



BREAKFAST

CLASSICS

SEASONAL FRUIT & BERRIES (v) 18

farmer's market selection

STEEL CUT OATMEAL (vg) (v) 12

fresh blueberries, dried fruit, pistachio

GREEK YOGURT & GRANOLA (vg) 12

assorted berries, house made granola, honey, mint

GRILLED AVOCADO (gf) (v) 16

haas avocado, sweet & tangy tunisian relish, toasted pistachio, currants

LOX & BAGEL 19

smoked salmon, cream cheese, sliced tomato, arugula, red onion, capers

TOASTS

AVOCADO (vg) 17

haas avocado, heirloom cherry tomatoes, shaved radish, herbs, toasted sourdough

{add poached egg 3}

GRILLED SHRIMP 24

baja shrimp, haas avocado, oil cured tomatoes, chili flake, toasted sourdough

SMOKED SALMON 18

whipped herb ricotta, pickled red onion, crispy capers, toasted sourdough

NUTELLA (vg) 11

nutella ganache, sliced banana, toasted flax seeds, toasted sourdough

BERRY MASCARPONE (vg) 13

assorted berries, vanilla bean, local honey, mascarpone spread, mint, toasted sourdough

PASTRIES x JUSTA BAKERY

butter croissant,
seasonal fruit danish, raisin roll,
pain au chocolat
{basket 19}
{a la carte 5}

EGGS

ORGANIC EGGS 15

two eggs any style, choice of breakfast protein, breakfast potatoes, choice of toast

SOFT SCRAMBLED EGGS (vg) 35

fresh black truffle, organic eggs, goat cheese, toasted sourdough

CREEKSTONE STEAK & EGGS 38

grilled 12oz flat iron steak, two eggs any style, roasted fingerling potatoes, garlic herb butter

FRIED EGG SANDWICH 15

organic egg, bacon, haas avocado, little gem lettuce, sicilian sun dried tomato, tillamook cheddar, pan de mie bun, breakfast potatoes

BREAKFAST STREET TACOS (gf) 19

three grilled corn tortillas, scrambled eggs, haas avocado, chorizo, cotija cheese, salsa roja, scallion

ONE GUN RANCH GRAIN BOWL 19

farro, roasted one gun ranch vegetables, sunny side side up farm egg, ajo blanco, nuts and seeds, chilli

CRAB OMELET ROYALE 25

maryland jumbo lump crab, roasted wild mushrooms, haas avocado, herbs, breakfast potatoes

CLASSIC OMELET (gf) 18

tillamook cheddar, fresh herbs, mixed greens

LOBSTER AND NUESKE'S BENEDICT 18

maine lobster, nueske's canadian bacon, poached egg, hollandaise, breakfast potatoes

SIDES

6

2 Eggs Any Style

Breakfast Potatoes

Spanish Chorizo

Nueskie's Thick Cut Smoked Bacon

Turkey Bacon

Neuskie's Canadian Bacon





BEVERAGES 2019

EYE OPENERS 16

HOUSE MADE BLOODY MARY

BELLINI

mionetto prosecco, peach puree

BREAKFAST MARTINI

plymouth gin, cointreau, fresh lemon juice, orange marmalade

BLOOD ORANGE MIMOSA

faire le fête brut crémant, blood oranges

MODERN IRISH COFFEE

teelings, baileys, coffee

MEXICAN COFFEE

tequila, kahlua, coffee

NON-ALCOHOLIC REFRESHERS 12

NOgroni

seedlip spice 94, NA aperitif,
NA vermouth



NO BOOZE CRUZ

seedlip spice 94, falernum #9, peach puree,
passion fruit, grapefruit

TRIP THE LIGHT FANDANGO

seedlip spice 94, fresh ginger, juiced apples

HOW SOON IS NOW?

seedlip garden, blackberry fassionola shrub,
cinnamon, orange, lime

CAPRESE MOJITO

seedlip garden, seltzer, lime, basil

JUICES 8

pressed juicery®

Cold Pressed By the Bottle

SPICY ROOTS

apple, beet, ginger, lemon

SWEET GREENS

kale, spinach, romaine, parsley,
cucumber, celery, apple, lemon

ORANGE TURMERIC

orange, turmeric, fuji apple, lemon

alain milliat

JUS DE DEGUSTATION

Alain Milliat Bottled Juice Selection

Strawberry

Mango

Cox Apple

Tomato

COFFEE SELECTIONS

Caffe Umbria Dark Roast Drip
Coffee 5

Regular or Decaffeinated

Caffe Umbria Espresso

Single shot 5 / Double Shot 8

Cappuccino 6

Café Latte 6

Housemade Hot Chocolate 6

TEA SELECTIONS

Forte Blends Loose Tea 5

Earl Grey

Citrus Mint

Sencha Green

English Breakfast

Chamomile Citron

BOTTLED WATER

STILL

Evian (330ml) 5

Evian (750ml) 9

Kōpū (680ml) 9

SPARKLING

San Pellegrino (250ml) 5

San Pellegrino (750ml) 9

Kōpū (680ml) 9