

# BREAKFAST

LOCALLY SOURCED INGREDIENTS | BREAKFAST SERVED 7AM-1030AM MONDAY-FRIDAY & 7AM-1130AM SATURDAY & SUNDAY

## EGGS & MORE

### 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

### HUEVOS RANCHEROS | 36 GF

Fried Eggs, Nixtamal Corn Tortilla, Heirloom Bean Puree, Cherokee Purple Tomato Salsa, Crema, Cotija

### "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

### CROQUE MONSIEUR CROISSANT | 34

Shaved Paris Ham, Gruyere Cheese Bechamel Sauce

### NY STEAK & EGGS | 59

Eggs Any Style, Fully Loaded House Potatoes

### KIMCHI RISOTTO | 38

Up Fried Eggs, Goji Berries

### SUN GOLD TOMATO SHAKSHUKA | 36

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

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

Country Rustic Toast, Tofu Ricotta, Onion Sprouts

### DULCE DE LECHE CROISSANT FRENCH TOAST | 34

Espresso Chantilly, Toasted Hazelnut

### BANANA ALMOND WAFFLE | 31

Cara Cara Orange Syrup

### PLATE OF THE FRESHEST FRUIT | 31 GF

Cashew Milk Yogurt, Date Syrup

### BERRY BANANA ACAI BOWL | 29 GF

Mexican Mango, Hemp Hearts, Shaved Coconut, Quinoa Crumble

### RIPE HASS AVOCADO TOAST | 33

Beetroot Bread, Pickled Fresno, Marinated Heirloom Cherry Tomatoes, Finger Lime Pearls

add salmon | 16

### ORGANIC OATS (HEATED OR CHILLED) | 29 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

### NUESKE'S THICK CUT BACON | 16 GF

### SMOKED SALMON & CHIVE CREAM CHEESE | 16 GF

### HOUSE BREAKFAST POTATOES | 10 GF

Crème Fraîche, White Cheddar

### TOAST | 10

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

### MUFFIN | 10

Raisin Bran, Blueberry, Orange Cranberry

### BAGEL | 10

Everything, Cinnamon Raisin, Plain

### DANISH | 10

Raspberry, Maple Pecan, Lemon Cream Cheese

### CROISSANT | 10

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

### CALIFORNIA BERRIES | 12 GF

### FRENCH STYLE YOGURT | 12 GF

### HALF RIPE AVOCADO | 12 GF

### HALF HAWAIIAN PAPAYA | 12 GF

### SLICED FRUIT | 12 GF

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 SERVED 7AM-1030AM DAILY; AND 7AM-1130AM SATURDAY & SUNDAY

## 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

## WINE

### CARMEL ROAD CHARDONNAY

Monterey  
gl 19 | ½ btl 36

### CRŪ, GSM

Santa Maria Valley  
gl 24 | btl 92

### LA FÊTE DU ROSÉ

Côtes de Provence, Garnache  
gl 22 | btl 84

## COCKTAILS

### SIGNATURE ESPRESSO MARTINI | 23

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

### ROSE 75 | 35

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

### MIMOSA CARAFE | 55

orange juice, pineapple or cranberry juice

### LA BOUCHERIE BLOODY MARY | 25

Tito's vodka, cut water bloody mary mix,  
lime, celery, olive

try it with Volcan Tahona

### BARREL-AGED VIEUX CARRÉ | 25

Rémy Martin 1738, WhistlePig Rye Whiskey,  
Carpano sweet vermouth, Peychaud'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

## 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

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