

BREAKFAST MENU



BEVERAGES

Regular/Decaf Coffee	\$3
Simply® Orange Juice (110 cal)	\$4
Apple Juice (160 cal)	\$4
2% Milk (140 cal)	\$3
Hot Tea	\$3



PICK-UP SERVICE
Dial Ext. 0

HOURS
6:00AM TO 9:30AM DAILY

Vegetarian Gluten Free

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food-borne illness, especially if you have certain medical conditions. We avoid gluten-containing ingredients when making our gluten-sensitive items. Our kitchen is not gluten-free. Cross-contact with other food items that contain gluten is possible. We are providing calorie estimates as a courtesy. Occasionally, menu items may be changed or substituted due to availability or supply chain issues.

FEATURES

Traditional Breakfast	\$13
Eggs your Way, Breakfast Potatoes, Choice of Bacon, Pork Sausage, or Turkey Sausage, Artisan White or Wheat (370-750 cal)	
3 Egg Omelet	\$14
Cage-free three egg omelet made with your choice of ham, bacon, or turkey sausage, Cheddar or Swiss cheese, peppers, onions, tomatoes, mushrooms and spinach served with breakfast potatoes and toast (640+ cal)	
Breakfast Sandwich	\$10
Cage Free Scrambled Eggs, Choice of Bacon, Pork Sausage, or Turkey Sausage, Cheddar Cheese, Choice of White, Wheat, Bagel, or Croissant (500-1080 cal) (Egg Whites Available)	
Cinnamon Vanilla French Toast	\$8
Sourdough, Maple Syrup (480-920 cal) Top it Off: Seasonal Berries, Sliced Bananas, Granola, and/or Chocolate Chips +\$3	
Greek Yogurt Parfait	\$8
Oikos Vanilla Greek Yogurt, Seasonal Berries, Granola, and Honey (310 cal)	
Quaker Oatmeal	\$7
Whole Grain Oats topped with Seasonal Berries, Granola, Brown Sugar, Honey and/or Maple Syrup (300-600 cal)	

REGIONAL FAVORITE

Eggs Florentine	\$15
Cage Free Scrambled Eggs, Baby Spinach, Diced Tomato and topped with Hollandaise Sauce (300 cal)	

FROM OUR BAKERY

All-Butter Croissant (350 cal)	\$6
Daily Muffin (340-380 cal)	\$4
Artisan White or Wheat (70-100 cal)	\$3
Bagels - Plain or Everything (220-310 cal)	\$3
English Muffin (150 cal)	\$3
Buttermilk Biscuit (190 cal)	\$3

SIDES

Thick-Cut Bacon (260 cal)	\$5
Breakfast Sausage (Pork or Turkey) (190-400 cal)	\$4
Herb Breakfast Potatoes (140 cal)	\$3
Seasonal Fresh Fruit (40-80 cal)	\$5
Kellogg's Cereals (140-220 cal)	\$4

JOIN US FOR DINNER

Visit us for a selection of freshly prepared dinner favorites and drinks served daily.



DINNER MENU



COCKTAILS

Passionfruit Martini	\$13
Absolut Vodka, Pineapple Juice, Passionfruit Puree (240 cal)	
Cucumber Basil Smash	\$13
Beefeater Gin, Fresh Cucumber & Basil, Lemon Juice (240 cal)	
The Eastwood	\$14
Redemption Rye Whiskey, Sweet Vermouth, Orange Bitters (240 cal)	
Jack® & Coke® with Cherry	\$14
Jack Daniels Whiskey, Black Cherry Puree, Coca Cola (240 cal)	
Old Fashioned	\$15
Four Roses Bourbon, Simple Syrup, Angostura Bitters, Orange Peel (240 cal)	
Mule	\$15
Smirnoff Vodka or Four Roses Bourbon, Ginger Beer, Fresh Lime Juice (240 cal)	
Margarita	\$14
Corazón Blanco Tequila, Cointreau, Fresh Lime Juice, Agave Nectar (240 cal)	

BEERS

DRAFT:

Bud Light (192 cal)	\$8
Blue Moon (228 cal)	\$8
Stella (141 cal)	\$9
Space dust (229 cal)	\$9

DOMESTIC & IMPORT:

White Claw Hard Seltzer (100 cal)	\$8
Domestic Beer (130 cal)	\$8
Heineken 0.0 (Non-alcoholic) (69 cal)	\$8
Stella Artois (150 cal)	\$8

CRAFT:

Pilsner Lager (160 cal)	\$8
IPA (140 cal)	\$8

WINE

<i>105-125 cal per glass</i>	<i>Glass/Bottle</i>
White wine Washington	\$9/30
White wine seasonal Washington	\$9/30
Red wine Washington	\$9/30
Red Wine Seasonal Washington	\$9/30

NON-ALCOHOLIC BEVERAGES

Coffee (0 cal)	\$5
Tea (0 cal)	\$5
Milk (150 cal)	\$3
Assorted Soft Drinks (0-160 cal)	\$5

HOURS
MONDAY - SATURDAY 5:00PM TO 9:30PM

SHARE

Crispy Chicken Wings 	\$15
10 wings with choice of Citrus Teriyaki, Buffalo, or Salt & Pepper (895-1000 cal)	
Meat Lovers Flatbread	\$16
Chorizo, Bacon, Pepperoni, Mozzarella (895-1000 cal)	
Doritos™ Nachos 	\$18
Nacho Cheese Doritos™, Black Beans, Queso, Pickled Onion, Pico, Crema, Cilantro (1370-1445 cal)	
Add Roasted Chicken (140 cal)	+\$10
Margherita Flatbread	\$13
Mozzarella, Parmesan, Tomato, Marinara, Basil, Balsamic Drizzle (580 cal)	

TOSS

Caesar Salad 	\$15
Romaine, Parmesan Crisp, Caesar Dressing (425 cal)	
Southwest Salad 	\$17
Romaine, Fire Roasted Corn, Black Beans, Cheddar Jack, Pickled Red Onion, Avocado, Jalapeno Ranch (740 cal)	

Plus-Ups:

Roasted Chicken (140 cal)	+\$10
Salmon (350 cal)	+\$15
Fried Chicken (815 cal)	+\$10

SAVOR

All American Burger*	\$18
Angus Beef, Lettuce, Tomato, Onion, Pickle (545-1225 cal)	
<i>Served with House-Seasoned Fries</i>	

Plus-Ups:

Double Patty (300 cal)	+\$12	Cheese (90 cal)	+\$3
Bacon (220 cal)	+\$10	Avocado (60 cal)	+\$5

Spicy Chicken Bacon Ranch	\$16
Fried or Roasted Chicken, Brioche Bun, Bacon, Tomato, Romaine, Jalapeno Ranch (1280 cal)	
<i>Served with House-Seasoned Fries – Non-spicy upon request</i>	
Sweet Soy Salmon*	\$30
Yellow Rice, Roasted Broccoli, Sweet Soy Glaze (980 cal)	

COMPLEMENT

House Fries (425 cal) 	\$9
Side Salad (110 cal)  	\$10
Roasted Broccoli (85 cal)  	\$9

INDULGE

Blueberry Cheesecake 	\$15
Crumbled Topping, White Chocolate, Lemon Curd (765 cal)	

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RISE & DINE

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