

Nourish

Balanced Nutrition + Deliciousness

Vegetable Omelet* (V, GF)

Cage-free eggs, spinach, roasted red peppers, tomatoes, fontina & parmesan cheese - 368 cal
Optional: *Add turkey sausage or pork bacon +2
Served with choice of one side

Egg White Brioche*

Cage-free egg whites, turkey sausage, fontina cheese with spicy aioli on a brioche bun - 360 cal
Served with choice of one side

Avocado Toast (V)

Avocado, everything seasoned bread, roasted tomatoes, arugula, & parmesan cheese - 598 cal
Optional: *Add an egg +2

Classic Oatmeal (V, GF)

Oatmeal served with brown sugar, walnuts, & seasonal berries - 290 cal

Crave

Classic Favorites with a Modern Twist

18	Two Eggs Your Way*	22
	Two fresh cage-free eggs, pork bacon or turkey sausage, toast - 640 cal Served with choice of one side	
18	Western Poblano Omelet* (GF)	18
	Cage-free eggs, roasted poblano peppers, onions, bacon, salsa, & cheddar cheese - 377 cal Served with choice of one side	
17	Bacon, Egg & Cheese Biscuit*	20
	Bacon, over-easy egg, & cheddar cheese on a biscuit - 696 cal Served with choice of one side	
17	Steak & Egg Bowl* (GF)	25
	Hand-sliced flank steak with roasted fingerling potatoes, blend of cheddar cheese, over-easy egg, Hollandaise sauce, & chives - 788 cal	
	Belgian Waffle (V)	16
	Belgian waffle with a honey citrus syrup, oranges, fresh berries, & Greek yogurt - 704 cal	
	Toast & Muffins	4
	Ask your server for today's selection	

Sides

Roasted Fingerling Potatoes (V, GF) - 144 cal	7
Fresh Fruit (V, GF) - 65 cal	6
Breakfast Salad (V, GF) - 59 cal	6

Beverages

Freshed Brewed Coffee	4
Hot Tea	4
Premium Orange Juice	3

GF - Gluten-Free

V - Vegetarian

Angus Beef Burger*	15
Angus beef, cheddar cheese, caramelized onions, pickles & spicy garlic aioli on seasoned bun served with kettle chips	
Chicken Sandwich*	15
Grilled chicken breast, romaine lettuce, tomato, caramelized onion aioli on brioche bun served with chips	
Caesar Salad	13
Romaine lettuce, croutons, parmesan, Caesar dressing Add chicken +5	
Shishito Peppers (GF)	12
Blistered seasoned shishito peppers with an Asian Soy glaze	
Guacamole	11
Smashed avocados, fresh tomatoes, pepitas & serrano peppers served with blue corn chips	
Roasted Chicken Wings* (GF)	15
Roasted Chicken Wings with a honey barbecue or buffalo sauce served with buttermilk ranch	
Parmesan Truffle Fries* (GF)	12
Waffle fries, tossed with parmesan, truffle oil & chives served with a garlic aioli	
Dessert	9
Ask your server for today's selection	

Sake Infused Cocktails

Modern cocktails with a Sake twist!

Sake-to-me-Margarita	13
Sake, Lime, Agave, Hibiscus Chile Lime Salt	
New Old Fashioned	13
Sake, Zero Proof Bourbon, Simple Bitters	
Lycheetini	13
Sake, Lychee, Lime	
Pomegranate Mule	12
Sake, Pomegranate, Simple, Ginger Beer	

GF - Gluten-Free

V - Vegetarian

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

Bottles & Cans 7

Blue Moon
Brooklyn Brewery Lager
Brooklyn Brewery IPA
Bud Light
Corona Extra
Dogfish Head IPA
White Claw Hard Seltzer
Becks' (non-alcoholic)
Kona

Guinness
Heineken
Leffe Blonde
Michelob Ultra
Miller Lite
Modelo
Stella Artois
Voodoo Ranger

Draft 8

Samuel Adams Seasonal

Blue Point Toasted Lager

Wine 8

White

Chardonnay
Moscato
Pinot Grigio
Prosecco
Sauvignon Blanc
Sweet Riesling

Red

Cabernet Sauvignon
Malbec
Merlot
Pinot Noir

Rosé

Sparkling
Rose

Happy Hour from 5pm - 7pm*