

BREAKFAST

LOCALLY SOURCED INGREDIENTS | BREAKFAST 630AM-1030AM DAILY

EGGS & MORE

"HI DESERT EGG" OMELET | 36 GF
Includes House Potatoes

Choice of (3) Three Ingredients:
Valdivia Tomato, Caramelized Onion, Sharp
Tillamook Cheddar Cheese, Camembert
Cheese, Smoked Bacon, Baby Bell Peppers,
Cremini Mushrooms, Chicken Sausage,
Prosciutto, Shrimp, Fine Herbs

additional ingredients | 4

LA BOUCHERIE BENEDICT | 41
Housemade Muffin, Poached Eggs, Choron
Hollandaise, House Breakfast Potatoes

Choice of (1) One Protein:
Nueske's Applewood Smoked Canadian Bacon,
Wagyu Bresaola, Native Cured Smoked Salmon
or Arugula & Avocado

KIMCHI RISOTTO | 38
Up Fried Eggs, Goji Berries

HUEVOS RANCHEROS | 36 V GF
Fried Eggs, Nixtamal Corn Tortilla, Heirloom
Bean Puree, Cherokee Purple Tomato Salsa,
Crema, Cotija

SUN GOLD TOMATO SHASHUKA | 36 V
Poached Eggs, Turmeric Tinted Naan Bread

BREAKFAST COMPOSITIONS

ELEVATED VIEW BREAKFAST | 39 GF
Includes: 2 "Hi Desert" Eggs Any Style, House Breakfast Potatoes,
Fresh Juice, and Coffee or Hot Tea

Choice of (1) One Protein:
Strips of Bacon, Chicken Sausage, Pork Sausage or Avocado

Choice of Toast:
Whole Wheat, Country Rustic, Sourdough, Beetroot Sourdough, or
Charcoal Sourdough

THE INTERCONTINENTAL BREAKFAST | 38 V

Includes:
Sliced Fresh Fruit & Seasonal Berries, French Style Yogurt,
House-Made Granola, Pastry Selection,
Fresh Juice and Coffee or Hot Tea

MORE THAN JUST EGGS

WILD MUSHROOM TOAST | 33 VEGAN DF
Country Rustic Toast, Tofu Ricotta,
Onion Sprouts

DULCE DE LECHE CROISSANT FRENCH TOAST | 34 V
Espresso Chantilly, Toasted Hazelnut

BANANA ALMOND WAFFLE | 31 V
Cara Cara Orange Syrup

PLATE OF THE FRESHEST FRUIT | 31 VEGAN GF DF
Cashew Milk Yogurt, Date Syrup

BERRY BANANA ACAI BOWL | 29 VEGAN GF DF
Mexican Mango, Hemp Hearts, Shaved Coconut, Quinoa Crumble

RIPE HASS AVOCADO TOAST | 33 VEGAN DF
Beetroot Bread, Pickled Fresno,
Marinated Heirloom Cherry Tomatoes,
Finger Lime Pearls

add salmon | 16

ORGANIC OATS (HEATED OR CHILLED) | 29 VEGAN GF
Heated - Simmered Macerated Golden Raisins,
Panela Unrefined Cane Sugar, Ceylon Cinnamon

Chilled - Rested Overnight Oats, Chia Seeds, English Cream

SIDES & PASTRIES

PORK OR SMOKED CHICKEN APPLE SAUSAGE | 10 GF DF

NUESKE'S THICK CUT BACON | 16 GF DF

SMOKED SALMON & CHIVE CREAM CHEESE | 16 GF

HALF RIPE AVOCADO | 12 VEGAN GF DF

HALF HAWAIIAN PAPAYA | 12 VEGAN GF DF

FRENCH STYLE YOGURT | 12 GF

CALIFORNIA BERRIES | 12 VEGAN GF DF

SLICED FRUIT | 12 VEGAN GF DF

HOUSE BREAKFAST POTATOES | 10 V GF

Crème Fraîche, White Cheddar

TOAST | 10 V DF

Whole Wheat, Country Rustic, Sourdough,
Beetroot Sourdough, Charcoal Sourdough

MUFFIN | 10 V

Raisin Bran, Blueberry, Orange Cranberry

CROISSANT | 10 V

Butter, Pain au Chocolate, Almond,
Vegan Blueberry & Chocolate Chip

BAGEL | 10 V DF

Everything, Cinnamon Raisin, Plain

DANISH | 10 V

Raspberry, Maple Pecan, Lemon Cream Cheese

Pricing does not include tax & gratuity.

Please notify your server of any dietary restrictions or food allergies. Pricing does not include tax & gratuity.

An 18% automatic gratuity will be added for parties up to 5 guests and 20% gratuity will be added for parties of 6 guests or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

WARNING: Certain foods & beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods mercury in fish, which are known to the State of California to cause cancer & birth defects or other reproductive harm.

BEVERAGES

LOCALLY SOURCED INGREDIENTS | BREAKFAST 630AM-1030AM DAILY; BRUNCH 1130AM-230PM SATURDAY & SUNDAYS

SUPERFOOD PLANT BASED SMOOTHIES

TROPICAL GREENS | 15

pineapple, lemon, banana, spinach, wheatgrass, mango, carrot, coconut milk, sacha inchi protein

BLUE PINEAPPLE | 15

pineapple, orange, banana, blue spirulina, mango, cauliflower, coconut milk, sacha inchi protein

MANGO SUNRISE | 15

mango, orange, banana, carrot, turmeric, coconut water, coconut milk, sacha inchi protein

BERRY BANANA | 15

strawberry, banana, lucuma, lemon, beet, coconut milk, sacha inchi protein

SPECIALTY LAVAZZA COFFEE

add Monin gourmet flavoring | 2

REGULAR OR DECAF COFFEE | 6

ESPRESSO | 7

DOPPIO | 8

MACCHIATO | 7

AMERICANO | 8

CAPPUCCINO | 8

LATTE | 8

ICED COFFEE | 8

HOT CHOCOLATE | 8

NON ALCOHOLIC

IN THE FIELD | 14

seedlip grove, apple & plum cordial, soda water

PA "NO" MA | 14

seedlip spice, grapefruit juice, lime juice, syrup, soda water

JUICE & BERRY LEMONADE | 14

cranberry, apple, strawberry, raspberry, blackberry

GREEN GARDEN COOLER | 14

seedlip garden, fresh mint, cucumber, lemon juice, hibiscus syrup, soda water

JUICES | 9

orange, pineapple, grapefruit or apple

BOTTLED WATER | 12

Acqua Pana, Pellegrino 750ml

SODA | 6

coke, diet coke, coke zero, sprite, ginger ale or ginger beer

COCKTAILS

SIGNATURE ESPRESSO MARTINI | 23

Ketel One vodka, Mr Black cold brew coffee liqueur, Crème de cacao liqueur, fresh Lavazza coffee

MIMOSA CARAFE | 55

orange juice, pineapple or cranberry juice

ROSE 75 | 35

Veuve Clicquot RICH Rosé, Combier, Liqueur de Rose, lemon juice

LA BOUCHERIE BLOODY MARY | 25

Belvedere vodka, fresh lemon juice, Worcestershire sauce, tabasco, tomato juice garnished with bacon & olives
try it with Volcan Blanco Tahona

BARREL-AGED VIEUX CARRÉ | 25

Rémy Martin 1738, WhistlePig Rye Whiskey, Carpano sweet vermouth, Peychadu's bitters, Angostura bitters, Benedictine
aged in house for 30 days with similarities to a Manhattan

BARREL-AGED MEZCAL NEGRONI | 25

Union Joven Mezcal, Carpano Antica Sweet Vermouth,
aged in house for 30 days

BEER

ESTRELLA DAMM | 11

ESTRELLA INEDIT | 12

MICHELOB ULTRA | 10

ELYSIAN "SPACE DUST IPA" | 12

LEFFE "BLONDE" | 11

MODELO ESPECIAL | 11

PERONI NASTRO AZZURO | 11

NON-ALCOHOLIC BEER | 9

Heineken 00 or Buckler

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