



ORGANIC EGGS

Proudly using Chino Valley Ranch organic eggs

**THE TRADITIONAL\* 13**  
Eggs your way, applewood smoked bacon, cheddar biscuit, house potatoes

**MARKET SCRAMBLE 14**  
Broccoli, tomato, onion, kale, asparagus, mozzarella, house potatoes

**CLASSIC EGGS BENEDICT\* 14**  
Cheddar biscuit, canadian bacon, poached eggs, hollandaise, house potatoes

**BBLT 17**  
House-made beef bacon, lobster hollandaise, oven-dried tomatoes, fried egg, arugula, chipotle mayo, country bread

**CHORIZO & EGG TACOS 14**  
House-made tortillas, chorizo, potato, eggs, parmesan, avocado, sriracha mayo, salsa verde

**LUMP CRAB SALAD TOAST 17**  
Toasted brioche, avocado creme, crab salad, poached egg, cherry tomato, micro shiso

FLATBREAD

**BREAKFAST FLATBREAD 15**  
White sauce, mozzarella cheese, shaved prosciutto, arugula, breakfast potatoes, sunny side up egg.

SIDES

PORK SAUSAGE (3) 6  
SMOKED BACON (3) 6  
CANDIED BACON (3) 7  
CHEDDAR BISCUIT 3

HASH

**HOUSE SMOKED TRI TIP\* 19**  
Tri tip, yukon potatoes, onions, bacon, broccolini, chipotle hollandaise, grilled bread, two poached eggs

**CHICKEN, CHORIZO & AVOCADO\* 18**  
Potato, green beans, butternut squash, chipotle hollandaise, grilled bread, two poached eggs

PANCAKES + SUCH

glf pancake add 1.00

**OLD-FASHIONED PANCAKES 12**  
Buttermilk pancakes, blackberry compote, honey whipped cream, powdered sugar, real maple syrup

**BRIOCHE FRENCH TOAST 13**  
Brioche bread, blackberry compote, honey whipped cream, powdered sugar, real maple syrup

**MAPLE BACON WAFFLE 14**  
Candied bacon, maple syrup, whipped butter, powdered sugar, berries

SEASONAL FAVORITE

**TRES LECHES FRENCH TOAST 13**  
Tres Leches dipped toast, caramelized bananas, pecan and oat crumble, caramel whipped cream

FROM THE BAR

**SAINT IRISH MULE 13.75**  
Redbreast 12 Yr Old Irish Whiskey, house-made agave ginger syrup, Q sparkling soda, fresh lime juice

**WHISKEY AND COLA 15**  
Bushmills Black Bush Irish Whiskey, house-made cola syrup, Q sparkling soda

**THE MARY 13**  
Christiania Vodka, house-made cola syrup infused Tabasco sauce, fresh puréed horseradish and ginger, Bragg Apple Cider Vinegar, mustard seed, celery seed, white pepper, black pepper, garlic, coriander, cardamom, tomato juice, celery stalk, bleu cheese olives

**EVERYTHING ORANGE 12**  
St. George Orange Vodka, Plantation 3 Star Rum, Pierre Ferrand Dry Curacao, fresh orange juice, vanilla syrup, egg white

**MIMOSA**  
With fresh orange juice  
•San Venanzio DOCG Prosecco 9  
•Medivol Crémant de Limoux Brut 11  
•Muga 'Conde de Haro' Brut Cava DOCa '16 13

**MIMOSA TRAY**  
Served with three seasonal juices and assorted fresh berries.

**Bottle of choice:**  
•San Venanzio DOCG Prosecco 46  
•Le Colture 'Cruner' Prosecco Superiore DOCG 48  
•Medivol Crémant de Limoux Brut 49  
•Muga 'Conde de Haro' Brut Cava DOCa '16 56

COFFEE & ESPRESSO

**SERVING TRINIDAD FAIR TRADE & ORGANIC COFFEE**  
\*Non-fat & almond milk available  
**REGULAR OR DECAF 4**  
Unlimited refills  
**FRENCH PRESS 7**  
**ESPRESSO 4 | 6**  
Single or double  
**LATTE 5 | 7**  
**CAPPUCCINO 5 | 7**  
**MOCHA 5 | 7**

**CAFÉ AU LAIT 5**  
Trinidad Fair Trade & Organic Coffee with steamed milk  
**AMERICANO 5**  
**CAMPFIRE 6**  
Café mocha topped with smoked sea salt  
**SAINT & SECOND LATTE 6**  
House-made cola syrup, espresso, steamed milk

TEA

**HARNEY & SONS 4.5**  
Organic Darjeeling, Organic Green with Citrus & Ginko, Organic Peppermint  
**SAINT MATCHA LATTE 6**  
Tenzo Matcha, almond milk, agave nectar

FRESH JUICES

**ORANGE JUICE 5.5**  
**GRAPEFRUIT JUICE 5.5**