



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 16
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 16
Toasted brioche, avocado creme, crab salad, poached egg, cherry tomato, micro shiso

TRI TIP STEAK & EGGS* 21
Santa Maria seasoned steak, two eggs, hollandaise, french fries

SIDES

- PORK SAUSAGE 5
- SMOKED BACON 5
- CANDIED BACON 6
- 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* 17
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

CHALLAH FRENCH TOAST 12
Challah 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
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 9
DOCG Prosecco
•Medivol Crémant 12
de Limoux Brut

MIMOSA TRAY
Served with three seasonal juices and assorted fresh berries. Bottle of choice:
•San Venanzio 46
DOCG Prosecco
•Le Colture 'Cruner' 48
Prosecco Superiore DOCG
•Medivol Crémant 49
de Limoux Brut
•Muga 'Conde de Haro' 56
Brut Cava DOCa '15

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

FRESH JUICES

- ORANGE JUICE 5**
- GRAPEFRUIT JUICE 5**