

THE KITCHEN

FROM THE GRIDDLE

BUTTERMILK PANCAKES **V**

Maple syrup, maple butter, powdered sugar 12.5
+ add: blueberries 2; chocolate chips 2; sub whipped maple syrup 1

OATMEAL GRIDDLE CAKE **V GF**

Fresh strawberries, maple syrup, powdered sugar 11
+ sub whipped maple syrup 1

FRIED CHICKEN & WAFFLE

Two over easy eggs, maple syrup, bacon jam, powdered sugar 18
+ sub whipped maple syrup 1

BANANAS FOSTER TEXAS-CUT FRENCH TOAST **V**

Brûléed banana, fresh blueberries, whipped maple syrup, powdered sugar, mint 14

CINNAMON ROLL PANCAKES **V**

Cinnamon roll filling, whipped cream cheese icing, whipped maple syrup, powdered sugar 14

3-EGG OMELETS

With house-made fire-roasted salsa. Egg whites available \$2

HAM & CHEESE OMELET

Cheddar, scallions, tomatoes, candied jalapeños, served with toast 14.5

RANCHERO STEAK OMELET

Tenderloin tips, black beans, cilantro, jalapeño, grilled corn, cheddar, pico de gallo, served with toast 17

AVOCADO & GOAT CHEESE OMELET

Oven roasted cherry tomatoes, wheat toast 14.5

FLORENTINE OMELET

Spinach, bacon, baby Swiss, served with toast 14.5

BENEDICTS

LOBSTER TOSTADA BENEDICT

Two poached eggs, house-made miso hollandaise, miso slaw, lemon pepper avocado, mangoes, tomatoes, cilantro, served with a side of fruit 26

CLASSIC HAM & CHEESE BENEDICT

Two poached eggs, white cheddar, house-made hollandaise, English muffin, served with breakfast potatoes 15 | sub house-made truffle hollandaise 1.5

AVOCADO BACON MELT BENEDICT

Two poached eggs, avocado, bacon, smoked Gouda, English muffin, house-made hollandaise, served with breakfast potatoes 16

BREAKFAST SANDWICHES

CROISSANT BACON & EGG

Bacon, scrambled eggs, Swiss 12.5

BREAKFAST TACO

Chorizo, scrambled eggs, cheddar, cilantro, choice of flour or corn tortilla 5

BREAKFAST BURRITO

Scrambled eggs, caramelized onions, cheddar, choice of ham, bacon or sausage 13

BREAKFAST STAPLES

TEXAS BREAKFAST

Two eggs your way, three pancakes, two breakfast sausages, two slices of bacon, breakfast potatoes, fire-roasted salsa, served with toast 18.50

+ sub cinnamon roll pancakes 1.50

PASTRAMI HASH

Two poached eggs, breakfast potatoes, red onions, red and green bell peppers, spinach, tomatoes, hollandaise, scallions, served with sourdough toast 17

KITCHEN CLASSIC

Two eggs your way, choice of bread, breakfast potatoes, choice of ham, bacon or sausage 14.5

AVOCADO TOAST **V**

Lemon pepper, two fried eggs, tomatoes 14.5

+ add chicken apple sausage 2

YOGURT PARFAIT **V**

Greek yogurt, fresh and dried berries, flax seed granola, peanuts, honey drizzle 11

SOUTHWEST STEAK & EGGS

Tenderloin tips, two eggs your way, breakfast potatoes, pico de gallo, white cheddar, lemon pepper avocado, served with choice of warm flour or corn tortillas 17

GREEK BREAKFAST

Two poached eggs, herbed chicken, kidney beans, garbanzo beans, artichokes, baby arugula, white wine Parmesan sauce, served with wheat toast 16

TEX MEX TOWER

Over easy eggs, crispy corn tortilla, Southwest chicken, harissa aioli, black beans, mozzarella, Parmesan, avocado, pico de gallo, fire-roasted salsa, served with a side of fruit 15.5

LOBSTER TOAST

Scrambled eggs, spinach, lemon pepper, avocado, Parmesan, hollandaise, croissant, served with peach jam 26

SEASONAL FRUIT CUP **V GF**

Fresh melons, pineapples and berries 6

WEEKEND BRUNCH: 7:00 AM - 3 PM

TUESDAY - FRIDAY: 7:00 AM - 10:30 AM

WEEKDAY BREAKFAST

THE KITCHEN

BREAKFAST SIDES

BREAKFAST SAUSAGE 4.25	BREAKFAST POTATOES 3.25
CHICKEN APPLE SAUSAGE 5	TOAST 3
HAM SLICE 4.25	FRENCH TOAST 6
BUTTERMILK PANCAKE 4.5	ENGLISH MUFFIN 3
CHOCOLATE CHIP PANCAKE 5	TWO EGGS 4
BLUEBERRY PANCAKE 5	SIDE OF FRUIT 3.25
APPLEWOOD SMOKED BACON 4.25	



SMOOTHIES

- STRAWBERRY BANANA** (V)
Almond milk, strawberries, bananas, Greek yogurt, organic maple syrup 9
- KING'S SMOOTHIE** (V)
Almond milk, banana, chocolate syrup, peanut butter, local honey 9
- MANGO BERRY** (V)
Almond milk, strawberries, mangoes, Greek yogurt, organic maple syrup 9

COFFEE CLASSICS

	12 oz.	16 oz.	24 oz.
BREW OF THE DAY	2.90	3.25	
SIGNATURE COLD BREW		3.50	4.50
CAFE AU LAIT	3.25	4.00	
AMERICANO	3.00	3.50	
LATTE	3.50	4.00	
CAPPUCCINO	3.50	4.00	
HOT CHOCOLATE	3.50	4.00	
	single	double	
TRADITIONAL MACCHIATO	2.50	3.00	
ESPRESSO	2.00	2.50	
	12 oz.	16 oz.	
MOCHA	4.25	5.00	
MATCHA TEA LATTE	5.00	6.00	
CHAI TEA LATTE	5.00	6.00	
CAFECITO	4.00	4.75	
CARAMEL MACHIATO	4.25	5.00	

ADD ON

FLAVORED SYRUP .50	EXTRA ESPRESSO SHOT 1.00
ALMOND, OAT, OR BREVE 1.00	WHIPPED CREAM .29

BREWED TEA

	12 oz.	16 oz.	24 oz.
SPECIALTY ICED TEA			3.50
WHOLE LEAF HOT TEA	2.50	3.00	
HOT TEA LATTE	3.50	4.00	

TEA FLAVORS: Earl Grey, English Breakfast, Jasmine Green, Wow Mint & More

FRESH-SQUEEZED

ORANGE JUICE 4.00/12oz 5.00/16oz



*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.