



Breakfast 7am – 11am

Coffee

Fresh Brewed Coffee	4
Espresso	4
Cappuccino	5
Latte	5
Specialty Latte	6

Specialty Latte Flavors

Caramel	Hazelnut	Honey Mac Nut
Vanilla	Coconut	Mocha
White Chocolate	Chocolate	Mac Nut

Organic Tea

Hot Tea	4
Energy AM Therapy	Lavender Earl Grey
Relax PM Therapy	Life Long Green
Breakfast	Oolong
Chamomile Blossoms	Peppermint

Modern Blend Organic Iced Tea	4
-------------------------------	---

Juice

Juice	7	
Apple	Lemonade	Guava
Cranberry	Orange	Pineapple
Grapefruit		

From the Bar

Bloody Mary	12
Irish Coffee	11
Mimosa	11
Spiked Iced Espresso	14

Cold

Green Smoothie	10
Spinach, Kale, Cucumber, Green Apple, Kiwi, Greek Yogurt	

Tropical Smoothie	10
Papaya, Pineapple, Banana, Orange Juice	

Cured Salmon*	19
Papaya, Tomato and Onion Relish, Capers, Dill Cream Cheese on a Toasted Bagel with Ikura (Salmon Roe)	

Avocado Toast	18
Poached Egg, Avocado, Radish, Pumpkin & Sunflower Seeds, Tomatoes, Feta Cheese, Pumpnickel Rye.	

Waffles and Pancakes

CaraMac Nut Waffle *V	14
Topped with Caramelized Bananas Chantilly Cream, Maple Syrup	

Plain Waffles	10
Chantilly, Maple Syrup	

Add Crispy Chicken Strips	6
----------------------------------	----------

20% Automatic Gratuity will be added to Parties of 6 or more, Daybeds or Bottle Service. Item availability and pricing subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Ricotta Pancakes *V	12
Three Buttermilk Pancakes, Maple Syrup, Butter	
ADD	
Blueberry, Banana or Strawberry	2
Mochi Pancakes	16
3 Mochi Pancakes, Lilikoi Curd	

Entrées

Loco Moco	17	
Beef Patty, Over White Rice, Two Eggs Your Way, Brown Gravy		
Add Extra Patty	6	
Breakfast Wrap *G / *V	17	
Eggs, Sausage, Potatoes, Onions, Cheddar Cheese, Mushrooms, Tomato Jam, Watercress, Flour Tortilla		
Corned Beef Hash* *G	19	
Poached Egg, Onions, Baby Potato, Baby Carrots, Kale, Sweet Peppers, Whole-Grain Mustard Hollandaise		
Classic Eggs Benedict* *G	18	
Canadian Bacon, English Muffin, Poached Eggs Hollandaise Sauce. Served with Baby Potato or Hash Browns		
Egg White Frittata *G	17	
Egg Whites with Kale, Mushrooms, Onions, Asparagus and Parmesan Cheese		
Omelet *G / *V	16	
Served with Baby Potato or Hash Browns. Choose three toppings for your omelet.		
Additional toppings	2	
Asparagus	Mushrooms	Spinach
Cheddar Cheese	Peppers	Swiss Cheese
Tomato	Ham	Sausage
Onions	Chicken	Apple Sausage
Eggs Your Way *G	16	
Two Eggs served with your choice of Bacon, Ham, Chicken-Apple Sausage, Breakfast Sausage or Portuguese Sausage and Baby Potato or Hash Browns		
Bob's Red Mill Organic Oatmeal*G / *V	12	
Steel Cut Oatmeal Light Brown Sugar and Homemade Trail Mix		

Breakfast Sides

Meat	6
Bacon, Ham, Chicken-Apple Sausage Breakfast Sausage or Portuguese Sausage	
Starch	4
Roasted Baby Potato Hash Browns or White Rice	

*G - Can be made Gluten Free
 *V - Can be made Vegetarian
 Items on this menu may take longer
 As special preparation is required.
 Please allow an additional 15-20 minutes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness