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) (6F)

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

GLUTEN FRIENDLY PANCAKES (V) (GF)

Strawberries, sugar-free syrup 12

BRUNCH 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

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

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

LOBSTER TOAST

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

YOGURT PARFAIT (V)

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

SEASONAL FRUIT CUP (V) (GF)

Fresh melons, pineapples and berries 6

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

BREAKFAST SAUSAGE 4.25

CHICKEN APPLE SAUSAGE 5

BUTTERMILK PANCAKE 4.5

CHOCOLATE CHIP PANCAKE 5

AVOCADO & GOAT CHEESE OMELET

Oven roasted cherry tomatoes, wheat toast 14.5

FLORENTINE OMFLET

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

BRUNCH SIDE SHOWS

BLUFBERRY PANCAKE 5 APPLEWOOD SMOKED BACON 4.25 **BREAKFAST POTATOES 3.25** TOAST 3

FRENCH TOAST 6 **ENGLISH MUFFIN 3** TWO EGGS 4 SIDE OF FRUIT 3.25

FROZEN DRINKS

HAM SLICE 4.25

FROZEN MARGARITA FLIGHT

ne, Strawberry 18 c, Prickly Pear, Mango Lin

FROZEN MIMOSA FLIGHT

ssic, Tropical, Prickly Pear, Strawberry 18

THE KITCHEN FROZEN MARGARITA

Frozen margarita, lime, lemon, tequila lime black salt 10

FROZEN MIMOSA

Frozen island sunset, sparkling wine, fresh-squeezed orange juice, strawberry & orange garnish 10

BRUNCH DRINKS

Includes our Tropical, Prickly Pear Basil, Mango Lime and Classic mimosas 18

TROPICAL MIMOSA

Blood orange, passion fruit, and pomegranate, sparkling wine, orange wheel garnish 7.50

PRICKLY PEAR BASIL MIMOSA

House-made basil syrup, pear purée, sparkling wine, fresh strawberry garnish 7.50

MANGO LIME MIMOSA

Mango purée, fresh-squeezed lime juice, sparkling wine, lime slice garnish 7.50

TRADITIONAL MIMOSA

Fresh-squeezed orange juice, sparkling wine 7

SIGNATURE BLOODY MARY

House-made bloody mary mix, celery salt rim, garnished with cucumber, queen stuffed olive, grape to matoes $\,8\,$

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

MANGOBERRY (V)

Almond milk, strawberries, mangoes, Greek yogurt, organic maple syrup 9

1207

1607

- COFFEE CLASSICS

	12oz.	16oz.	240z.	
BREW OF THE DAY	2.90	3.25		MOCHA
SIGNATURE COLD BREW		3.50	4.50	MATCHA T
CAFE AU LAIT	3.25	4.00		CHAI TEA I
AMERICANO	3.00	3.50		CAFECITO
LATTE	3.50	4.00		CARAMEL
CAPPUCCINO	3.50	4.00		ADD ON
HOT CHOCOLATE	3.50	4.00		Flavored Syru
	single	double		Almond, Oat, Extra Espress Whipped Crea
TRADITIONAL MACCHIATO	2.50	3.00		
ESPRESS0	2.00	2.50		

-FRESH SQUEEZED-

1207. 1607. ORANGE JUICE 4 00 5.00

	1202.	1002.
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 MACCHIATO	4.25	5.00
ADD ON Flavored Syrup .50 Almond, Oat, or Breve 1.00 Extra Espresso Shot 1.00 Whipped Cream .29		

- BREWED TEA —

	12oz.	16oz.	24oz.
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





(GF) GLUTEN FRIENDLY

WEEKEND BRUNCH

THE KITCHEN

SATURDAY & SUNDAY: 7 AM - 3 PM

BEGINNINGS -

TRUFFLE MAC & CHEESE GRATIN (V)

Elbow noodles, aged cheddar cheese, Parmesan breadcrumbs 9

VIETNAMESE CHICKEN WINGS

Soy caramel, crispy garlic, mint, scallions, sesame, lime, peanuts 13

DEVILED EGGS (F)

Bacon jam, candied jalapeños, chives 8

CRISPY CAULIFLOWER (V)

Harissa aioli, tomatoes, peanuts, scallions, mint 8.5

CRISPY BRUSSELS SPROUTS

Soy caramel, Parmesan, scallions 7

LOBSTER TOSTADA

Miso slaw, lemon pepper avocado, mangoes, tomatoes, cilantro $\,\,$ 23 $\,\,$

SALADS -

CAESAR SALAD

Cajun chicken breast, romaine, Parmesan cheese, croutons, Caesar dressing 15

BLACKENED SALMON SALAD (67)

6oz. Scottish salmon filet, baby spinach, arugula, walnuts, granny smith apple, oven-roasted tomatoes, pickled red onions, strawberries, strawberry balsamic vinaigrette 22

MIXED GREENS SALAD

Oak-grilled chicken breast, mixed greens, sun-dried tomatoes, cherry tomatoes, cucumbers, artichokes, croutons, Parmesan cheese, balsamic vinaigrette 15

THAI CHICKEN SALAD (GF)

Oak-grilled chicken breast, arugula, cabbage, mixed greens, edamame, mandarin oranges, black beans, chopped peanuts, Thai peanut dressing 16.5

- KITCHEN PLATES -

GREEK CHICKEN

Garbanzo beans, kidney beans, steamed broccoli, artichokes, tomatoes, scallions, capers, mashed potatoes, lemon Parmesan sauce, fresh basil, artisan baguette 19

(F) sub gluten-free bread 1

OAK-GRILLED SCOTTISH SALMON*

Sriracha barbecue sauce, smashed sweet potatoes, grilled asparagus, cilantro, artisan baguette 22

(ii) sub gluten-free bread 1

LOBSTER TRUFFLE PASTA

Fettuccine, Parmesan gratin, scallions, bread crumbs, artisan baguette 30

EEF & LAMB BOLOGNESE

Fettuccine, tomato sauce, fine herbs, butter, Parmesan, artisan baguette 18

BLACKENED CHICKEN ALFREDO

Fettuccine, house-made alfredo sauce, red onions, tomatoes, fresh basil, artisan baquette 15.5

BLACKENED REDFISH

6 oz. filet, Italian black rice, tomatoes, crispy arugula, crispy garlic, white wine Parmesan cream sauce, artisan baguette 26 (i) sub gluten-free bread 1

HEALTHY INSPIRATIONS

SESAME CRUSTED AHI TUNA BOWL (F)

Sweet potato noodles, edamame, asparagus, pickled mango, nori, peanuts, miso vinaigrette, sambal aioli 18

STEAK BOWL

Tenderloin tips, balsamic mushroom farro, lemon pepper avocado, artichokes, roasted red bell pepper, caramelized onions, salsa verde, scallions, sunflower seeds 19

CHICKEN & RICE BOWL (F)

Peanut chicken, Italian black rice, garbanzo beans, lemon pepper avocado, tomatoes, spicy cucumbers, mangoes, hard boiled egg, smashed sweet potatoes 17 + sub Scottish salmon filet* 5

SALMON BOWL

Oak-grilled salmon, ancient grain tabbouleh, grilled hearts of palm, oven-roasted tomatoes, almonds, kidney beans, romesco sauce 18

THAI PEANUT CHICKEN WRAP

Sliced chicken, cabbage slaw, roasted red bell peppers, red onions, tomatoes, peanuts, scallions, cilantro, mint, spinach tortilla, side of Thai peanut sauce, sweet potato fries 15 + sub grilled tenderloin tips* 2

AVOCADO TOAST (V)

BURGERS & HANDHELDS -

Gluten free bread available

HANGOVER BURGER

Beef patty, American cheese, over-easy egg, bacon jam, pickled red onions, arugula, crispy garlic, brioche bun, skinny fries 17

SIGNATURE FRIED CHICKEN

Honey mustard barbecue sauce, dill pickles, brioche bun, skinny fries 14

+ add bacon jam and fried egg 2.5

REUBEN

Pastrami, baby Swiss, house-made sauerkraut, house-made Russian dressing, sourdough, skinny fries 15

SOUTHWEST CHICKEN CLUB

Bacon, lettuce, tomatoes, avocado, onions, chipotle mayo, toasted sourdough, skinny fries 14.5

COWBOY BURGER

Beef patty, white cheddar, yellow cheddar, avocado, bacon, mixed greens, grilled onions & jalapeños, tomatoes, dill pickles, brioche bun, skinny fries 16.5

THE AMERICAN BURGER 2.0

Beef patty, American cheese, bacon, lettuce, pickles, red onions, Russian dressing, brioche bun, skinny fries 16.5

THE BEYOND BURGER (V)

Beyond Meat® Patty, white cheddar, house-made Russian dressing, baby spinach, brioche bun, skinny fries 15

CRISPY MAHI MAHI TACOS

Asian slaw, avocado, tomatoes, cilantro, wasabi aioli, corn tortillas, side salad 14

FOR KIDS 12 & UNDER-

Served with skinny fries and fountain soda.

KIDS PASTA (V)

Choose from elbow noodles with cheese or tomato sauce, or fettuccine with house-made alfredo white sauce 9

CHEESE QUESADILLA (V)

Cheddar and mozzarella 9

GRILLED CHEESE SANDWICH $\overline{\mathbb{V}}$

American cheese, brioche 9
KID'S CHEESEBURGFR

American cheese, brioche bun 9

TENDER TRIOThree all-natural chicken tenders 9

OLD FASHIONED MILKSHAKES

DIRTY CHAI

Vanilla ice cream, espresso, cocoa powder, cinnamon stick 8

COOKIES & CREAM

Oreo® cookie ice cream, chocolate syrup, Oreo® cookie crumbles, cocoa powder, Chantilly cream, toasted marshmallow 8

CAMPFIRE

Vanilla ice cream, smores sauce, toasted marshmallow, Chantilly cream, graham cracker crumbles 8

STRAWBERRY

Vanilla ice cream, strawberry puree, Sugar in the Raw, Chantilly cream, fresh strawberry 8

PEANUT BUTTER CUP

Vanilla ice cream, chocolate syrup, peanut butter, Oreo® cookie crumbles, chopped peanuts, mini chocolate chips, Chantilly cream 8

FIRE IT UP

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

CHOOSE A PROTEIN

CERTIFIED ANGUS BEEF RIBEYE 12 0Z. 38 ANGUS BEEF TENDERLOIN 6 0Z. 32 CENTER CUT PORK CHOP 9 0Z. 23 AHI TUNA 6 0Z. 18

SCOTTISH SALMON* 6 OZ. 22 CHICKEN BREAST 8 OZ. 19

REDFISH* 6 OZ. 26

CHOOSE A RUB

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

CHOOSE A SAUCE

ASIAN VINAIGRETTE ROMESCO SAUCE H1 STEAK SAUCE APRICOT BARBECUE BEURRE BLANC CHIPOTLE BUTTER HOLLANDAISE

CHOOSE TWO SIDES

PICK TWO FROM THE SIDE SHOWS BELOW

SIDE SHOWS

CREAMED CORN 4.5 (V) (F) MAC & CHEESE 4 (V) SMASHED SWEET POTATOES 3 (V) (F) MASHED POTATOES 3 (V) (F)

HERBED SWEET POTATO FRIES 3.5 PARMESAN TRUFFLE FRIES 3.5 SKINNY FRIES 3

ON THE HEALTHY SIDE

STEAMED BROCCOLI 4 (V) (F)

GRILLED ASPARAGUS 5 (V) (GF)

ITALIAN BLACK RICE 4 (V) (6F)
MIXED GREENS SIDE SALAD 5 (V) (6F)