

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
- \$18 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

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



GRILL OVERLOOK DRINKS

BOTTOMLESS OPTIONS

BUBBLES	\$22
MIMOSA note 1.5 hour limit	\$20

SIPPERS

AWKWARD TRUTH a spiced margarita with patron silver tequila montelobos mezcal, citrus & grilled pineapple habanero syrup	\$17
BOHO CHIC a floral spritz with ketel one botanicals grapefruit rose, pink grapefruit, elderflower, strawberry-rhubarb & sparkling rose	\$17
NETFLIX & CHILL a clarified negroni with hendrick's gin, bitter bianco charaeu, aloe & cucumber and spanish vermouth	\$17
STUBBORN MULE a moscow mule with ciroc coconut vodka, coconut chai tea, citrus & ginger beer	\$17
OBNOXIOUS BLOODY MARY chipotle infused stoli vodka, house bloody mary, lemon juice	\$17

WINE & BUBBLES

	Glass	Bottle
INDIGENOUS PROSECCO BRUT	\$14	\$55
MASO CANALI PINOT GRIGIO, TRENTINO	\$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

JUICES, COFFEE AND TEA

ORANGE, PINEAPPLE, GRAPEFRUIT, APPLE & TOMATO	\$5
REGULAR COFFEE	\$5
COLD BREW	\$6
ESPRESSO	\$5
DOUBLE ESPRESSO	\$7
LATTE, CAPPUCCINO, MOCHA	\$7
HOT TEA	\$5
PELLEGRINO	\$5
FIJI	\$5 / \$10

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