

Breakfast

Served 7:00am-3:00pm

Morning Shakes

Fitness & Protein Omega Seed Butter, Raw Almond Milk Wild Blueberries, Hemp, Chia, Dates	14
Maca-Cacao Energy Maca, Cacao, Cinnamon, Banana, Strawberries, Coconut	14
Yogurt, Berry and Pollen Defense Yogurt, Strawberry, Raspberry, Blueberry Local Bee Pollen Honey	14

Organic Juices

Green Juice Ginger, Spinach, Granny Smith, Cucumber, Lemon, Curly Kale	14
Ruby Red Carrots, Beet, Lemon, Ginger, Orange	14
Turmeric Tonic Lime, Lemon, Honey	14

House Baked Breads and Pastries

Gluten Free and Vegan Options Available

Continental Breakfast Assorted House Baked Pastries Freshly Squeezed Orange Juice, La Colombe Coffee or Tea	25
Croissant, Pain au Chocolat Apple Danish, Hazelnut Twist	10
Daily Selection of House Baked Muffins	8
Toast (White, Wheat, Sourdough, Rye, 7 Grain, Pumpernickel English Muffin)	5
Daily Selection of Fresh Baked Bagels	7

Energizing and Fresh

Organic Market Fruit & Berry Bowl	22
Vanilla Chia Bowl Dates, Cacao, Brazil Nuts, Hemp Seed, Fruit	19
Seasonal Fruit Yogurt, Bee Pollen, Salted Oats and Seeds, Honey	19
Avocado Toast with Sunflower Seeds Lime and Chili Flakes Add Poached Eggs Add Smoked Salmon	16 8 13

Pancakes Grains and Cereals

Granola with Organic Bananas	14
Buttermilk Pancakes Seasonal Berries, Bananas and Maple Syrup	23
Almond Pancakes GF House Made Almond Butter and Whipped Bananas	23

Organic Cage Free Eggs

Eggs Any Style* Choice of Toast	22
Omelet Choice of Mushrooms, Cheese, Ham or Smoked Salmon	24
Eggs Benedict* Snake River Farms Ham or Smoked Salmon	28
Sunny Side Up Frittata* Bacon, Corn, Cherry Tomatoes, Herbs and Cheddar Cheese	25
Snake River Farms Skirt Steak and Eggs* Crunchy Warm Tortillas and Rancheros Sauce	52

Brunch

Served 10:30am-3:00pm

Salads and Appetizers

Ahi Tuna Tartare* Crushed Avocado, Radish and Ginger Dressing	26
Crispy Sushi* Sea Trout, Chipotle Emulsion and Mint	24
Crispy Monterey Calamari Citrus Chili Dip	24
Dungeness Crab Crostini Garlic Aioli, Avocado, Dill	31
Broccoli and Kale Salad Soft Boiled Egg, Grainy Mustard Dressing, Parmesan and Mint	23
Warm Shrimp Salad Avocado and Champagne Dressing	28

Pizza, Pasta and Sandwiches

Smoked Salmon Pizza Dill Mascarpone & Everything Crust	28
Tomato, Mozzarella and Basil Pizza	22
Avocado Carpaccio Pizza Jalapeño, Cilantro and Lime	28
Black Truffle and Fontina Cheese Pizza	31
Grilled Chicken Club Fried Egg, Bacon, Tomato, 7 Grain Bread	28
Egg Sandwich Snake River Farms Ham and Pepperjack Cheese	25
Truffle Cheeseburger* Brie, Yuzu Pickles, Black Truffle Aioli	29
Tagliatelle Pasta with Meyer Lemon Cream Parmesan Cheese and Black Pepper	27

From The Wood Burning Grill

Served with Blistered Shishito Peppers and Citrus Chili Sauce

Faroe Island Salmon Fillet	38
Maine Lobster	46
Organic Jidori Chicken	38
Superior Farms California Lamb Chops*	51
16oz. Strauss Farms Veal Chop*	45
8oz. Snake River Farms Wagyu Skirt Steak*	46
16oz. Bone-In, Creekstone Farms NY Strip*	72
16oz. Snake River Farms Wagyu Ribeye*	75

Sides

Sautéed Bloomsdale Spinach Sesame Seeds	12
Glazed Wild Mushrooms White Wine and Sage	14
Caramelized Brussels Sprouts Pears and Bacon	14
French Fries with Herbs	12
Mashed Potatoes Warm Butter and Sea Salt	14

Executive Chef | Steve Benjamin
Chef | Jean-Georges Vongerichten

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*