



# MORNING MENU

x *Mittan Larsen*



M - F 7 - 11 a m | WEEKENDS 7 a m - 1 : 30 p m

## BOWLS

- yogurt parfait** 12  
vanilla yogurt, nut and seed granola, mixed berry preserve
- purple energy** 13  
coconut flavored yogurt, berry puree, kiwi, caramelized bananas, house-made granola, pistachios
- seasonal fruit bowl** 13  
(try with chili lime salt!)

## EGGS

- two cage-free eggs (any style)\*** 16  
choice of bacon, honey glazed ham, or chicken sausage. choice of hash browns or fresh fruit
- pancetta-mushroom omelet\*** 17  
chive, cheddar, hash browns
- pepper onion jalapeno omelet\*** 17  
pepper jack, micro cilantro, hash brown, roasted salsa
- tomato spinach egg white omelet\*** 17  
mozzarella, chive, sliced tomato

## PLAN A PICNIC!

Order a box of sweet & salty snacks with a bottle of champagne to enjoy at a firepit, your terrace, or anywhere around the resort!

- ◆ \$25 for **charcuterie box**
- ◆ \$125 for box plus bottle of **Veuve Clicquot**

## LOCAL FLAVOR

- avocado toast\*** 17  
sunny-side-up cage-free eggs, lemon preserves
- benedict\*** 17  
poached cage-free eggs, english muffin, griddled ham, choice of classic or chipotle hollandaise
- chilaquiles verdes\*** 17  
creamy green salsa, green chili pork, cotija, avocado, pickled red onion, eggs any style
- dirty hash\*** 17  
fried cage-free eggs, green-chili roasted pork
- chorizo and egg burrito\*** 15  
potato, onion, bell pepper, jack cheese, roasted salsa

## TRADITIONAL

- blueberry muffin** 5  
from the Andaz pastry team
- oatmeal** 12  
steel cut oats, raisins, brown sugar
- pancakes** 15  
berry compote, whipped cream
- blue corn pancakes** 16  
orange poppy seed crème anglaise popcorn
- waffle** 15  
fresh raspberries, whipped cream
- house-cured salmon bagel** 13  
cream cheese, preserved lemon, radish, pickled onion

\* These items may be served raw or undercooked.

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

## BEVERAGES

- mango banana smoothie** 9
- celery juice** 6
- carrot orange ginger juice** 8
- cold brew** 7
- cold-pressed juices** 9  
seasonal favorites
- kombucha** 8  
seasonal favorites
- aperol spritz** 12
- bottomless mimosas, rosé, or bellini** 30

**CYOBM (create your own bloody mary)** 14  
choice of regular, jalapeno, or bacon-infused vodka

CRAFT TOPPINGS INCLUDE: pickles, pepperoncinis, asparagus, pickled vegetables, cauliflower, celery, olives, cheddar cheese, cucumbers

ADD: shrimp 4 | bacon 3 | ham 3 | chicken sausage 3

## WEEKEND BRUNCH

**SATURDAY & SUNDAY 7:00AM-1:30PM**

- date scones (2)** 8  
whipped citrus butter
- lemon ricotta toast** 16  
grilled brioche, sunny-side-up egg, radish, arugula
- caesar salad** 15  
sweet gem lettuce, caesar dressing, croutons, parmesan  
ADD: shrimp 8 | chicken 8 | flat-iron steak 11
- grass-fed burger\*** 20  
house-made pickle slaw, fries, choice of smoked gouda cheddar, or swiss