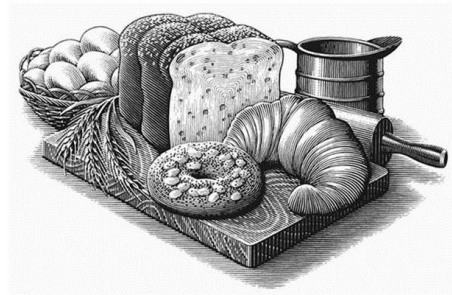


# CALIFORNIA

*bistro*

CHEF  
SKYLER LEHR



"We feature the seasonal bounty Southern California has to offer using local and sustainable products. Working together with local farms and craftsmen, we source the best ingredients, into our kitchen and present to your table on handcrafted stoneware created only miles away in the sea side town of Leucadia."

*Chef Skyler Lehr*

SMOOTHIES AND FRUIT

**ACAI BANANA SMOOTHIE**

*Greek Yogurt, Acai, Banana, Flax Seed, Apple Juice*

**AVIARA GREEN JUICE**

*Granny Smith Apple, Kale, Lime  
Ginger, Orange, Mint*

**MARKET FRUIT PLATE**

*Local Honey, Greek Yogurt*

**FRESH JUICE OF THE DAY**

GRIDDLE

**BUTTERMILK**

**STRAWBERRY PANCAKE**

*House Ricotta, Lemon, Rosemary*

**OLD FASHIONED WAFFLE**

*Strawberries*

**BRIOCHE FRENCH TOAST**

*Berries, Strawberry Sauce*

BOWLS AND GRAINS

**ACAI BOWL**

*House Granola, Carlsbad Strawberries, Banana, Sun Butter, Coconut, Bee Pollen*

**MATCHA GREEN TEA AND CHIA PUDDING**

*Coconut Milk, Mint, Berries*

**STEEL CUT OATS**

*Brown Sugar, Fruit Compote, Flax Seed, Choice of Milk*

**BREAKFAST BUFFET**

AMERICAN | CONTINENTAL

BISTRO KITCHEN

**HOUSE SMOKED SALMON AND SMASHED AVOCADO TOAST**

*Poached Eggs, Micro Radish*

**ORGANIC AMERICAN\***

*Two "Ribbonwood Ranch" Jumbo Eggs Any Style, Bacon, Fingerling Potatoes*

**TWO EGGS ANY STYLE\***

*CHOICE OF*

*Pork Sausage, Bacon or Chicken Sausage, Fingerling Potatoes*

**EGGS BENEDICT\***

*Nueske Canadian Bacon, Poached Eggs, Asparagus, Hollandaise Sauce*

**ARIES CORNED BEEF HASH GRATIN\***

*Poached Eggs, Monterey Jack Cheese, Choron Sauce*

**EGG WHITE FRITTATA**

*Roasted Tomato, House Ricotta, Shitake Mushrooms, Kale, Bell Peppers, Caramelized Onions*

**BISTRO OMELETTE**

*Local Bilbao Chorizo, Avocado, Onions, Tomatoes, Fire Roasted Poblano Chile, Monterey Jack Cheese*

**HUEVOS RANCHEROS\***

*Eggs Any Style, Corn Tortilla, Avocado, Queso Fresco, Salsa Fresca and Refried Beans*

SIDES

*Hard Boiled Egg  
Toast and Preserves  
Bagel and Cream Cheese  
Trio of Muffins  
Two Breakfast Pastries  
Seasonal Fruit  
Breakfast Potatoes  
Hash Browns  
Turkey or Beef Bacon  
Chicken or Pork Sausage  
Short Stack Buttermilk Pancakes*

HOT AND COLD  
BEVERAGES

*Illy Coffee | Regular or Decaffeinated  
Espresso, Macchiato, Latte or Mocha  
Cappuccino  
Loose Leaf Tea  
Freshly Brewed Iced Tea  
Assorted Soft Drinks  
Arnold Palmer  
Juice  
Evian  
Badoit Sparkling*

*An 18% service charge will be applied to parties of 8 or more.*

*\* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk for food borne illness.*