, American Cheese, Swiss Cheese, served with Tater Tots. **Egg Whites \$3**

CHILAQUILES* GF 16
Chorizo, Scrambled Eggs, Yellow Corn Chips, tossed with Roasted Tomato Salsa and Refried Beans

BRUNCH FRIED RICE 14
Bacon, Scrambled Eggs, Green Onions, Garlic, Soy Sauce, Bean Sprouts, Chili Oil, Sunny-Side Up Egg

STEAK & EGGS* 28
6oz Hanger Steak, Chimichurri, Eggs any Style, choice of Tots or Breakfast Potatoes

EGG WHITE BURRITO* V 15
Egg Whites, Arugula, Carmelized Onion, Melted Provolone Cheese in a Spinach Tortilla served with Fruit

EGGS BENEDICT* 19
Crab Cake Or Steak, Two Poached Eggs, Miso Hollandaise Sauce

FRENCH TOAST V 14
Brioche encrusted with House-Made Granola & Maple Bourbon Butter
Add Strawberries or Bananas \$2

WAGYU BEEF SLIDERS* 22
Three Sliders with Bacon Jam, Blue Cheese & Fries

SALMON FLATBREAD* 19
Smoked Salmon, Toasted Fennel, Crème Fraîche, Garlic Oil & Caviar

TURKEY CLUB 16
Lettuce, Tomato, Onion, Bacon, Mayonnaise, Sourdough, Fries

B.L.T.A. 12
Bacon, Lettuce, Tomato, Avocado & Basil Aioli On Toasted Sourdough, served with Fries
Add Salmon \$8 Chicken \$6 Over Easy Egg \$3

LAMB LOLLICHOPS* GF 34
(4) Crusted With Bourbon-Smoked Paprika, with Orange-Caramelized Potatoes

BEIGNETS V 14
(4) Fluffy, Pillow Fried Pastries covered in Powdered Sugar & Drizzled in Chocolate

GELATO 6
Two Scoops, Ask your Server for Today's Selections

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 Dining Services.

21% service added to groups of 6 or more.

11am-2:30pm Saturday & Sunday

BRUNCH COCKTAILS

MIMOSA OR BELLINI KIT 56

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

BLOODY MARY KIT 75

Bottle of Ketel One 375 ml & Bloody Mary Mix, Cheese Skewers, Stuffed Olives, Celery, Beef Jerky, & Tajin

Served With 6.5 oz Topo Chico

Upgrade to Effen Vodka 1L + \$300

FROSÉ ALL DAY 15

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

MIMOSA 13

Valdo Prosecco, Classic Orange, Strawberry or Acai

BELLINI 13

Valdo Prosecco, Peach Purée

IJO BLOODY MARY 16

Effen Cucumber, House Bloody Mary Mix, Fresh Grated Horseradish & Garnished with Celery, Barcuterie Skewer, and Beef Jerky

GRAPEFRUIT SPRITZER 16

Ketel One Botanical Grapefruit & Rosé, St. Germain Elderflower, Fresh Lemon & Grapefruit Juice, finished with Prosecco

ESPRESSO MARTINI 22

An Invigorating Brew of Don Julio Anejo, Mr. Black Coffee Liqueur, Amaro Montenegro, & Fresh Espresso

ICED MOCHA LATTÉ 17

Selva Ray Chocolate Rum, Espresso, Almond Milk, Walnut

BASIL COLLINS 15

Grey Goose Le Citron, Yuzu Juice, Basil Syrup, Topo Chico

EL MATADOR 15

Herradura Anejo, Orange Liqueur, Fresh Lime, & Red Bull Red Edition

SOMETHING WILDER 19

Bombay Sapphire Gin, Wild Strawberry, Fresh Lemon & Veuve Clicquot Yellow Label Brut

CHEF'S MARGARITA 19 65

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

ROSEBERRY GIN SOUR 17 60

Hendrick's Gin, Rosemary, Blackberry, Raspberry, Fresh Lemon, Egg White

PEARY REFRESHING 17 60

Grey Goose La Poire, St-Germain, Hibiscus Tea, Mint & Lemon

ROSÉ BOUQUET 60

A Breezy, Sun-Kissed Mix of Dry Rosé, Effen Rosé Vodka, Rose Water, Fresh Grapefruit, Lemon & Seltzer

KETEL ONE BOTANICAL VODKA SPRITZ CANS 9

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

SIDES

BACON GF 5 **SAUSAGE GF** 5

VEGAN SAUSAGE VG GF 6 **TATER TOTS V** 8

TOAST V white, wheat or multigrain 4 **EXTRA EGG V** 5
gluten free multigrain \$3 any style 1 egg whites +\$1

BREAKFAST POTATOES V 8