

BREAKFAST

THREE EGG BREAKFAST*	23	HEART HEALTHY OMELET	24
skillet potatoes, choice of sausage, bacon, ham or chicken apple sausage		egg whites, chicken apple sausage, spinach, shredded white cheddar, skillet potatoes	
BREAKFAST BURRITO	18	FRENCH TOAST	23
scrambled eggs, bacon, sausage, cheese, skillet potatoes, spicy mayo		CROQUE MADAME	
		thick cut french toast, gruyere cheese, thinly sliced ham, over hard egg, bechamel sauce, cinnamon infused maple syrup	
NY STEAK & EGGS*	27	TEXAS SCRAMBLE	19
two eggs your way, skillet potatoes		crispy potatoes, onions, red & green bell peppers scrambled with whole eggs, slow cooked pulled pork, shredded smoked gouda, fresh poblano crema	
VEGAN BURRITO vg v	19	CALIFORNIA SKILLET	21
housemade Impossible chorizo, Just Egg, crispy skillet potatoes, vegan spicy mayo		grilled chicken, broccoli, cherry tomato, sweet potato, avocado, corn relish, 2 eggs your way	
BUTTERMILK PANCAKES	17	HEARTY SKILLET	21
AVOCADO TOAST vg	18	chicken apple sausage, crispy sweet potatoes, spinach, cherry tomatoes, onions, shredded cheddar, red salsa, 2 eggs your way	
multigrain bread, egg, tomato, chili flakes			
SEASONAL FRUIT PLATE v	15		
YOGURT PARFAIT n gf	13		
honey, berries, Greek yogurt, granola, strawberry puree			
CALIFORNIA OMELET	23		
bacon, avocado, shredded cheddar diced tomato, skillet potatoes			

SIDES

FRUIT CUP gf vg v	6	SIDE SALAD gf vg v	7	HERB FRIES	8	KETTLE CHIPS	7	TOAST	4
		TORTILLAS	4	TOMATOES	6	SEASONAL VEGETABLES	6		
		OLD BAY HORSERADISH COLESLAW	7						

BREAKFAST BUFFET AT THE KITCHEN*

Enjoy an All-You-Can-Eat Dining Experience
Monday to Thursday | 6:00 a.m. to 11:00 a.m.
Friday, Saturday & Sunday | 6:00 a.m. to 12:00 p.m.
29.95

NON-ALCOHOLIC BEVERAGES

FRESH JUICE	7	COFFEE	5
orange juice, carrot, power greens & apple juice		HOT TEA	5
JUICE	7	Egyptian Chamomile, Japanese Sencha English Breakfast, Orange Pekoe, Organic Peppermint, Earl Grey	
cranberry, apple, pineapple, tomato, grapefruit		CAPPUCCINO OR LATTE	7 9
RED BULL	8	milk alternatives: soy, coconut, almond, oat milk	
RED BULL (SUGAR FREE)	8	available for \$1.25 additional charge	
INDO ORGANIC COLD BREW COFFEE	7.50		

APPETIZERS

QUESADILLA 17
pepper jack cheese, poblano peppers, onions, roasted tomato salsa, sour cream, black bean, corn
chicken +6 | beef* +8 | shrimp* +8

CHICKEN FINGERS 18
with fries and dipping sauces

SOUPS AND SALADS

SOUP OF THE DAY 11

CHICKEN NOODLE SOUP 10

CHICKEN & DUMPLINGS 20
hand pulled chicken, celery, carrot, corn, housemade dumplings

NACHOS 16
cheese sauce, sour cream, roasted tomato salsa, pico de gallo, cotija cheese, jalapenos
chicken +6 | steak* +8

CRAB CAKE SLIDERS 20
2 crab cake sliders, Old Bay horseradish coleslaw, toasted brioche bun

ASIAN CHICKEN SALAD 19
n | vg | gf by req

napa cabbage, carrots, mandarin oranges, snap peas, toasted almonds, watercress, wontons, sesame soy dressing

SANTA FE CHICKEN SALAD 19
romaine, mixed greens, corn, black beans, peppers, tomato, cilantro ranch dressing

STEAK WEDGE SALAD* 25
baby iceberg, cherry tomatoes, bacon bits, ranch dressing, diced red onions, chives, crumbled blue cheese

CRISPY GREEN BEANS vg 16
tempura battered green beans, creamy Sriracha wasabi mayo

BARTLETT PEAR SALAD n 20
mixed greens, romaine, Bartlett pears, shaved carrots, candied walnuts, prosciutto chips, feta cheese, lemon poppy dressing

GREEK SALAD vg | gf by req 17
romaine, tomatoes, olives, feta, cucumbers, red onions, pita, oregano vinaigrette
chicken +6 | steak* +8

BURGERS AND SANDWICHES served with herb fries or sea salt kettle chips

BK BURGER* 24
charbroiled 8oz burger, bacon, American cheese, caramelized onions, bbq pulled pork, Sriracha yuzu aioli slaw, sweet & tangy jalapeno jam, brioche bun

HANGOVER BURGER* 23
8oz burger, chipotle mayo sauce, ham, crispy candied bacon, bacon jam, manchego cheese, sunny side up egg, brioche bun

THE KITCHEN CLUB 21
ham, turkey, crispy bacon, swiss, butter lettuce, tomato, black garlic aioli

VEGAN BURGER vg | v 23

vegan patty, tomato, onion, lettuce, vegan mayo

B.L.T. 17
thick cut bacon, butter lettuce, tomatoes, black garlic aioli

TUNA SALAD CROISSANT 21
housemade tuna salad, buttery croissant, ripe red tomato, arugula

FRENCH DIP 25
slow roasted prime rib, caramelized onions, toasted hoagie roll, horseradish crème, au jus

PATTY MELT* 21
caramelized onions, chipotle mayo, toasted rye bread, swiss cheese, smoked cream cheese

STEAK SANDWICH 24
grilled & sliced NY steak, black garlic aioli, tomato, seasoned arugula on a French hoagie

GRILLED CHICKEN SANDWICH 22
grilled honey balsamic chicken breast, crispy shallots, lettuce, tomato, swiss cheese, wheat bun

ENTRÉES

MISO BLACK COD* 32
miso glazed black cod, sweet potato puree, edamame succotash, yuzu champagne reduction

FAJITAS* 28 | 22 | 26
sliced hanger steak, marinated chicken breast, or shrimp skewers, vegetables, sour cream, guacamole, salsa
choice of corn or flour tortillas

TUSCAN PASTA vg 22
rigatoni, creamy garlic tomato sauce, cherry tomatoes, parmesan cheese, spinach
chicken +6 | shrimp +8

FISH & CHIPS 21
beer battered barramundi, french fries, creamy tartar sauce

WINE BY THE GLASS

SPARKLING BLEND Gambino Cuvée Extra Dry, Italy 12

MIMOSA Gambino Sparkling Wine, Orange Juice All-You-Can-Drink Mimosas 14 25

WHITE PINOT GRIS Acrobat, Oregon, USA 16
PINOT GRIGIO Ava Grace 16

ROSÉ Roseade Sparkling Rose Lemonade 14

RED PINOT NOIR Acrobat, Oregon, USA 16

DESSERTS

STRAWBERRY SHORT CAKE 11

brown sugar biscuit, macerated strawberries, vanilla bean cream

CRÈME BRULEE 11

Valrhona chocolate custard

IMPORT BEERS

CORONA EXTRA 10

MODELO 10

DOMESTIC BEERS

BUD LIGHT 9

MICHELOB ULTRA 10

SHOCK TOP 10

SAMUEL ADAMS BOSTON LAGER 10

ELYSIAN SPACE DUST IPA 12

BUDWEISER ZERO (NON-ALCOHOLIC) 9

SELTZERS & CANNED COCKTAILS

BUD LIGHT BLACK CHERRY 11

ABSOLUT MANGO MULE 14

ABSOLUT BERRY VODKARITA 14

ABSOLUT GRAPEFRUIT PALOMA 14

ZING ZANG BLOODY MARY 14