

STARTERS

Sourdough Bread ∨	8
Bacon-Wrapped Shrimp GF, DF	15
Chicken Bites with Mike's Hot Honey.	14
Meat & Cheese Board prosciutto, salami,	21
smoked gouda, cheddar and mixed berries. GF	
Chicken Tinga Tostadas with black beans,	16
lettuce and crema. GF	

SALADS

House Salad mixed greens, tomatoes, carrots	9
and cucumber. GF, V	
Caesar Salad romaine, housemade croutons	12
and shaved parmesean. v	
Kale & Pear Salad pears, dried cranberries,	15
red onions, pumpkin seeds, feta and	
champagne vinaigrette. GF, V	
Veggie Southwest Salad mixed greens,	15
queso fresco, black beans, roasted corn,	
avocado, tortilla strips, lime and chili lime	
dressing. GF, V	

Protein Chicken 10 | Shrimp 12 | Salmon 14

DRINKS

Soda 4 Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Diet Dr. Pepper

Iced Tea and Water Iced Tea 4, Bottled Water 4, San Pellegrino 5, Topo Chico 5

Specialty Lemonade 5, Lavender Lemonade 6, Sparkling Pink Lemonade 6, Arnold Palmer 5

Juice Orange Juice 5, Cranberry Juice 5, Cranberry Cutie 5



Parties of six or more will be charged 20% gratuity.

GF - Gluten Free DF - Dairy Free V - Vegetarian
We cannot guarantee a gluten free kitchen; however, we do take precautions to prevent cross contact.

ENTRÉES

Guacamole Jalapeño Cheddar Toast with	14
heirloom tomatoes, arugula and vinaigrette. v	
Crab Cake Benedict atop spinach with poached	30
eggs and remoulade sauce. DF	
Blueberry Waffle Ham Sandwich with smoked	22
gouda, bacon, sriracha honey drizzle, powdered	
sugar and served with mixed greens, pickled red	
onions and blueberry vinaigrette.	
Brioche Burger with truffle cheese, bacon,	18
candied jalapeños, lettuce, tomato, red onion and	
truffle aioli with chips.	
12oz. Ribeye with poached eggs, roasted	36
potatoes with red peppers and onions, and	
horseradish cream. GF	
Filet of Beef 6oz. filet, asparagus, red peppers	30
and mashed potatoes. GF	
Monterey Chicken Sandwich chicken, avocado,	16
lettuce, tomato, pepper jack cheese, pico de gallo	
and chips.	
Blackened Redfish Tacos redfish and slaw with	18
chipotle lime. DF	
Salmon Fusion Bowl cucumber, carrots, red	19
cabbage, avocados, sesame sauce and rice. GF, DF	

BUILD YOUR BRUNCH

Pick 3 choice of 3 items from the a la carte menu	15
Pick 4 choice of 4 items from the a la carte menu	20

A LA CARTE

Waffle v	6
Bacon GF, DF	6
Toast sourdough or jalapeño cheddar v	4
Roasted Potatoes GF, DF, V	6
Heirloom Tomatoes GF, DF, V	6
Eggs (2) poached or scrambled GF, DF, V	6

SWEETS

Chef's Selection