

## Breakfast Menu

### **Breakfast Burrito**

hash browns, cheese, eggs, bacon, option for vegetarian

### **Egg Sandwich**

applewood smoked bacon, sharp cheddar and roasted garlic aioli, served on an english muffin

### **Large Butter Croissant**

Served with strawberry jam and butter

### **Toasted Bagel with Whipped Cream Cheese**

plain, everything or jalapeno cheddar bagel

### **Ham and Cheese Croissant**

### **Cheese Danish**

### **Warm Muffin**

Blueberry streusel, honey raisin-bran or apple cinnamon-walnut

### **House Made White Chocolate Granola Energy Bar**

### **Chocolate Chip Cookie**

### **Salted Caramel & Pecan Brownie**

### **Seasonal Fresh Fruit and Berries**

### **Honey Whipped Yogurt and Granola Parfait**

## Lunch and Dinner Menu

### **Breakfast Burrito**

hash browns, cheese, eggs, bacon, option for vegetarian

### **Turkey Bacon Sandwich**

roasted turkey breast, smoked bacon, lettuce, tomato, mayonnaise and swiss cheese on a soft roll, served with chips

### **Italian Sandwich**

soppressata, black forest ham, capicola, provolone cheese, lettuce, tomato, onions, red wine vinaigrette on a soft roll, served with chips

### **Wagyu Hot Dog**

golden brioche bun, served with chips

### **Italian Pizza**

rustic tomato sauce, mozzarella, soppressata, capicola and pepperoni

### **Margarita Pizza**

rustic tomato sauce, mozzarella, tomato, basil

### **Chicken Nachos**

oaxaca cheese, black beans, pico de gallo, avocado mash, lime crema and spiced corn tortilla chips

### **Warm Pretzel**

spicy-honey mustard

### **Bagels**

toasted bagel with whipped cream cheese

### **Roasted Garlic Hummus**

sun-dried tomato & olive tapenade, baby heirloom tomatoes, basil, toasted pita bread and olive oil

### **Chicken Caesar Salad**

gem lettuce, aged parmesan, sourdough croutons, caesar dressing

## House Wines

Cabernet  
Chardonnay  
Global White  
Global Red

## Draft Beer

## Fine Wines

BENVOLIO – Prosecco, Italy  
PLANETA – Rose, Sicily, Italy  
CLOS PEGASE – Chardonnay, Carneros, Napa  
GRGICH HILLS FUMÉ – Sauv Blanc, Napa  
STARMONT – Pinot Noir, Carneros, Napa  
CULTIVAR – Cab Sauvignon, North Coast

## Cocktails

### HOT BUTTERBEER

bourbon whiskey, butterscotch liqueur, steamed apple cider and ginger beer with whipped cream

### SPIKED COCOA

choice of steamed milk with cocoa powder, dark chocolate sea salt liqueur, bourbon cream, fresh chocolate and sea salt

### FIRE & ICE

house-infused cinnamon whiskey and rum chata strained over ice with freshly grated cinnamon

### THREE ROSES

botanical grapefruit and rose vodka, rose' wine, rose's grenadine, grapefruit, sparkling lemon

### SPICY RANCH MULE

tequila or mezcal, fresh lime juice, agave, ancho roasted liqueur, ginger beer