

# BREAKFAST

DECEMBER 31 TO JANUARY 16



## FROM THE GRIDDLE

### Stuffed Pecan-Crusted French Toast

cinnamon challah, sweetened cream cheese, fresh berries, pure maple syrup (please allow 15 min)

\$15.95 full order  
\$10.50 1/2 order

### Buttermilk Cornmeal Griddlecakes

served with pure maple syrup  
\$11.95

### Apple Streusel Griddlecakes

caramelized apples, streusel topping, cinnamon whipped cream, served with pure maple syrup  
\$13.95

### Blueberry + Lemon or Chocolate Chip Griddlecakes

served with pure maple syrup  
\$13.95



## EGGS & MORE

### Housemade Granola

greek yogurt topped with fresh seasonal fruit  
\$11.50 / \*GF, V

### Classic Oatmeal

made with whole milk, brown sugar, butter, milk or half & half, fresh seasonal fruit  
\$10.95 / \*GF, V

### Eggs Your Way

two eggs, choice of bacon, baked ham or chicken-apple sausage, choice of skillet potatoes, jasmine rice or fresh fruit, choice of mini muffin, scone or toast  
\$17.95 / \*GF

### Farmers Breakfast

one buttermilk-cornmeal griddlecake, two eggs, choice of Hobbs’ bacon, baked ham or chicken-apple sausage  
\$17.95

### Prime Rib Hash

Copper Creek prime rib roast, mushrooms, yukon gold potatoes, onions, pan gravy, two eggs, choice of mini muffin, scone or toast  
\$22

### Chicken Okasan Fried Rice

panko-crusted chicken breast, jasmine rice, sugar snap peas, carrots, scallions, soy-oyster sauce, two eggs, fresh fruit  
\$18.50

### Bacon Egg Foo Young

chinese-style frittata, hobbs’ bacon, caramelized onions, bean sprouts, scallions, soy-oyster sauce, jasmine rice  
\$18.50

### BBQ Beef Brisket + Potato Cakes

crispy mashed potato cakes, cheddar, scallions, panko, topped w/ bbq braised brisket, two eggs, mixed organic sonoma greens  
\$20

### Chilaquiles Verdes

housemade tortilla chips simmered in salsa verde, topped w/ marinated shallots, queso fresco, crema, avocado, cilantro, two eggs, spanish rice  
\$17.95 (add chorizo or chicken, \$3.50) / \*GF, V

### Huevos Rancheros

layered corn tortillas, rancheros salsa, sonoma jack, scallions, two eggs, spanish rice, black bean chili  
\$17.95 / \*GF

### Classic Eggs Benedict

poached eggs, canadian bacon, hollandaise, toasted english muffin, choice of skillet potatoes, jasmine rice or fresh fruit  
\$17.95

### Eggs Florentine

poached eggs, sautéed spinach, tomato, hollandaise, toasted english muffin, choice of skillet potatoes, jasmine rice or fresh fruit  
\$17.95 / \*V

### Wild Mushroom + Boursin Omelette

caramelized onions, choice of skillet potatoes, jasmine rice or fresh fruit, choice of mini muffin, scone or toast in, scone or toast  
\$17.95 / \*GF, V

### Denver Scramble

hobbs’ baked ham, sweet peppers, caramelized onions, cheddar, choice of skillet potatoes, jasmine rice or fresh fruit, choice of mini muffin, scone or toast  
\$17.95 / \*GF

### Lo’s Scramble

fresh spinach, tomatoes, mushrooms, caramelized onions, sonoma jack, sour cream, choice of skillet potatoes, jasmine rice or fresh fruit, mini muffin, scone or toast  
\$17.95 / \*GF, V

### BAT Scramble

Hobbs’ bacon, avocado, tomato, sonoma jack, choice of skillet potatoes, jasmine rice or fresh fruit, choice of mini muffin, scone or toast  
\$17.95 / \*GF

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| <div>🔪🔪🔪</div> <div>SIDES<br/>&amp;<br/>ADDITIONS</div> <div>—</div> | Seasonal Fruit<br>\$6.95 cup; \$11.50 plate | One Griddlecake<br>plain, daily special,<br>blueberry-lemon or<br>chocolate chip<br>\$5.95 plain<br>\$6.95 special | Eggs<br>\$4.50 one<br>\$7.50 two  |
|  | Skillet Potatoes<br>\$4.50                  |  |   |
|  | Jasmine or Spanish Rice<br>\$3.95           |  |   |
|  | French Fries<br>\$4.95                      |  |   |
|  |   | Toast or English Muffin<br>\$2.50 (*GF toast \$3.50)   | Side of Meat<br>Hobbs’ baked ham,<br>Hobbs’ bacon or<br>chicken-apple sausage<br>\$6.50 |

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
\*GF Our gluten-free items are prepared in a common kitchen, cross-contact with other food items that contain gluten is possible.  
\*V Vegetarian item.



## COFFEE & TEA

- Peerless Organic House Coffee \$3.95
- Equator Organic Espresso \$3.95
- Cappuccino \$4.50
- Latte (Iced or Hot) \$4.95
- Mocha \$5.25
- Hot Chocolate \$4.25  
topped with housemade whipped cream
- Organic Chai \$5.25
- Matcha Latte \$5.50
- Mighty Leaf Hot Tea \$3.95  
black, green or herbal
- House Iced Tea \$4.25  
blackcurrant blend
- Decaf Ginseng Sport Tea \$4.25
- Arnold Palmer \$4.25



## ADDITIONS

- Shot of Espresso \$1.95
- Shot of Le Monin Syrup \$1  
vanilla, caramel or hazelnut
- Milk Substitute \$1  
soy, almond or oat



## JUICE & SODA

- Fresh-Squeezed Orange Juice \$5.95
- Fresh-Squeezed Grapefruit Juice \$5.95
- Tomato Juice \$5.95
- Apple Juice \$5.95
- Cranberry Juice \$5.95
- Lemonade \$5.95
- Seasonal House Lemonade \$5.95
- La Croix \$2.95  
lime, pampelmousse
- Canned Soda \$2.95  
Coke, Diet Coke, Sprite
- Bottled Mexican Cola \$3.95
- San Pellegrino \$2.95



## PLEASE NOTE



- Water and straws served upon request
- Please alert us to any allergies or dietary needs
- Minimum charge per person is \$8.00
- 20% gratuity added to parties of five or more