



All selections containing eggs are prepared with cage free eggs. Egg whites are also available.

Breakfast Specialties

Sunrise Breakfast*	\$15
Two 'eggs your way', breakfast potatoes, choice of breakfast meat, choice of toast	
Eggs Benedict*	\$16
Poached eggs, Canadian bacon, English muffin, hollandaise, breakfast potatoes	
Bacon Brussels Sprouts Hash* 	\$16
Thick cut bacon, brussels sprouts, red potatoes, fried eggs, sambal	
Chimichurri Steak & Eggs*	\$28
Two 'eggs your way,' sirloin steak, spinach, chimichurri, hollandaise, breakfast potatoes	
Biscuits & Gravy*	\$15
Two 'eggs your way', fresh baked biscuit, sausage gravy, choice of breakfast meat	
Morning Flatbread	\$15
Naan, scrambled eggs, bacon, roasted tomatoes, spinach, cheddar, Monterey Jack	
Denver Bowl* 	\$16
Breakfast potatoes, grilled ham, onion, peppers, two 'eggs your way', cheddar	
Veggie Bowl*  	\$15
Breakfast potatoes, broccoli, mushrooms, peppers, onions, tomatoes, two 'eggs your way', cheddar	

Griddle

Buttermilk Pancakes 	\$13
Tall stack, butter, warm maple syrup <i>Bananas, Blueberries, Strawberries, Chocolate chips</i> +\$2 each	
Classic Belgian Waffles 	\$13
Butter, warm maple syrup <i>Bananas, Blueberries, Strawberries, Chocolate Chips</i> +\$2 each	

Beverages

Simply® Orange Juice	\$5
Coca-Cola® Assorted Chilled Juices	\$5
Coffee or Hot Teas	\$3
Coca-Cola® Fountain Beverages	\$3
Hot Chocolate	\$4
Dairy & Non-Dairy Milks	\$3
Bottled Water	\$5
Smoothie of the Day	\$6








Handhelds & Toasts

Sunrise Burger*	\$16
Bacon, cheddar, fried egg, bacon-pepper jelly, English muffin, breakfast potatoes	
Grilled Steak & Egg Burrito*	\$18
Sirloin steak, scrambled eggs, chimichurri, potato cake, cheddar, tortilla, fresh fruit	
Bacon & Egg Tacos	\$16
Scrambled eggs, bacon, cheddar, Monterey Jack, sour cream, salsa, guacamole, flour tortillas	

Omelets & Scrambles

Build Your Own Omelet 	\$15
Choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack, choice of side	
Shredded Short Rib Scramble	\$18
Short ribs, eggs, tomato, spinach, Parmesan, green onions, biscuit	
Ham & Swiss Omelet 	\$16
Smoked ham, Swiss cheese, mushrooms, green onions, choice of side	

Sides

Selection of Breakfast Meats 	\$4
Seasonal Fresh Fruit  	\$5
Selection of Cold Cereals	\$4
Yogurt/Greek Yogurt 	\$2
Breakfast Potatoes 	\$5
Biscuit & Gravy	\$5
Two Eggs* 	\$3
Oatmeal 	\$6
<i>Cinnamon, Pecans, Dried Cranberries, Strawberries, Bananas, Brown Sugar, Blueberries</i> +\$2 each	

Cocktails & Zero Proof

Mimosa	\$12
LaMarca Prosecco, Simply® Orange Juice	
Bloody Mary	\$13
Ketel One vodka, house-made bloody mary mix	
Cucumber Gimlet <i>(non-alcoholic)</i>	\$9
Fresh lime juice, muddled fresh cucumber, house-made simple syrup, club soda	

Morning

***NOTICE:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Gluten Free



Vegetarian



Vegan

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Juno

All selections containing eggs are prepared with cage free eggs. Egg whites are also available.

Full Buffet | \$21

A full array of breakfast favorites including our signature 'Eggs Your Way', breakfast meats with healthier options, a chef's selection of breakfast potatoes and local hot favorites.

Also included is an assortment of baked goods, hot or cold cereals, fresh fruits, and yogurt. Includes coffee, tea, and juice.

Continental | \$17

An assortment of breads, pastries, and baked goods, hot or cold cereals, fresh fruits, and yogurt. Includes coffee, tea, and juice.

Please inform your server and/or chef of any allergies or dietary restrictions.

Breakfast Buffet

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Small Plates

Bang Bang Cauliflower  	\$12
Roasted cauliflower, honey Sriracha mayo	
Crab Cake Bites with Lemon Remoulade	\$16
Bite-size crab cakes, lemon remoulade	
Italian Meatball	\$14
Single shareable blended pork-beef meatball, marinara, roasted garlic bread	
Grilled Shrimp Tacos	\$17
Grilled shrimp, fresh pico de gallo, cabbage, cilantro lime crema, flour tortillas	
Tuscan Chicken Flatbread	\$15
Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan	
Chicken Wings	\$16
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
White Cheddar Mac & Cheese 	\$14
Aged cheddar, roasted garlic, panko	

Handhelds

Served with choice of fries, chips, or garden side salad

Grilled Chicken Bruschetta	\$18
Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun	
Turkey Club	\$16
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
Grilled Caesar Steak Wrap*	\$20
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
BBQ Bacon Jack Burger*	\$19
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	
Mushroom Swiss Burger*	\$18
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	
Classic Cheeseburger*	\$17
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
Southwest Veggie Burger 	\$16
Veggie burger, pico de gallo, pepper jack cheese, cilantro-lime crema, brioche bun	
Short Rib Sliders	\$18
Beef short rib, Asian red cabbage slaw, King's Hawaiian rolls	



Salads & Soup

Soup du Jour	\$7
Ask your server for today's offering	
Chopped Chicken Salad	\$16
Chopped chicken, mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing	
Sesame Ginger Salad	\$19
Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing	
Caesar Salad	\$11
Crisp romaine, shaved Parmesan, croutons, Caesar dressing add chicken +\$6 shrimp +\$7 salmon* +\$8 steak* +\$10	
Cobb Salad	\$20
Mixed greens, grilled chicken, hard-boiled eggs, bacon, tomato, avocado, bleu cheese crumbles, chives add shrimp +\$7 salmon* +\$8 steak* +\$10	

Mains

Mediterranean Shrimp Pasta	\$29
Jumbo shrimp, bow tie pasta, spinach, mushrooms, tomatoes, light pesto cream	
Roasted Herb Chicken 	\$26
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
Slow Braised Beef Short Rib	\$30
Beef short rib, red wine veal jus, roasted broccolini, butter seared potato gnocchi	
Chimichurri Filet* 	\$36
Grilled 8 oz filet, chimichurri, sauteed spinach, roasted potatoes, Parmesan	

Desserts

Chocolate Cake 	\$9
Chocolate cake with chocolate frosting	
Fruit Empanadas 	\$12
Ask your server for today's flavor	
Carrot Cake	\$7
With cream cheese frosting	

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Signature Cocktails

Crowned Jewel Mule	\$16
Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Margarita	\$15
Corazón Blanco tequila, Cointreau, fresh lime juice, house-made simple syrup	
Espresso Martini	\$15
Tito's handmade vodka, coffee liqueur, espresso, house-made simple syrup, optional creamer	
Knob Creek Rye Old Fashioned	\$17
Knob Creek Rye, house-made simple syrup, orange bitters	
Boulevardier	\$15
Four Roses bourbon, Campari, Martini & Rossi sweet vermouth	
Sidecar	\$15
Remy Martin 1738 Accord Royale, Cointreau, fresh lemon juice, house-made simple syrup	
Island Breeze	\$15
RumHaven coconut rum, Absolut Citron vodka, cranberry juice, triple sec, fresh lime juice	
Italian Citronade	\$15
Absolut Citron vodka, Disaronno, house-made lemon sour, Fever-Tree club soda	










Beers & Beyond

DRAFT		
Stella Artois	ABV 5.2% BEL	\$8
Alaskan Amber	ABV 5.3% AK	\$7
Alaska Seasonal	ABV 5.3% AK	\$7
Voodoo Ranger Seasonal IPA	Varies CO	\$8
BOTTLED		
Bud Light	ABV 4.2% MI	\$7
Coors Light	ABV 4.2% CO	\$7
Heineken	ABV 5.0% AMS	\$7
Corona Extra	ABV 4.5% MEX	\$7
Samuel Adams Boston Lager	ABV 4.9% MA	\$7
Guinness	ABV 4.3% IRE	\$7
King St IPA	ABV 6% AK	\$7
Budweiser	ABV 5% USA	\$7
Double Shovel Cider	ABV 5.2% AK	\$7
Blue Moon	ABV 5.4% BEL	\$7
Michelob Ultra	ABV 4.2% USA	\$7
Heineken 0.0	ABV 0% AMS	\$6
BEYOND BEER		
Angry Orchard Hard Cider	ABV 5.0% NY	\$7
High Noon Sun Sips Hard Seltzer	ABV 4.5% CA	\$7

Zero Proof

Garden Eastside <i>(non-alcoholic)</i>	\$10
Seedlip Garden 108, simple syrup, fresh lime juice, cucumber, mint	
Light & Breezy <i>(non-alcoholic)</i>	\$10
Seedlip Grove 42, Fever-Tree ginger beer, lime	








Wines

WHITES	6 oz. 9 oz. Bottle
Seven Daughters Moscato	\$9 \$11 \$37
<i>Veneto, Italy</i>	
Castello Banfi, San Angelo Pinot Grigio  	\$12 \$15 \$38
<i>Tuscany, Italy</i>	
Emmolo Sauvignon Blanc  	\$10 \$12 \$38
<i>Napa/Solano, California</i>	
Kim Crawford Sauvignon Blanc 	\$12 \$14 \$42
<i>Marlborough, New Zealand</i>	
30 Degrees Chardonnay   	\$10 \$12 \$38
<i>Monterey, California</i>	
Sea Sun Chardonnay by Wagner 	\$10 \$12 \$38
<i>California</i>	

BUBBLES & ROSÉS

LaMarca Prosecco 	\$12 \$16 \$42
<i>Prosecco, Italy</i>	
Piper Sonoma Brut NV 	\$14 \$16 \$50
<i>Sonoma County, California</i>	
Daou Rosé	\$14 \$16 \$50
<i>Paso Robles, CA</i>	

REDS

Meiomi Pinot Noir	\$14 \$16 \$52
<i>California</i>	
Banfi Centine Super Tuscan Red Blend 	\$10 \$12 \$34
<i>Tuscany, Italy</i>	
Decoy by Duckhorn Merlot  	\$11 \$13 \$45
<i>California</i>	
30 Degrees Cabernet Sauvignon   	\$10 \$12 \$36
<i>Paso Robles, California</i>	
Josh Cabernet Sauvignon 	\$14 \$17 \$48
<i>California</i>	
Decoy Merlot	\$11 \$13 \$40
<i>Sonoma County, California</i>	

Cocktails & Bar