

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**

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

GF - Gluten-Free

V - Vegetarian

Angus Beef Burger*	16
Angus beef, cheddar cheese, caramelized onions, pickles & spicy garlic aioli on seasoned bun served with kettle chips	
Chicken Sandwich*	16
Grilled chicken breast, romaine lettuce, tomato, caramelized onion aioli on a brioche bun served chips	
Caesar Salad	10
Romaine lettuce, panko breadcrumbs, shredded parmesan, Caesar dressing Add chicken +4	
Shishito Peppers (GF)	12
Blistered seasoned shishito peppers with an Asian soy glaze	
Guacamole (V)	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 (V)	12
Waffle fries, tossed with parmesan, truffle oil & chives served with garlic aioli	
Dessert (V)	9
Ask your server for today's selection	

Specialty Cocktails

Superfruit Cosmopolitan	12
Absolut Vodka, black cherry, pomegranate, and cranberry juices	
Peach Bourbon Smash	12
Four Roses Bourbon infused with basil, peaches and black cherry	
Amaretto Spritz	12
Amaretto and fresh basil-infused Aperol and Prosecco	
Sleepy Bee	12
Beefeater Gin with Honey, tart lemon and relaxing chamomile tea	
Pineapple Mojito	12
Crushed pineapple, Barcardi Island Rum, lime and fresh mint	
Hibiscus Paloma	12
Hibiscus infused with Hornitos Silver Tequila, lime and a sparkling grapefruit refresher	

GF - Gluten-Free

V - Vegetarian

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

Bottles & Cans 7

Blue Moon
Samuel Adams
Bud Light
Miller Lite
Stella Artois

Heineken
Corona
Michelob Ultra
Modelo
White Claw Hard Seltzer

Draft 7

Sweetwater
Michelob Ultra

Bud Light

Wine 8

White

Chardonnay	9
Moscato	10
Pinot Grigio	10
Prosecco	10.25
Sauvignon Blanc	14
Sweet Riesling	16

Rosé

Sparkling	12
Rose	12

Red

Cabernet Sauvignon	9
Malbec	10
Merlot	9
Pinot Noir	13.80