

# BREAKFAST



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THOUGHTFULLY SOURCED \* REGIONALLY INSPIRED



## BREAKFAST BUFFET\* \$20

Hot and cold cereal, fresh fruit and berries, yogurt, breakfast bakeries, scrambled eggs, breakfast meats, potatoes, smoked salmon, assorted cheeses, fruit juices & freshly brewed coffee

## EL CAMINO STREET TACOS\* \$12

Achiote chicken, Egg Beaters, cilantro, Cotija cheese, tomatillo salsa

## CAGE FREE THREE-EGG OMELET\* \$14

Your choice of fillings, breakfast potatoes and toast



WHENEVER  
POSSIBLE WE  
USE FRESH  
PRODUCE GROWN  
AT LOCAL FARMS

## REGIONAL

**BUTTERMILK PANCAKES** \$12  
Local strawberries, sliced bananas

**STICKY BUN FRENCH TOAST** \$13  
Blueberries, pecans

**HUEVOS RANCHEROS**\* \$13  
Corn tortillas, refried beans, cage free eggs, salsa quemada, queso fresco

**SOUTHWESTERN EGGS BENEDICT**\* \$15  
Chorizo, homemade biscuit, avocado, chipotle hollandaise

**COASTAL SMOKED SALMON**\* \$15  
Sliced tomatoes, red onion, capers, toasted bagel

**SEASONAL FRUIT SELECTION** \$11  
The chef picks

## COMFORT

**STEEL CUT OATMEAL** \$8  
Macerated berries, orange blossom honey cream

Roasted banana and strawberry, honey, almond granola

Brown sugar, raisins and milk

**ZUCCHINI AND CHEESE FRITTATA**\* \$14  
Gruyere, goat and white cheddar cheeses, tomato, onion, ciabatta toast

**CORNED BEEF HASH**\* \$14  
Poached eggs, chipotle sauce

**TWO CAGE FREE EGGS ANY STYLE**\* \$13  
Breakfast potatoes, choice of meat

**HAM AND WHITE CHEDDAR PANINI**\* \$11  
Fried egg, shaved ham, Dijon spread

**BELGIAN WAFFLE** \$12  
Apricot glaze, local berries



## QUENCH

Torrefazione Italia® coffee \$3

Selection of Tazo teas \$3

Espresso \$3

Latte or cappuccino \$4

Fresh squeezed California orange juice \$4

## ALTERNATIVES

Bacon, ham, pork or chicken apple sausage\* \$5

Croissant, muffin, toast or English muffin \$3

Cage free egg - any style\* \$4

Hash browns \$4

Cottage cheese \$4

Bagel & cream cheese \$4