



the bistro

Breakfast served until 11am daily

OMELETS

Seafood Omelet | 22

Four perfectly cooked eggs with a mix of shrimp, crab, and lobster garnished with avocado and topped with hollandaise. Served with a side of your choice of fruit or potatoes.

Pesto Veggie Omelet | 15

Mushrooms, spinach, broccolini, cherry tomatoes, mozzarella and pistachio pesto.

Ham and Cheese Omelet | 17

Sliced ham, prosciutto, bacon, Gruyère cheese, cheddar cheese and mozzarella cheese.

CLASSICS

California Eggs Benedict | 17

Grilled ciabatta toast topped with two eggs, sliced tomato, avocado mash and arugula then drizzled with freshly prepared hollandaise sauce. Served with your choice of sliced fruit or breakfast potatoes.

Breakfast Plate | 18

Freshly prepared eggs, served with a choice of apple chicken sausage, chorizo sausage, linguica, soy chorizo or turkey bacon. Includes your choice of a side of pancakes or French toast or toast and a side of breakfast potatoes or fresh fruit.

Two-Pork Chop Breakfast | 28

Brown sugar-brined pork chops grilled and topped with maple bacon jam, drizzled with bourbon maple syrup. Served with home fries.

Pancake Stacks | 16

Options: Chocolate chips, blueberries, white chocolate raspberry.

Dutch Pancakes | 16

Fresh berries and powdered sugar with vanilla bean maple syrup.

Breakfast Sandwich | 16

Ham, scrambled eggs, bacon, avocado mash, cheddar Gruyère cheese on a brioche bun. Served with house-made home fries.

Breakfast Burrito | 16

Chorizo sausage, pico de gallo, avocado mash, eggs, Cotija cheese, green onions and poblano crema. Served with home fries and fresh salsa.

Breakfast Flatbread | 16

White bean hummus, scrambled eggs, cherry tomatoes, bacon, avocado, Parmesan cheese, chili oil and fresh arugula.

CHEF SPECIALTIES

Prime Steak & Eggs

6-oz. Sirloin | 26

6-oz. Filet | 35

14-oz. Ribeye | 42

Served with eggs prepared your way, roasted red peppers, caramelized onion, marinated portobello mushrooms and breakfast potatoes.

Stuffed French Toast and Berries | 17

Two pieces of buttery brioche bread stuffed with sweet mascarpone cheese, topped with berry jubilee, chantilly cream, vanilla bean maple syrup and dusted with powdered sugar.

Loco Moco | 18

Garlic herb rice with carrots and asparagus, topped with a 7oz American Wagyu beef patty. Served with broccolini, two sunny-side eggs and brown mushroom gravy.

Chicken and Waffle Stack | 22

Crispy fried chicken stacked up three high on buttermilk waffles, topped with a sunny-side egg, bacon and bourbon maple syrup.

Beignets | 8

House-made beignets served with house jam, chocolate sauce and powdered sugar.

Monte Cristo Sandwich | 16

French toast, honey-glazed ham, Gruyère cheese topped with house berry jam, powdered sugar and vanilla bean maple syrup.

Big Bear Skillet | 22

Home fries, eggs, bacon, choice of sausage, onions, peppers, cherry tomatoes, broccolini, mushrooms, cheddar cheese and brown gravy.

HEARTY & HEALTHY

Avocado Toast | 12

Grilled ciabatta toast topped with avocado purée, freshly prepared eggs, arugula, Parmesan cheese and crispy bacon pieces.

Southwest Avocado Toast | 16

Ciabatta bread, avocado mash, eggs your way, roasted pasilla, grilled corn, Cotija cheese, poblano crema and cilantro.

Oatmeal | 10

Served with brown sugar, pecans and berries.

Honey Yogurt | 8

Greek yogurt, honey, pecans and seasonal fruit.

Sliced Fruit | 6