

Nourish

Balanced Nutrition + Deliciousness

Vegetable Omelet* (V, GF)

Cage-free eggs, spinach, roasted red peppers, tomatoes, fontina & parmesan cheese - 368 cal
 Optional: *Add turkey sausage or pork bacon +2
 Served with choice of one side

Egg White Brioche*

Cage-free egg whites, turkey sausage, fontina cheese with spicy aioli on a brioche bun - 360 cal
 Served with choice of one side

Avocado Toast (V)

Avocado, everything seasoned bread, roasted tomatoes, arugula, & parmesan cheese - 598 cal
 Optional: *Add an egg +2

Classic Oatmeal (V, GF)

Oatmeal served with brown sugar, walnuts, & seasonal berries - 290 cal

Sides

- Roasted Fingerling Potatoes (V, GF)** - 144 cal **6**
- Fresh Fruit (V, GF)** - 65 cal **6**
- Breakfast Salad (V, GF)** - 59 cal **6**

GF - Gluten-Free

Crave

Classic Favorites with a Modern Twist

- 15 Two Eggs Your Way*** **15**
 Two fresh cage-free eggs, pork bacon or turkey sausage, toast - 640 cal
 Served with choice of one side
- 13 Western Poblano Omelet* (GF)** **15**
 Cage-free eggs, roasted poblano peppers, onions, bacon, salsa, & cheddar cheese - 377 cal
 Served with choice of one side
- 11 Bacon, Egg & Cheese Biscuit*** **13**
 Bacon, over-easy egg, & cheddar cheese on a biscuit - 696 cal
 Served with choice of one side
- 12 Steak & Egg Bowl* (GF)** **17**
 Hand-sliced flank steak with roasted fingerling potatoes, blend of cheddar cheese, over-easy egg, Hollandaise sauce, & chives - 788 cal
- Belgian Waffle (V)** **13**
 Belgian waffle with a honey citrus syrup, oranges, fresh berries, & Greek yogurt - 704 cal
- Toast & Muffins** **4**
 Ask your server for today's selection

Beverages

- Freshed Brewed Coffee** **3**
- Hot Tea** **4**
- Premium Orange Juice** **3**
- Latte** **4**
- Single Espresso Shot** **4**
- Double Espresso Shot** **4**

V - Vegetarian

Our thoughtfully crafted menu offers deliciously satisfying options that are both nourishing & crave-able

Beef Sliders*	16
All-beef patties, cheddar cheese, caramelized onions, pickles & spicy garlic aioli on seasoned buns	
Shishito Peppers (GF)	12
Blistered seasoned shishito peppers with an Asian soy glaze	
Guacamole	11
Smashed avocados, fresh tomatoes, pepitas & serrano peppers served with blue corn chips	
Roasted Chicken Wings* (GF)	15
Roasted Chicken Wings with a honey barbecue or buffalo sauce served with buttermilk ranch	
Parmesan Truffle Fries	12
Waffle fries, tossed with parmesan, truffle oil & chives served with garlic aioli	
Dessert	9
Ask your server for today's selection	

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V - Vegetarian

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**



Award-winning small batched, ready-to-serve classic cocktails.

Daiquiri 10
A blend of white rums, Italian maraschino liqueur, real lime juice, and cane sugar syrup

Old Fashioned 10
Barrel-aged bourbon with a blend of bitters and demerara syrup

Margarita 10
Silver tequila, orange curacao, and 100% real lime juice

Espresso Martini 10
Vodka, coffee liqueur, and 100% arabica cold brew coffee

Mai Tai 10
Blend of Caribbean Rums, 100% real lime juice, orange curacao, and almond orgeat

Soda 5

Juice 5

Looking for other cocktails or spirits, ask your server for the bar menu

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