

# SMALL ITEMS

CEREALS WITH MILK 10  
Granola, Cheerios, Special K

YOGURT 11  
Plain or Fruit-Flavored

STEEL CUT OATMEAL 13  
Golden Raisins, Brown Sugar  
+10 Avocado, Egg, Spinach

YOGURT PARFAIT 14  
Toasted Nut Granola, Plain  
Yogurt, Assorted Berries

BERRY BOWL 14

SLICED FRUIT PLATE 13

# HOT ITEMS

BREAKFAST SANDWICH  
Over-Easy Egg, Country  
Ham, Lemon Aioli,  
Arugula, Sourdough  
English Muffin  
20

AVOCADO TOAST  
Country Bread, Haas Avocado  
Mash, Soft Scrambled Egg,  
Fromage Blanc, Onion Sprouts,  
Spiced Pepitas  
22

SMOKED SALMON PLATE  
Roasted Tomato, Shaved Onion,  
Capers, Cucumber, Cream  
Cheese, Toasted Bagel  
19

CLASSIC EGGS BENEDICT  
Sourdough English Muffin,  
Canadian Bacon, Poached Eggs,  
Hollandaise +3 Spinach,  
+8 Smoked Salmon  
25

TWO EGGS ANY STYLE  
Fingerling Breakfast  
Potato, Choice of Bacon,  
Ham, or Chicken Sausage,  
Choice of Toast  
21

BENTO BREAKFAST  
Assorted Steamed Dim Sum.  
BBQ Pork Bao, Gai Lan,  
Pickled Daikon & Carrot,  
Mustard, Sambal Oelek  
30

BUTTERMILK  
PANCAKES  
Classic, Chocolate Chip,  
or Blueberry,  
Maple Syrup, and Butter  
19

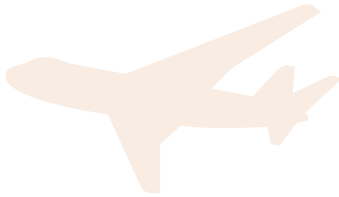
888 OMELETTE  
Spinach, Mushroom, Tomato,  
Monterey Jack, Fingerling  
Breakfast Potatoes,  
Choice of Toast  
22

BRIOCHE FRENCH TOAST  
Roasted Berry Compote, Maple  
Syrup, Honey Butter  
19

# CHEF’S PASTRIES

ASSORTED PASTRIES  
Croissant  
Chocolate Croissant  
Seasonal Danish  
Seasonal Muffin  
Basket (3) \$20  
Each \$7

CONTINENTAL 34  
BREAKFAST  
Yogurt Parfait  
Choice of Pastry, Choice of  
Juice, Small Pot of  
Coffee or Tea



# BEVERAGES

All hot beverages made with  coffee beans and  tea

Drip Coffee 5  
Espresso Single 6 Double 8  
Cappuccino Single 6 Double 8  
Latte Single 6 Double 8  
Tea 5  
English Breakfast, Earl Grey, Chamomile  
Jasmine, Mint, Green Tea

Fresh Orange Juice 13  
Smoothie of the Day 13  
Soft Drinks 6  
Coke, Diet Coke, Sprite, Ginger Ale, Tonic  
Milk Options: 2%, Almond, Oat, Soy 3

# BREAKFAST

BISTRO  
888

# APPETIZERS

**TOMATO SOUP** 17  
Focaccia Crostini

**ENGLISH PEA SOUP** 19  
Creme Fraiche

**GUACAMOLE AND CHIPS** 16  
Blue Corn Tortilla Chips,  
Tomato Salsa, Cotija

**GARBANZO HUMMUS** 18  
Pickled Cucumber, Petite  
Crudit , Za’atar, Grilled Pita

**HAMACHI CRUDO** 28  
Citrus Ponzu, Blood Orange,  
Yuzu Kosho, Taro Chips

**BURRATA** 19  
Charred Peach, Pickled  
Cherry, Arugula Pesto,  
Balsamic Pearls, Crostini

**CAESAR SALAD** 18  
Artisan Baby Mixed Lettuces,  
Anchovies, Parmesan, Garlic  
Croutons  
+ Chicken 13 + Salmon 16  
+ Shrimp 15 + Tofu 11

**MIXED LEAVES SALAD** 17  
Radishes, Shaved Carrots,  
Ricotta Salata, Hazelnuts,  
Cranberry Vinaigrette  
+ Chicken 13 + Salmon 16  
+ Shrimp 15 + Tofu 11

# MAIN COURSES

**TURKEY CLUB**  
Roasted Turkey, Bacon,  
Lettuce, Avocado, Tomato,  
Smoked Garlic Aioli,  
Herb Ciabatta,  
Served With Fries or Salad  
**25**

**HALIBUT FISH TACOS**  
Blue Corn Tortilla, Charred  
Tomato Salsa, Cabbage, Pickled  
Red Onion,  
Jalapeno-Cilantro Aioli  
**29**

**ANCIENT GRAIN BOWL**  
Quinoa, Forbidden Black Rice,  
Roasted Garnet Yam, Grilled  
Avocado, Soft Boiled Organic  
Egg, Edamame,  
Miso-Ginger Dressing  
+ Chicken 13 + Salmon 16  
+ Shrimp 15 + Tofu 11  
**27**

**888 BURGER**  
8 oz. House Blend Patty, Huli Huli  
Chutney, Canadian Bacon,  
Pineapple Sesame Aioli, House  
Pickles, Red Onion, Lettuce, Sharp  
Cheddar  
Served With Fries & Coleslaw  
**32**

**SUMMER SQUASH RISOTTO**  
English Pea, Baby Zucchini,  
Patty Pan Squash, Pepitas,  
Asiago Cheese  
**31**

**ROASTED BRANZINO**  
Middle Eastern Mole  
Marinated Whole Butterfield  
Branzino, Crispy Fingerling  
Potatoes, Warm Kale,  
Salsa Verde  
**41**

**IMPOSSIBLE BURGER (VEGAN)**  
Huli Huli Chutney, Pineapple  
Sesame Vegan Aioli, House  
Pickles, Red Onion, Lettuce,  
Vegan Cheddar  
Served With Fries & Coleslaw  
**31**

**CAULIFLOWER**  
Gigante Beans, Basil, Heritage  
Carrots, Pomegranate  
**32**

**8 OZ. FLAT IRON STEAK**  
Served with choice of side &  
Mushroom Peppercorn Beef Jus  
**50**

**14 OZ. RIBEYE STEAK**  
Served with choice of side &  
Mushroom Peppercorn Beef Jus  
**75**

# TO SHARE

**CHEF'S CHARCUTERIE PLATE** 27  
Local Selection of Cured Meats,  
House Pickles, Piquillo Peppers,  
Honey Mustard, Castelvetro  
Olive Bread, Rosemary & Olive  
Oil Flatbread Sticks

**CHEF'S CHEESE PLATE** 27  
Local Selection of Cheeses,  
Grapes, Marionberry Jam,  
Marcona Almonds, Walnut-  
Cranberry Bread, Coconib-Cherry  
Crisps

**CRISPY CHICKEN WINGS** 27  
Moody Blue Cheese Ranch  
Dressing

**RUSTIC FLATBREAD PIZZA**  
**Margherita** 26  
Tomato Sauce, Mozzarella & Basil  
+ Pepperoni 4 + Prosciutto 6  
or  
**Four Cheese White** 27  
Ricotta Sauce, Mozzarella,  
Fontina, Valdeon Blue Cheese

# SIDES

**ROASTED MARBLE POTATOES** 13  
Aji Verde Salsa

**BEER BATTERED FRIES** 10

**HERITAGE CARROTS** 13  
Maple Glazed, Coriander Seeds,  
Chili, Feta

**SEASONAL POLE BEANS** 13  
Walnut Dressing,  
Crispy Fried Onion

# ALL DAY MENU

**BISTRO**  
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# APPETIZERS

**TOMATO SOUP** 17  
Focaccia Crostini

**CREAM OF WILD MUSHROOM** 19  
Chestnut, Pickled Shimeji, Truffle

**SEASONAL GRANOLA** 17

Greek Yogurt, Seasonal Fruit, Clover Spiced Honey

**CAESAR SALAD** 18

Artisan Baby Mixed Lettuces, Anchovies, Parmesan, Garlic Croutons  
+ Chicken 13 + Salmon 16  
+ Shrimp 15 + Tofu 11

**MIXED LEAVES SALAD** 17

Radishes, Shaved Carrots, Ricotta Salata, Hazelnuts, Cranberry Vinaigrette  
+ Chicken 13 + Salmon 16  
+ Shrimp 15 + Tofu 11

# MAIN COURSES

**AVOCADO TOAST**

Country Bread, Haas Avocado Mash, Soft Scrambled Egg, Fromage Blanc, Onion Sprouts, Spiced Pepitas

24

**CROQUE MADAME**

Country Ham, Gruyere Cheese, Brioche, Bechamel Sauce

22

**BRIOCHE FRENCH TOAST**

Roasted Berry Compote, Maple Syrup, Honey Butter

24

**888 OMELETTE**

Spinach, Mushroom, Tomato, Monterey Jack Cheese, Fingerling Breakfast Potatoes, Choice of Toast

26

**888 BURGER**

8 oz. House Blend Patty, Aged White Cheddar, House-Made Pickles, Lettuce, Tomato, Parmesan Secret Sauce, Brioche Bun  
Served With Fries & Coleslaw

31

**STEAK & EGGS**

Cremini Mushrooms, Creamed Leeks, Peppercorn Beef Jus

41

**CLASSIC EGGS BENEDICT**

Sourdough English Muffin, Canadian Bacon, Poached Eggs, Hollandaise + Spinach 3, + Smoked Salmon 8

25

**IMPOSSIBLE BURGER (VEGAN)**

Vegan Cheddar, Vegan Secret Sauce, House-Made Pickles, Lettuce, Tomato, Vegan Brioche Bun  
Served With Fries & Coleslaw

31

# SIDES

**ROASTED BRUSSELS SPROUTS** 12

D’Anju Pear Gastrique, Crispy Shallots

**HERITAGE CARROTS** 13

Maple Glazed, Coriander Seeds, Chili, Feta

**BEER BATTERED FRENCH FRIES** 10

# BEVERAGES

All hot beverages made with  coffee beans and  tea

**Drip Coffee** 5

**Espresso** Single 6 Double 8

**Cappuccino** Single 6 Double 8

**Latte** Single 6 Double 8

**Tea** 5

English Breakfast, Earl Grey, Chamomile  
Jasmine, Mint, Green Tea

**Fresh Orange Juice** 13

**Smoothie of the Day** 13

**Soft Drinks** 6

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Small Mineral Water

# BRUNCH

## BISTRO

