

WEEKEND BRUNCH

THE KITCHEN

SATURDAY & SUNDAY: 7 AM - 3 PM

BREAKFAST STAPLES

CORNED BEEF HASH*

Two Poached Eggs, Breakfast Potatoes, Red Onions, Red and Green Bell Peppers, Spinach, Tomatoes, Hollandaise, Scallions, Served with Sourdough Toast 13

GREEK BREAKFAST*

Two Poached Eggs, Herbed Chicken, Kidney Beans, Garbanzo Beans, Artichokes, Baby Arugula, White Wine Parmesan Sauce, Served with Wheat Toast 10

BREAKFAST MIGAS

Chorizo, Scrambled Eggs, Fire-roasted Salsa, Avocado, Pico de Gallo, Feta Cheese, Cilantro, Corn Tortilla 11

FAV AVOCADO TOAST

Lemon Pepper, Two Fried Eggs, Tomatoes 12
Ⓢ add Chicken Apple Sausage 2

TEXAS BREAKFAST

Two Eggs Your Way, Three Pancakes, Two Breakfast Sausages, Two Slices of Bacon, Breakfast Potatoes, Fire-roasted Salsa, Served with Toast 15.5
Ⓢ sub Cinnamon Roll Pancakes 1.5

FAV SOUTHWEST STEAK & EGGS*

Chipotle Tenderloin Tips, Two Eggs Your Way, Pico de Gallo, Breakfast Potatoes, White Cheddar, Lemon Pepper Avocado, Served with Choice of Warm Flour or Corn Tortillas 14
Ⓢ add Ice-cold Draft IPA \$1 Off Retail Price

KITCHEN CLASSIC*

Two Eggs Your Way, Choice of Bread, Breakfast Potatoes, Choice of Ham, Bacon or Sausage 9

YOGURT PARFAIT Ⓢ

Greek Yogurt, Fresh and Dried Berries, Flax Seed Granola, Peanuts, Honey Drizzle 7

SEASONAL FRUIT CUP Ⓢ Ⓢ

Fresh Melons, Pineapples and Berries 6

BREAKFAST SANDWICHES

CROISSANT BACON & EGG

Bacon, Scrambled Eggs, Swiss 9

BREAKFAST TACO

Chorizo, Scrambled Eggs, Cheddar, Cilantro, Choice of Flour or Corn Tortilla 3.5

FAV BREAKFAST BURRITO

Scrambled Eggs, Caramelized Onions, Cheddar, Choice of Ham, Bacon or Sausage 8

BREAKFAST SIDES

- BREAKFAST SAUSAGE 3 Ⓢ
- CHICKEN APPLE SAUSAGE 4 Ⓢ
- HAM SLICE 3.5 Ⓢ
- BUTTERMILK PANCAKE 3.5
- CHOCOLATE CHIP PANCAKE 4
- BLUEBERRY PANCAKE 4
- APPLEWOOD SMOKED BACON 3 Ⓢ
- BREAKFAST POTATOES 2.75
- TOAST 2
- FRENCH TOAST 5
- ENGLISH MUFFIN 2
- TWO EGGS 2.5 Ⓢ
- SIDE OF FRUIT 3.25 Ⓢ

KIDS 12 & UNDER

With fresh-cut fruit or skinny fries, soda or milk.

RED, WHITE OR MAC

Elbow Noodle, Choose from House-made Alfredo White Sauce, Marinara Red Sauce or Cheese Sauce 7

CHEESE QUESADILLA

Cheddar and Mozzarella 7

GRILLED CHEESE SANDWICH

Brioche, American Cheese 7

KID'S BURGER

Plain Burger, Brioche Bun 7

TENDER TRIO

Three All-natural Chicken Tenders 9

BENEDICTS

CLASSIC HAM & CHEESE BENEDICT*

Two Poached Eggs, White Cheddar, House-made Hollandaise, English Muffin, Served with Breakfast Potatoes 11
Ⓢ sub House-made Truffle Hollandaise 1.5

LOBSTER TOSTADA BENEDICT*

Two Poached Eggs, House-made Miso Hollandaise, Miso Slaw, Lemon Pepper Avocado, Mangoes, Tomatoes, Cilantro, Served with a Side of Fruit 17

AVOCADO BACON MELT BENEDICT*

Two Poached Eggs, Avocado, Maple Black Pepper Bacon, Smoked Gouda, English Muffin, House-made Hollandaise, Served with Breakfast Potatoes 13

THREE-EGG OMELETS

With house-made fire-roasted salsa. Egg whites available 1

AVOCADO & GOAT CHEESE OMELET

Oven Roasted Cherry Tomatoes, Wheat Toast 13

FLORENTINE OMELET

Spinach, Bacon, Baby Swiss, Served with Toast and House-made Preserves 8.5

FAV THE MEAL PLAN OMELET Ⓢ

Open-faced Omelet with Cajun Turkey Breast, Egg Whites, Black Beans, Grilled Asparagus, Tomatoes, Scallions, Cilantro, Served with Corn Tortillas 10
Ⓢ add Lemon Pepper Avocado 1.5

MORNING STEAK OMELET

H1 Rub, Grilled Asparagus, Cilantro, House-made Hollandaise, Pico de Gallo, Served with Toast and House-made Preserves 16
Ⓢ add Ice-cold Draft IPA \$1 Off Retail Price

FROM THE GRIDDLE

Made from scratch. Whipped syrup available 1.5

FAV CINNAMON ROLL PANCAKES Ⓢ

Whipped Cream Cheese Icing, Whipped Maple Syrup 11

BUTTERMILK PANCAKES Ⓢ

Maple Syrup, Maple Butter, Powdered Sugar 9
Add: Blueberries 2; Chocolate Chips 2
Ⓢ sub Whipped Maple Syrup 1

FAV OATMEAL GRIDDLE CAKE Ⓢ Ⓢ

Fresh Strawberries, Maple Syrup, Powdered Sugar 7.25
Ⓢ sub Whipped Maple Syrup 1

FRIED CHICKEN & WAFFLE*

Two Over Easy Eggs, Maple Syrup, Powdered Sugar 13
Ⓢ add Bacon Jam 1.5
Ⓢ sub Whipped Maple Syrup 1

FAV BANANAS FOSTER TEXAS-CUT FRENCH TOAST Ⓢ

Brûléed Banana, Fresh Blueberries, Whipped Maple Syrup, Powdered Sugar, Mint 13

SMOOTHIES • 5

ADD PROTEIN POWDER .50

FLAVORS

STAWBERRY BANANA

Almond milk, strawberries, bananas, Greek yogurt, organic maple syrup

KING'S SMOOTHIE

Almond milk, banana, chocolate syrup, peanut butter, local honey

MANGOBERRY

Almond milk, strawberries, mangos, Greek yogurt, organic maple syrup

Ⓢ CHEF IT UP Ⓢ VEGETARIAN Ⓢ V VEGAN Ⓢ GF GLUTEN FRIENDLY

*Our kitchen is NOT gluten-free and cross-contact may occur.

Some dishes may contain nuts, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness. Please let us know of any food allergies. Substitutions may require additional charges.

COFFEE CLASSICS

	12 oz.	16 oz.	24 oz.
BREW OF THE DAY	2.50	2.99	
SIGNATURE COLD BREW		2.50	2.99
CAFE AU LAIT	2.75	3.50	
AMERICANO	2.29	2.99	
LATTE	2.99	3.75	
CAPPUCCINO	2.99	3.75	
HOT CHOCOLATE	2.50	3.25	
TRADITIONAL MACCHIATO		single 1.79	double 2.25
ESPRESSO		1.79	2.50
		12 oz.	16 oz.
MOCHA		3.50	4.25
MATCHA TEA LATTE		2.99	3.75
CHAI TEA LATTE		2.99	3.75
CAFECITO		3.25	3.99
CARAMEL MACHIATO		3.50	4.25

ADD ON

BREVE OR SYRUP	.49	EXTRA ESPRESSO SHOT	.79
ALMOND OR OAK MILK	1.00	WHIPPED CREAM	.29

BREWED TEA

	12 oz.	16 oz.	24 oz.
SPECIALTY ICED TEA			2.79
WHOLE LEAF HOT TEA	2.50	2.99	
HOT TEA LATTE		2.99	3.50
TEA FLAVORS:	Earl Grey, English Breakfast, Jasmine Green, Wow Mint & More		

FRESH-SQUEEZED

ORANGE JUICE 4.99/16oz

BRUNCH DRINKS

HOUSE-MADE MIMOSA

TROPICAL MIMOSA

Passion Fruit Purée, Fresh-squeezed Orange Juice and Grapefruit Juice, Cava Sparkling Wine, Pineapple Wedge Garnish 7

PRICKLY PEAR BASIL MIMOSA

House-made Basil Syrup, Pear Purée, Cava Sparkling Wine, Fresh Strawberry Garnish 7

MANGO LIME MIMOSA

Mango Purée, Fresh-squeezed Lime Juice, Cava Sparkling Wine, Lime Slice Garnish 8

TRY ALL THREE WITH OUR MIMOSA FLIGHT 18.00

TRADITIONAL MIMOSA

Your Choice of Fresh-squeezed Orange Juice or Grapefruit Juice, Cava Sparkling Wine 6.50

SIGNATURE BLOODY MARY

House-made Bloody Mary Mix, Dry Sake, Celery Salt Rim, Garnished with Cucumber, Queen Olives, Grape Tomatoes 7.50

WEEKEND BRUNCH

THE KITCHEN

SATURDAY & SUNDAY: 7 AM - 3 PM

BEGINNINGS

NEW TRUFFLE MAC & CHEESE GRATIN
Elbow Noodles, Aged Cheddar Cheese, Parmesan Breadcrumbs 6

NEW VIETNAMESE CHICKEN WINGS
Soy Caramel, Crispy Garlic, Mint, Scallions, Sesame, Lime, Peanuts 9

ONION RING TOWER
Apricot Barbecue Sauce, Miso Aioli, Sriracha Ketchup 8

LOBSTER TOSTADA
Miso Slaw, Lemon Pepper Avocado, Mangoes, Tomatoes, Cilantro 17

DEVILED EGGS (GF)
Bacon Jam, Candied Jalapeños, Chives 6

CRISPY CAULIFLOWER (P)
Harissa Aioli, Tomatoes, Peanuts, Scallions, Mint 6

CRISPY BRUSSELS SPROUTS
Soy Caramel, Parmesan, Scallions 6

HEALTHY INSPIRATIONS

AVOCADO TOAST
Lemon Pepper, Two Fried Eggs, Tomatoes 11
(P) add Chicken Apple Sausage 2 **(GF)** substitute gluten-free bread

THAI PEANUT CHICKEN WRAP
Sliced Chicken, Cabbage Slaw, Roasted Red Bell Peppers, Red Onions, Tomatoes, Peanuts, Scallions, Cilantro, Mint, Spinach Tortilla, Thai Peanut Dressing 12
(P) sub Grilled Tenderloin Tips* 2

CHICKEN & RICE BOWL (GF)
Peanut Chicken, Italian Black Rice, Garbanzo Beans, Lemon Pepper Avocado, Tomatoes, Spicy Cucumbers, Mangoes, Hard Boiled Egg, Smashed Sweet Potatoes 14
(P) sub Scottish Salmon Fillet* 5

NEW STEAK BOWL
Tenderloin Tips, Balsamic Mushroom Farro, Lemon Pepper Avocado, Artichokes, Roasted Red Bell Pepper, Caramelized Onions, Salsa Verde, Scallions, Sunflower Seeds 15

NEW SALMON BOWL (GF)
Oak-grilled Salmon, Ancient Grain Tabbouleh, Grilled Hearts of Palm, Roasted Cherry Tomatoes, Almonds, Kidney Beans, Romesco Sauce 15

NEW SOFT TOFU BOWL (GF) (V)
Sake Miso Marinated Tofu, Italian Black Rice, Snap Peas, Yukon Potato, Crispy Garlic, Radish 12

SOUP OF THE DAY

Please Ask for Today's Selection

SALADS

CAESAR SALAD
Cajun Chicken Breast, Romaine, Parmesan Cheese, Croutons, Caesar Dressing 13

NEW BLACKENED SALMON SALAD
Baby Spinach, Arugula, Walnuts, Granny Smith Apple, Roasted Cherry Tomatoes, Pickled Onions, Strawberries, Strawberry Balsamic Vinaigrette 17

MIXED GREENS SALAD
Mixed Greens, Sun-dried Tomatoes, Cherry Tomatoes, Cucumbers, Artichokes, Croutons, Parmesan Cheese, Balsamic Vinaigrette 11
(P) add Oak-grilled Chicken Breast 3

GRILLED CHICKEN ASIAN SALAD (GF)
Oak-grilled Chicken Breast, Arugula, Cabbage, Mixed Greens, Edamame, Carrots, Mandarin Oranges, Black Beans, Chopped Peanuts, Thai Peanut Dressing 13

STEAK SALAD (GF)
Tenderloin Tips, Kale, Heart of Palm, Dried Cranberries, Roasted Red Bell Peppers, Goat Cheese, Sunflower Seeds, Sun-dried Tomato Dressing 19

KITCHEN PLATES

All plates served with artisan baguette. Gluten Free Bread Available. Add a side salad or soup 2.

GREEK CHICKEN
Garbanzo Beans, Kidney Beans, Steamed Broccoli, Artichokes, Tomatoes, Scallions, Capers, Mashed Potatoes, Lemon Parmesan Sauce, Fresh Basil 15
(P) add Bacon 1.5 **(GF)** substitute gluten-free bread

LOBSTER TRUFFLE PASTA
Fettuccine, Parmesan Gratin, Scallions, Bread Crumbs 26

SLOW-BRAISED & OAK-GRILLED BABY BACK RIBS
House-made Rub, Apricot Barbecue Sauce, Mangoes, Creamed Corn, Smashed Sweet Potatoes 16
(GF) substitute gluten-free bread

QUESADILLA
Southwest Seasoning, Mozzarella, Cheddar, Lemon Pepper Avocado, Sour Cream, Pico de Gallo, Skinny Fries
Chicken 12 | Steak* 14

NEW BLACKENED RED FISH
Italian Black Rice, Tomatoes, Crispy Arugula, Crispy Garlic, White Wine Parmesan Cream Sauce 18

BOLOGNESE PASTA
Italian Sausage and Beef Red Sauce, Pappardelle, Parmesan Butter, Fines Herbs 13

OAK-GRILLED SCOTTISH SALMON*
Sriracha Barbecue Sauce, Smashed Sweet Potatoes, Grilled Asparagus, Cilantro 18
(GF) substitute gluten-free bread

BLACKENED CHICKEN ALFREDO
Fettuccine, House-made Alfredo Sauce, Red Onions, Tomatoes, Fresh Basil 15

FRIED CHICKEN & WAFFLE*
Two Over Easy Eggs, Bacon Jam, Maple Syrup, Powdered Sugar 14.5

SIDE SHOWS

ON THE HEALTHY SIDE

NEW BUTTERNUT SQUASH 6 (GF)
STEAMED BROCCOLI 3 (V)
GRILLED ASPARAGUS 4.5 (V)
ITALIAN BLACK RICE 3.5 (V)
MIXED GREENS SIDE SALAD 5

OTHER SIDE SHOWS

CREAMED CORN 4.5 (GF)
MAC & CHEESE 3
SMASHED SWEET POTATOES 3 (GF) (V)
MASHED POTATOES 3
HERBED SWEET POTATO FRIES 3.5
PARMESAN TRUFFLE FRIES 3.5
SKINNY FRIES 3
ONION RINGS 5

FIRE IT UP

Live oak-grilled proteins with a choice of rub, sauce and two sides.

CHOOSE A PROTEIN

NEW BLACKENED RED FISH* 7 OZ. 18
SCOTTISH SALMON* 6 OZ. 18
STEAK OF THE DAY MP
ANGUS FILLET 6 OZ. 27
CHICKEN BREAST 8 OZ. 14

RUB

H1 STEAK RUB,
SOUTHWEST,
CREOLE,
HERBS DE PROVENCE,
LEMON PEPPER,
BLACK PEPPER

SAUCE

H1 STEAK SAUCE,
APRICOT BARBECUE,
BEURRE BLANC,
CHIPOTLE BUTTER,
GINGER SOY,
HOUSE-MADE
HOLLANDAISE

& CHOOSE TWO SIDES FROM ABOVE

BURGERS

Served with skinny fries. Substitute soup or side salad 2. Gluten-free bread available upon request.

COWBOY*
Our proprietary Gyulais Black Wagyu & Charolais Ground Beef Patty, White Cheddar, Yellow Cheddar, Avocado, Bacon, Mixed Greens, Jalapeños, Onions, Tomatoes, Dill Pickles, Brioche Bun 14

NEW VINDALOO
Gyulais Black Wagyu & Charolais Ground Beef Patty, Pickled Onions, Scallions, Vindaloo BBQ Sauce, Brioche Bun 13

THE AMERICAN*
Gyulais Black Wagyu & Charolais Ground Beef Patty, American Cheese, Red Onions, Dill Pickles, Brioche Bun 13
(P) add Bacon Jam & Fried Egg 2.5

THE RUSSIAN (P)
Beyond Meat® Patty, White Cheddar, House-made Russian Dressing, Baby Spinach, Brioche Bun 13.5

HANDHELDS

Served with skinny fries. Substitute soup or side salad 2. Gluten-free bread available upon request.

CUBAN
Roasted Pork, Applewood Smoked Ham, Grilled Pineapple, Baby Swiss, Dill Pickles, Basil Pesto, Ciabatta Bun 12

SIGNATURE FRIED CHICKEN
Honey Mustard Barbecue Sauce, Dill Pickles, Brioche Bun 12
(P) add Bacon Jam and Fried Egg 2.5

REUBEN
Corned Beef, Baby Swiss, House-made Sauerkraut, House-made Russian Dressing, Marbled Rye 13

TURKEY CLUB
Bacon, Lettuce, Tomatoes, Avocado, Onions, Chipotle Mayo, Toasted Sourdough 12.5

CHEF-INSPIRED TACOS

Served with side salad.

CRISPY MAHI MAHI TACOS
Asian Slaw, Avocado, Tomatoes, Cilantro, Wasabi Aioli, Corn Tortillas 13

PORK CARNITAS TACOS (GF)
Mozzarella, Avocado, Grilled Onions and Jalapeños, Scallions, Cilantro, Pico de Gallo, Fresh Lime, Corn Tortillas 12

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(P) CHEF IT UP **(V)** VEGETARIAN **(V)** VEGAN **(GF)** GLUTEN FRIENDLY