



ORGANIC EGGS

Proudly using Chino Valley Ranch organic eggs

THE TRADITIONAL* 13

Eggs your way, applewood smoked bacon, cheddar biscuit, house potatoes

MARKET SCRAMBLE 13

Broccolini, tomato, onion, kale, asparagus, mozzarella, house potatoes

BURRATA FRITTATA 15

Italian sausage, burrata, roasted mushroom, sweet pepper pesto, tomato, arugula, lemon parmesan vinaigrette, house potatoes

CLASSIC EGGS BENEDICT* 14

Cheddar biscuit, canadian bacon, poached eggs, hollandaise, house potatoes

PORK CHILI VERDE* 18

Smoked pork chop, tomatillo salsa, chilaquiles, jack cheese, cilantro, two eggs

BREAKFAST SANDWICH* 18

Braised beef short rib, onions, bell peppers, oven dried tomato, eggs, steak sauce, sriracha mayo, jack cheese, ciabatta cheese bun, french fries

CHORIZO & EGG TACOS 14

House made tortillas, chorizo, potato, eggs, parmesan, avocado, sriracha mayo, salsa verde

HOUSE CURED SALMON 15

Toasted marble rye, cream cheese sauce, chopped egg, capers, pickled onion, arugula

TRI TIP STEAK & EGGS* 18

Santa Maria seasoned steak, two eggs, hollandaise, french fries

HASH

HOUSE SMOKED TRI TIP* 17

Tri tip, yukon potatoes, onions, bacon, broccolini, chipotle hollandaise, grilled bread, two poached eggs

CHICKEN, CHORIZO & AVOCADO* 16

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, strawberry rhubarb compote, powdered sugar, real maple syrup

CHALLAH FRENCH TOAST 12

Challah bread, strawberry rhubarb compote, powdered sugar, real maple syrup

MAPLE BACON WAFFLE 13

Candied bacon, maple syrup, whipped butter, powdered sugar, berries

LOBSTER & SHRIMP WAFFLE 25

Fried lobster and shrimp, bacon maple butter, real maple syrup

SIDES

PORK SAUSAGE 4

SMOKED BACON 5

CANDIED BACON 6

SEASONAL FRUIT 5

CHEDDAR BISCUIT 3

HOUSE POTATOES 4

FROM THE BAR

PAIN KILLER 12

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

SUNSHINE SHANDY 14

Plantation Pineapple, fresh citrus blend, cane sugar, Ommegang Pale Sour, candied grapefruit

IRISH COFFEE 10

Powers Gold Label Irish Whiskey, hot house brew coffee, handmade whipped cream

TEQUILA MULE 13

Gran Dovejo Silver, house-made agave ginger syrup, Q sparkling soda, fresh lime juice

S&S BLOODY MARY 12.5

Petergoff Vodka, house-made bloody mary mix, fresh horseradish

WHISKEY AND COLA 14

Bushmills Single Malt 10yr Whiskey, house-made cola syrup, Q sparkling water

MIMOSA

With fresh orange juice

•San Venzio 9

DOCG Prosecco

•Medivol Crémant 12

de Limoux Brut

MIMOSA TRAY

Served with three seasonal juices and assorted fresh berries. Bottle of choice:

•San Venzio 43

DOCG Prosecco

•Medivol Crémant 49

de Limoux Brut

ORGANIC COFFEE & TEA + FRESH JUICES

SERVING TRINIDAD FAIR TRADE & ORGANIC COFFEE

*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

Trinidad Fair Trade & Organic Coffee 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