

GRILL
OVERLOOK
 BRUNCH

HEALTHY START

- SIGNATURE COCONUT AND BANANA OATMEAL**
 toasted coconut, fresh banana
- GREEN JUICE CLEANSER**
 apple, romaine, spinach, kale, ginger, lime, cilantro
- RUBY RED KICKSTART JUICE**
 cucumber, beet, carrot, tomato, lemon, jalapeno, tumeric
- BRAZILIAN ACAI BOWL**
 acai, almond granola, banana, berries, coconut chips
- FRESH BERRY TOAST**
 lavender almond ricotta, assorted berries, honey, basil
- SEASONAL FRESH FRUITS**
 golden maple yogurt

BREAKFAST SPECIALTIES

- EGGS YOUR WAY***
 two eggs any style, choice of honey cured bacon
 sausage patties or chicken sausage
 served with breakfast potatoes and country toast
- OVERLOOK OMELET**
 honey cured bacon, tomato, avocado, jack cheese
 served with breakfast potatoes and country toast
- EGG WHITE OMELET**
 tomato, mozzarella, fresh basil
 served with assorted fresh fruits
- TRADITIONAL EGGS BENEDICT***
 poached eggs, canadian bacon, hollandaise
 toasted english muffin, served with breakfast potatoes
- AVOCADO TOAST BENEDICT***
 avocado spread, roasted tomato, poached eggs,
 hollandaise sauce. served with breakfast potatoes
- WHITE CHOCOLATE BRIOCHE FRENCH TOAST**
 caramelized peaches, raspberry sauce, pecans, mint
- CLASSIC BELGIAN LIEGE WAFFLE**
 red berries, honey mascarpone cream
- BREAKFAST SANDWICH***
 turkey chorizo sausage, fried egg, smoked gouda,
 avocado spread, jalapeno aioli, on an onion roll
 served with breakfast potatoes
- BREAKFAST BURRITO***
 marinated skirt steak, scrambled eggs
 crispy potato, avocado, jack cheese, chipotle crema
 served with breakfast potatoes

*our food is made with fresh ingredients, however: consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

SHAREABLES

- \$10 **TABLESIDE GUACAMOLE** \$16
 served with corn tortilla chips add salsa \$5
- \$9 **CILANTRO AND JALAPENO HUMMUS** \$9
 served with warm pita or vegetable crudites
- \$9 **SPICY BLUE CRAB LETTUCE WRAPS** \$14
 fresh herbs, crispy garlic
- \$15 **GRILLED CORN EMPANADAS** \$12
 poblano peppers, jack cheese, sweet corn crema
- \$14 **STRIPED BASS CEVICHE*** \$15
 fresh lime, tomatillo, mango, avocado, corn tortilla chips

SALADS AND BOWLS

- DETOX GREEN BOWL** \$12
 quinoa, baby kale, apple, dried cranberries, broccoli
 avocado, cilantro maple dressing
- BIG EYE TUNA POKE BOWL*** \$18
 wakame salad, sushi rice, avocado, edamame
 pickled vegetables, chili threads
- HEALTHY BROWN RICE BOWL** \$13
 gochujang marinated vegetables, pickled ginger
 mint yogurt dressing
- ORGANIC STRAWBERRY & ENDIVE SALAD** \$16
 pecans, goat cheese, grilled hearts of palm
 balsamic raspberry vinaigrette
- \$17 **CAESAR SALAD*** \$12
 romaine lettuce, parmesan cheese, brioche croutons
 creamy caesar dressing
- \$16 **ADD ANY OF THE FOLLOWING TO YOUR SALAD**
 chicken \$6 Mahi Mahi \$10 shrimp \$8

FAVORITES

- SIGNATURE FISH TACOS** \$16
 crispy corn tortilla shells, smoked jalapeno aioli, salsa
- CHICKEN CLUB** \$17
 honey cured bacon, butter lettuce, sliced tomato, bacon aioli,
 ciabatta bread, served with french fries
- BLACKENED MAHI MAHI SANDWICH** \$18
 caribbean chili-lime mango slaw, toasted focaccia bread
 served with french fries
- OG BURGER*** \$17
 6 oz beef patty, aged cheddar, dill pickles, LTO, special sauce,
 sesame brioche bun served with french fries
- BUFFALO STYLE CHICKEN TENDERS** \$15
 celery and carrot sticks, ranch or blue cheese dressing

GRILL
OVERLOOK
 DRINKS

BOTTOMLESS

BLOODY MARY OR MIMOSA WITH ORANGE OR PINEAPPLE JUICE \$25
 1.5 hour limit

SIPPERS

AWKWARD TRUTH \$17
 a spiced margarita with patron silver tequila montelobos mezcal, citrus & grilled pineapple habanero syrup

BOHO CHIC \$17
 a floral spritz with ketel one botanicals grapefruit rose, pink grapefruit, elderflower, strawberry-rhubarb & sparkling rose

NETFLIX & CHILL \$17
 a clarified negroni with hendrick's gin, bitter bianco charaeu, aloe & cucumber and spanish vermouth

STUBBORN MULE \$17
 a moscow mule with ciroc coconut vodka, coconut chai tea, citrus & ginger beer

OBNOXIOUS BLOODY MARY \$17
 chipotle infused stoli vodka, house bloody mary, lemon juice

WINE & BUBBLES

	Glass	Bottle
INDIGENOUS PROSECCO BRUT	\$14	\$55
MASO CANALI PINOT GRIGIO, TRENINO	\$12	\$48
SONOMA CUTRER CHARDONNAY "RUSSIAN RIVERS RANCHES", SONOMA	\$15	\$60
VON BUHL "BONE DRY" ROSE, GERMANY	\$13	\$52
TALBOTT PINOT NOIR "KALI HART" MONTEREY	\$15	\$60

THE WHOLE BOTTLE

ROEDERER ESTATE BRUT ROSÉ, ANDERSON VALLEY	95
PERRIER JOËT "GRAND BRUT" BRUT, EPERNAY	150
VEUVE CLICQUOT "YELLOW LABEL" BRUT, REIMS	180
MOËT & CHANDON "NECTAR IMPERIAL" ROSÉ, EPERNAY	210
CUVÉE DOM PÉRIGNON, EPERNAY	700

SELBACH RIESLING, MOSEL VALLEY	56
SANTA MARGHERITA PINOT GRIGIO, TRENINO/ALTO ADIGE	75
CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH	80
ZD WINES CHARDONNAY, CALIFORNIA	80
CAKEBREAD CELLARS CHARDONNAY, NAPA VALLEY	100

SIDURI PINOT NOIR, WILLAMETTE VALLEY	75
TWOMEY MERLOT, NAPA VALLEY	95
JORDAN CABERNET SAUVIGNON, ALEXANDER VALLEY	150
SILVER OAK CABERNET SAUVIGNON, ALEXANDER VALLEY	195

BEERS

BUD LIGHT	\$9
BUDWEISER	\$9
MICHELOB ULTRA	\$9
STELLA ARTOIS	\$10
MODELO	\$10
CORONA EXTRA	\$10
CORONA PREMIER	\$10
ELYSIAN SPACE DUST IPA	\$10

