

clásicos

BRAISED LAMB EMPANADA 14
yukon potato, gruyere, mixed greens

PUMKIN EMPANADA 12
pumpkin, goat cheese, chimichurri rojo,
mixed greens

CHEDDAR BISCUIT* 9
chorizo gravy, sunny egg, chimichurri

ROASTED CORN PANCAKES 13
warm spiced chocolate

SMOKED LAMB HASH* 16
mint chimichurri, poached eggs

SHORT RIB BENEDICT 14
grilled tomato, sautéed spinach, gruyere,
chorizo gravy

THE BRUNCH BURGER* 18
thick cut bacon, over easy egg

locals

ANCIENT GRAINS 13
avocado, crispy kale, sweet potato,
poached egg

BRULEED CITRUS 11
yogurt, granola clusters, hazelnut

CONTINENTAL BREAKFAST 12
choice of croissant, yogurt,
seasonal fruit bowl

BREAKFAST AMERICANO* 14
two eggs, breakfast papas, bacon

specialty toasts

PROSCIUTTO* 15
aged white cheddar,
poached egg, olive oil

AVOCADO 12
beet, lemon zest

SALMON* 15
crème fraiche, capers,
fried shallots

RICOTTA 11
ricotta, berry jam,
citrus, mint

three-egg omelette* 14

CHOICE OF THREE:

cheddar | swiss | goat cheese | feta
tomatoes | mushrooms | onions | spinach | peppers
bacon | ham | sausage | smoked salmon

café

COFFEE 4

TEA 4

ESPRESSO 3

LATTE 5

CAPPUCCINO 5

FRESH SQUEEZED JUICES 5

GREEN JUICE 8
ginger, apple, kale, celery

libations

BLOODY MARY 10
hangar one vodka,
patagon bloody mix, celery

MICHELADA 12
chuckanut vienna lager,
spiced tomato mix, lime, tajin rim

MIMOSA 12
your choice of juice
cranberry, orange, pineapple, or
grapefruit

CAFÉ MOLE 10
mezcal, mole chile liqueur,
coffee, whipped cream, served hot

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.
A 20% service charge is added to each guest check. At least 18% of the guest check will be shared among the team. 2% will be retained by the hotel to support wages and benefits.