

ENDLESS BLOODY MARY BAR

\$40 Per Person

BUILD YOUR OWN OR WE'LL BUILD IT FOR YOU.



ENDLESS MIMOSAS

\$50 Per Person

WE PROMISE YOU WON'T SEE THE BOTTOM OF YOUR CHAMPAGNE GLASS.



SMOOTHIES

\$14

Tropical Green

Pineapple, Banana, Mango,
Spinach, Coconut Milk

Golden Milk Tropical

Pineapple, Mango, Banana,
Ginger, Cinnamon, Black Pepper, Coconut Milk

Add Organic Protein Powder (\$4)

COFFEE

Americano \$5

Iced or Hot

Cappuccino \$5.75

Hot

Latte \$6
Iced or Hot

Cold Brew \$5

Iced

Cortado \$5

Hot

HOUSE SYRUPS

Agave Maple
Vanilla Honey

.75 Charge

MILK

Almond Soy Pistachio
Oat Whole Milk
Coconut

Coffee Pot, Orange Juice and Apple Juice available

CALAMIGOS BREAKFAST MENU

STARTERS

Avocado Toast \$18

Fried Egg, Radish, Cucumber,
Micro Cilantro

Parfait \$18

Honey Yogurt, Berries, Granola

Truffle Croque Monsieur \$26

Gruyere, Black Forest Ham

French Toast \$20

Compote, Chantilly

Buttermilk Pancakes \$20

Maple Syrup, Banana, Chantilly Cream

Smoked Salmon Lox \$24

Caperberries, Cherry Tomato, Cucumber,
Red Onion, Lemon, Cream Cheese, Bagel

ENTREES

Breakfast Burrito \$20

Scramble Egg, Refried Beans, Hash Browns, Ham,
Appleswood Bacon, Sour Cream, Mozzarella Cheese
Flour Tortilla, Roasted Salsa with Side Salad

Calamigos Breakfast \$30

Two Eggs, Appleswood Bacon,
Smoked Bacon, Roasted Potatoes, Toast

Omelet \$24

Mushrooms, Bell Peppers,
Spinach, Onion, Colby Jack Cheese,
Roasted Breakfast Potatoes & Toast

Cassava Chilaquiles \$26

Fried Roasted Tomato, Queso Fresco,
Over Easy Eggs, Radish,
Avocado, Cilantro

LITTLE CAMPERS

\$16

Calamigos Country Breakfast

Egg, Berries, Turkey Sausage, Bacon, Mini Pancake

Scramble Eggs on Butter Toast

Brioche, Spinach

Jenga French Toast

Maple Syrup, Chantilly Cream, Berries

Little Wrangler Burrito

Scrambled Eggs, Cheese & Bacon

All Little Camper breakfasts are served with fresh fruit, potatoes, and toast

SPECIALTY COCKTAILS

\$24

ESPRESSO MARTINI

Pulled Espresso, Simple Syrup,
Mr. Black Coffee Liqueur, Grey Goose

G&T

The Botanist Gin, Tonic

CALAMIGOS MARGARITA

Lime, Agave, Cointreau, Tequila

PALOMA

Lime, Grapefruit, Agave, Tequila

DAILY WINES

CHAMPAGNE & SPARKLING

Legras & Haas Intuition, Brut Champagne, France, NV 120/80

Veuve Clicquot Yellow Label, Brut, France, NV 140/175

Perrier-Jouet, Grand Brut, Epernay, NV 145/150

Veuve Clicquot, Rosé, France, NV 155/192

Dom Perignon, Brut, 2016 1200/800

WHITE

Calamigos Ranch, Chardonnay, Paso Robles, NV 115/60

Jermann, Pinot Grigio, Friuli-Venezia, 2023 119/70

Antinori Tenuta Guada al Tasso, Vermentino, Tuscany, 2022 120/70

Groth, Sauvignon Blanc, Napa Valley, 2023 120/75

Flowers, Chardonnay, Sonoma Coast, 2022 125/70

ROSÉ

Calamigos Ranch, Rosé, California, NV 114/56

Daou, Rosé, Central Coast, 2022 118/65

Chateau Leoube, Rosé, Côtes de Provence, 2022 190

RED

Calamigos Ranch, Cabernet Sauvignon, Paso Robles, NV 115/60

Bravium, Pinot Noir, Anderson Valley, 2022 120/70

Justin Insoceles, Red Blend, Paso Robles, 2020 150/100

Flowers, Pinot Noir, Sonoma Coast, 2022 118

Shafer TD9, Bordeaux Blend, Napa Valley, 2018 1120

Orin Swift Papillon, Bordeaux, Napa Valley, 2021 1180

CALAMIGOS
BREAKFAST MENU

