

## 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

- 13 Two Eggs Your Way\*** **13**  
 Two fresh cage-free eggs, pork bacon or turkey sausage, toast - 640 cal  
 Served with choice of one side
- 13 Western Poblano Omelet\* (GF)** **13**  
 Cage-free eggs, roasted poblano peppers, onions, bacon, salsa, & cheddar cheese - 377 cal  
 Served with choice of one side
- 10 Bacon, Egg & Cheese Biscuit\*** **12**  
 Bacon, over-easy egg, & cheddar cheese on a biscuit - 696 cal  
 Served with choice of one side
- 10 Steak & Egg Bowl\* (GF)** **15**  
 Hand-sliced flank steak with roasted fingerling potatoes, blend of cheddar cheese, over-easy egg, Hollandaise sauce, & chives - 788 cal
- Belgian Waffle (V)** **11**  
 Belgian waffle with a honey citrus syrup, oranges, fresh berries, & Greek yogurt - 704 cal
- Toast or Muffins** **3**  
 Ask your server for today's selection

## Beverages

- Freshed Brewed Coffee** **3**
- Hot Tea** **3**
- Premium Orange Juice** **3**

GF - Gluten-Free

V - Vegetarian

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

<b>Angus Beef Burger*</b>	<b>14</b>
Angus beef, cheddar cheese, caramelized onions, pickles & spicy garlic aioli on seasoned bun served with kettle chips	
<b>Shishito Peppers (GF)</b>	<b>12</b>
Blistered seasoned shishito peppers with an Asian soy glaze	
<b>Guacamole</b>	<b>11</b>
Smashed avocados, fresh tomatoes, pepitas & serrano peppers served with blue corn chips	
<b>Roasted Chicken Wings* (GF)</b>	<b>14</b>
Roasted Chicken Wings with a honey barbecue or buffalo sauce served with buttermilk ranch	
<b>Parmesan Truffle Fries</b>	<b>11</b>
Waffle fries, tossed with parmesan, truffle oil & chives served with garlic aioli	
<b>Dessert</b>	<b>9</b>
Ask your server for today's selection	

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



## Featured Ready-to-Drink Cocktails

<b>Daiquiri</b> A blend of white rums, Italian maraschino liqueur, real lime juice, and cane sugar syrup	<b>10</b>
<b>Old Fashioned</b> Barrel-aged bourbon with a blend of bitters and demerara syrup	<b>10</b>
<b>Margarita</b> Silver tequila, orange curacao, and 100% real lime juice	<b>10</b>
<b>Espresso Martini</b> Vodka, coffee liqueur, and 100% arabica cold brew coffee	<b>10</b>

Options for beer, wine and spirits are available.  
Ask your server for more details.

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