

---

# ARGYLE

---

## Brunch Vegetarian Menu

### COCKTAILS

<b>Argyle Bloody Mary</b>	14
<i>vodka, house made bloody mix</i>	
<b>Mimosa</b>	14
<i>prosecco with a choice of: orange juice, cranberry juice, grapefruit juice or juice of the day</i>	

### SOUP AND SALADS

<b>Tomato Basil Soup</b>	6
<i>crouton and aged ricotta</i>	
<b>Caesar Salad</b>	8
<i>hearts of romaine, sun-dried tomatoes parmesan, croutons</i>	

### ENTREES

<b>Argyle Eggs Benedict</b>	15
<i>bloomsdale spinach, hollandaise, Argyle potatoes</i>	
<b>White Chocolate, Pecan and “Nutella” Stuffed French Toast</b>	15
<i>seasonal fruit jam</i>	
<b>Argyle Omelet</b>	13
<i>“Valdivia farm” English peas, goat cheese oyster mushrooms</i>	
<b>Organic Strawberry Pancakes</b>	15
<i>meyer lemon ricotta, mint, strawberry syrup</i>	
<b>Egg White Frittata</b>	12
<i>grilled California asparagus, basil heirloom cherry tomatoes</i>	
<b>Grilled Vegetable Sandwich</b>	15
<i>avocado-lime spread, Monterey jack cheese cilantro, mustard greens, radish, cherry peppers torpedo roll</i>	

**Joran Bouwman, Chef de Cuisine**

---

PARK HYATT AVIARA®

RESORT, GOLF CLUB & SPA  
NORTH SAN DIEGO