



ORGANIC EGGS

Proudly using Chino Valley Ranch organic eggs

THE TRADITIONAL* 12
Eggs your way, applewood smoked bacon, cheddar biscuit, house potatoes

MARKET SCRAMBLE 13
Broccolini, tomato, onion, kale, asparagus, mozzarella, house potatoes

BURRATA OMELETTE 14
Brussel sprouts, burrata cheese, bacon, tomato, basil, house potatoes

CLASSIC EGGS BENEDICT* 13
Cheddar biscuit, canadian bacon, house potatoes, poached eggs, hollandaise

PORK CHILI VERDE* 18
Smoked pork chop, tomatillo salsa, chilaquiles, monterey jack cheese, cilantro, two eggs

CROQUE MADAME* 14
Capocollo, asiago on country bread, béchamel sauce, fried egg, french fries

CHORIZO BREAKFAST PIZZA* 14
Natural pork chorizo, fontina cheese, bell pepper, parmesan, arugula, two eggs

HOUSE CURED SALMON 14
Toasted marble rye, cream cheese sauce, chopped egg, capers, pickled onion, arugula

STEAK & EGGS* 17
Santa Maria seasoned steak, two eggs, french fries, hollandaise

HASH

HOUSE SMOKED TRI TIP* 16
Tri tip, yukon potatoes, onions, bacon, broccolini, chipotle hollandaise, grilled bread, two poached eggs

CHICKEN, CHORIZO & AVOCADO* 15
Potato, green beans, butternut squash, chipotle hollandaise, grilled bread, two poached eggs

PANCAKES + SUCH

glf pancake add 1.00

OLD-FASHIONED PANCAKES 11
Buttermilk pancakes, mixed berry compote, powdered sugar, real maple syrup

CHALLAH FRENCH TOAST 12
Challah bread, mixed berry compote, powdered sugar, real maple syrup

MAPLE BACON WAFFLE 13
Candied bacon, maple syrup, whipped butter, powdered sugar, berries

LOBSTER & SHRIMP WAFFLE 24
Fried lobster and shrimp, bacon maple butter, real maple syrup

SIDES

- PORK SAUSAGE 4
- SMOKED BACON 4
- CANDIED BACON 5
- SEASONAL FRUIT 5
- CHEDDAR BISCUIT 3
- HOUSE POTATOES 3

FROM THE BAR

PAIN KILLER 12
Diamond Reserve Dark Rum, house-made cream of coconut, pineapple juice, fresh orange juice, cherries

THE EASTERNER 12
Colorado Gold Rye Whiskey, fresh grapefruit juice, house-made grenadine, maple syrup

SWEDISH PERK 11
Jameson Black Barrel, Kronin Swedish Punsch, Rose Park coffee, hand whipped cream, freshly grated nutmeg

HIBISCUS BLISS 12
Medivol Crémant de Limoux Brut, Fruitlab Hibiscus Liqueur, cranberry juice, fresh lemon juice

S&S BLOODY MARY 12.5
Karlsson's Vodka, house bloody mary mix, spicy salt mix, pickled celery

WHISKEY AND COLA 14
Bushmills Single Malt 10yr Whiskey, house-made cola syrup, Q sparkling water

MIMOSA
With fresh orange juice

- San Venanzio 9
DOCG Prosecco
- Medivol Crémant 12
de Limoux Brut

MIMOSA TRAY
Served with a seasonal juice selection and fresh berries. Bottle of choice:

- San Venanzio 43
DOCG Prosecco
- Medivol Crémant 49
de Limoux Brut

COFFEE + ORGANIC TEA + FRESH JUICES

SERVING ROSE PARK ROASTERS & ORGANIC ZHI TEA
*Non-fat & almond milk available

REGULAR OR DECAF 3.5

ESPRESSO 4/6
Single or double

LATTE 5

CAPPUCCINO 5

MOCHA 5

CAFÉ AU LAIT 5
Rose Park coffee served with steamed milk

AMERICANO 5

CAMPFIRE 5.5
Café mocha topped with smoked sea salt

SAINT & SECOND LATTE 5.5
House-made cola syrup, espresso, steamed milk

ORGANIC ZHI TEA 3.5
Desert blend-rooibos, jasmine green, turkish spice mint, restful blend, orange chamomile, belmont breakfast (black)

ORANGE JUICE 4.5

PINEAPPLE JUICE 4.5

GRAPEFRUIT JUICE 4.5