BREAKFAST
AVAILABLE 7:30AM – 10:30AM

À LA CARTE ITEMS

Chef’s Daily Bakery

Organic Yogurt
Choice of Yogurt or Almond Chia Pudding

Overnight Oats

Breakfast Bagel

Buttermilk Pancakes

Breakfast Sandwich

Two Eggs Any Style
Grilled Squash + Pipérade. Baker’s Bacon.
Choice of Toast: Sourdough, Rye, Whole Wheat or Gluten-Free
Substitute Bacon for Chicken Apple Sausage or Pork Sausage

California Omelet
Choice of Toast: Sourdough, Rye, Whole Wheat or Gluten-Free

Vegetable Breakfast Burrito
BEVERAGES

BREAKFAST COCKTAILS

Bloody Mary  $21
Ketel One. Bloody Mary Mix.

‘Green’Living  $21

Mar-Mosa  $21
Sparkling Wine. Fresh-Squeezed Orange Juice.

CRAFT BEERS

Alvarado Street ‘Monterey Beer’  12oz | $14
Locals’ Lager. Monterey, CA

Moonlight Brewing Co. ‘Working For Tips’  16oz | $16
Redwood Ale. Santa Rosa, CA.

Stone IPA  16oz | $14
West Coast IPA. Escondido, CA.

Russian River Brewing ‘Pliny the Elder’  17oz | $16
Double India Pale Ale. Santa Rosa, CA.

Athletic ‘Run Wild’  12oz | $12
Non-Alcoholic IPA. San Diego, CA.

Athletic ‘Run Upside Dawn’  12oz | $12
Non-Alcoholic Golden Ale. San Diego, CA.

WINE SELECTIONS BY THE GLASS

Sparkling Rosé  N.V. | $20
Raventós i Blanc ‘de Nit.’ Conca del Riu Anoia, SP.

Champagne  N.V. | $28
André Clouet ‘Grand Reserve.’ Champagne, FR.

Chardonnay  2018 | $25
Failla ‘Post Ranch Inn - Luci’s Cuvée.’ Sonoma Coast, CA.

Still Rosé  2021 | $16
Dom. du Dragon ‘Grand Cuvée.’ Côtes de Provence, FR.

JUICES, MILKS, & TEAS

Fresh Pressed Orange.


Cold Pressed Apple  Gizdich Ranch. Watsonville, CA.


Milk Selections

Heirloom Organic Tea  Five Mountains. San Francisco, CA.