

BREAKFAST

6:00 a.m. - 11:00 a.m.

REGIONAL

ROASTED VEGETABLE OMELET GF	\$18
shiitake mushroom, heirloom tomato, zucchini, smoked gouda <i>add bacon, ham or sausage \$4</i>	
CRAB AND AVOCADO OMELET GF	\$24
heirloom tomatoes, herbed cream cheese, baby spinach	
TURKEY SAUSAGE AND EGG WHITE FRITTATA GF	\$20
roasted potatoes, caramelized leeks, cowgirl creamery wagon wheel	

RESPONSIBLE

SEASONAL SLICED FRUIT V, VG, GF	\$12
fresh berries, mint	
ORGANIC YOGURT PARFAIT V, VG, GF	\$12
gluten-free granola, raspberry coulis	
OVERNIGHT QUINOA PUDDING V, VG	\$15
coconut milk, quinoa, local blueberries, caramelized banana	
AVOCADO TOAST*	\$20
shaved radish, mustard greens, green onion, poached eggs, sourdough	

V Vegetarian
VG Vegan
GF Gluten Free

INSTINCTIVE

MCCAIN'S STEEL CUT OATMEAL V, VG	\$16
california raisins, caramelized brown sugar	
CONGEE*	\$17
poached eggs, compressed cucumber, scallion, cilantro	
BREAKFAST BAHN MI*	\$19
slab bacon, cage-free eggs, pickled vegetables, mushroom pate	
TWO CAGE-FREE EGGS ANY STYLE*	\$22
choice of group house bacon, pork sausage or ham steak, breakfast potatoes	

COMFORT

BELGIAN WAFFLE	\$18
miso butter, maple syrup, vanilla chantilly, local berry compote	
BUTTERMILK PANCAKES	\$18
yuzu honey butter, pure maple syrup	
MATCHA FRENCH TOAST	\$18
blueberry lemongrass compote, whipped butter, pure maple syrup	
SMOKED SALMON	\$20
toasted bagel, cream cheese, shaved red onion, capers, lemon	
ALTERNATIVES	
organic breakfast cereal	\$9
two cage-free eggs*	\$7
chicken apple sausage	\$6
group house bacon	\$6
country ham steak	\$6

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ALL DAY DINING

11:00 a.m. - 12:00 a.m.

ROASTED CAULIFLOWER BISQUE	\$12
shaved florets, crème fraiche	
ARTISAN GREENS V, VG	\$13
heirloom carrots, english cucumber, cherry tomatoes, pickled bell peppers, cali citrus vinaigrette	
<i>add all natural chicken \$7</i>	
<i>add A.S.C. certified Salmon \$9</i>	
CAESAR SALAD*	\$13
baby gem lettuce, shaved romaine, caesar dressing, dutch crunch crouton	
<i>add all natural chicken \$7</i>	
<i>add A.S.C. certified salmon \$9</i>	
SESAME SEARED AHI TUNA SALAD*	\$22
wild rocket, lollo rosso, mizuna, shaved radish, tempura crispys, wasabi citrus vinaigrette	
RAMEN FRIED QUAIL	\$16
micro salad, sweet soy honey glaze, shaved jalapeno	
CHARCUTERIE BOARD	\$24
selection of local meats and cheeses, house-made pickles, grain mustard, red eye aioli, grilled dutch crunch	
BEYOND BURGER V, VG	\$18
vegan patty, avocado, wild rocket, tomato, miso veganaise, togarashi spiced french fries	
ALL NATURAL CHICKEN SANDWICH	\$17
smoked gouda, bibb lettuce, heirloom tomatoes, herbed garlic aioli, french baguette	
GRASS FED STRAUSS BURGER*	\$19
blistered shishito peppers, duxelle of shiitake mushrooms, smoked gouda, miso kewpie, togarashi spiced french fries	
TONKOTSU RAMEN*	\$18
shaved pork, 63 degree egg, scallion, house-made broth	

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DINNER OPTIONS

5:00 p.m. - 11:00 p.m.

CRISPY TOFU THAI GREEN CURRY V, VG, GF	\$22
haricot verts, bean sprouts, roasted asparagus, jasmine rice, basil	
SUSTAINABLE GRILLED SALMON	\$27
quick-cured, sesame bok choy, crispy rice, kaffir lime sweet soy beurre blanc	
MISO CURED BLACK COD	\$34
garlic braised spinach, crab and citrus couscous, butterfly pea tea broth	
CHICKEN AND SHRIMP PAD THAI	\$24
rice noodles, tofu, scallion, cage free egg, peanut, lime	
ALL NATURAL HALF CHICKEN GF	\$26
long beans, potato and leek pave, thyme scented jus	
OVEN ROASTED WAGYU STRIPLOIN* GF	\$65
confit potatoes, garlic braised spinach, foraged mushrooms	

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DESSERTS

5:00 p.m. - 11:00 p.m.

CEREAL MILK PANNA COTTA GF vanilla chantilly, shaved felchlin chocolate	\$12
GREEN TEA GENOISE lemon ginger buttercream	\$12
CHOCOLATE HAZELNUT CRUNCH feuilletine, milk chocolate mousse, strawberry gel	\$12
JAPANESE VANILLA BEAN CHEESECAKE blueberry coulis, white chocolate	\$12
ASSORTED ICE CREAMS	\$10

LATE NIGHT DINING

12:00 a.m. - 6:00 a.m.

GRILLED VEGETABLE PANINI V roasted tomato pesto, fresh mozzarella, potato chips	\$14
CAESAR SALAD* baby gem lettuce, shaved romaine caesar dressing, dutch crunch crouton <i>add all natural chicken \$7</i> <i>add salmon \$9</i>	\$13
BREAKFAST BAHN MI* slab bacon, cage-free egg, pickled vegetables, mushroom pate	\$16
ROASTED TURKEY CUBAN yellow mustard, shaved pickles, swiss cheese, potato chips	\$15
BEYOND BURGER V, VG bibb lettuce, tomato, chips	\$18
STRAUSS GRASS FED BURGER* aged cheddar, bibb lettuce, tomato, chips	\$19
TONKOTSU RAMEN* shaved pork, boiled egg, scallion, house-made broth	\$18
JAPANESE VANILLA BEAN CHEESECAKE blueberry coulis, white chocolate	\$12
ASSORTED ICE CREAMS	\$10

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BEVERAGES

STARBUCKS COFFEE FRENCH PRESS

small	\$8
large	\$12
decaf	

RISHI ORGANIC AND FAIR TRADE™ TEA

english breakfast, black tea	\$6
earl grey, black tea	
jade cloud, green tea	
jasmine tea, green tea	
peppermint sage, caffeine-free herbal	
tangerine ginger, caffeine-free	

VITTORIA CHOCOCHINO HOT CHOCOLATE

	\$5
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FRESH SQUEEZED ORANGE JUICE

	\$6
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NAKED SMOOTHIES

mighty mango - oranges, apples, banana, lemon	\$7
green machine - apples, mango, pineapple, banana, kiwi	

CLASSIC JUICE

apple, tomato, orange, grapefruit	\$5
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MILK

whole, 2%, skim, soy	\$6
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SOFT DRINKS

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Ginger Ale	\$4
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TAZO UNSWEETENED ICED TEA

	\$4
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EVIAN STILL WATER

330ML	\$5
750ML	\$9

PELLEGRINO SPARKLING WATER

330ML	\$5
750ML	\$9

MIMOSA

	\$10
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ON THE ROCKS COCKTAILS

The Cosmopolitan, Effen Vodka	\$15
The Aviation, Larios Gin	
The Old Fashioned, Knob Creek, Bourbon Whiskey	

BOTTLED BEER

Bud Light	\$7
Budweiser	\$7
Corona	\$8
Stella Artois	\$8
Sapporo	\$8
Stone IPA	\$9
Anchor Porter	\$8
Omission Lager (GF)	\$9
Heineken 0.0 (NA)	\$7

WINES

HALF BOTTLES

Veuve Cliquot <i>Champagne, France</i> 375 ML	\$95
Canvas Chardonnay, <i>California</i> 375 ML	\$22
Canvas Cabernet Sauvignon, <i>California</i> 375 ML	\$22

SPARKLING WINE

Benvolio Prosecco, <i>Italy</i>	\$13/\$52
Domaine Carneros Brut, <i>California</i>	\$17/\$68
Chandon Rosé, <i>California</i>	\$50
Delamotte <i>Champagne, France</i>	\$145
Dom Perignon <i>Champagne, France</i>	\$375

WHITE WINE:

The Seeker Riesling, <i>Germany</i>	\$11/\$47
Craggy Range Sauvignon Blanc, <i>New Zealand</i>	\$12/\$55
Scarpetta Pinot Grigio, <i>Italy</i>	\$12/\$46
Canvas Chardonnay, <i>California</i>	\$12/\$44
ZD Chardonnay, <i>Napa Valley</i>	\$19/\$100
Chateau Miraval Rosé, <i>France</i>	\$14/\$55

RED WINE:

Canvas Pinot Noir, <i>California</i>	\$12/\$44
Joel Gott Pinot Noir, <i>Willamette Valley, Oregon</i>	\$15/\$21
Long Meadow Ranch Pinot Noir, <i>Napa Valley, California</i>	\$17/\$95
Canvas Cabernet Sauvignon, <i>California</i>	\$12/\$44
ZD Cabernet Sauvignon, <i>Napa Valley, California</i>	\$24/\$125
Chateau Lassegue 'Les Cadrans de Lassegue' <i>Bordeaux, France</i>	\$19/\$110
Seghesio Zinfandel Sonoma, <i>California</i>	\$14/\$58
Hess Treo Red Blend, <i>California</i>	\$12/\$48