

## SMOOTHIES

\$14

## Tropical Green

Pineapple, Banana, Mango,  
Spinach, Coconut Milk

## Chocolate Cherry

Cherry, Dates, Cocoa Powder,  
Vanilla, Coconut Milk

## Almond Butter &amp; Jelly

Strawberry, Banana, Almond Butter,  
Vanilla, Almond Milk

## Golden Milk Tropical

Pineapple, Mango, Banana,  
Ginger, Cinnamon, Black Pepper, Coconut Milk

Add Organic Protein Powder (\$4)

## FLATBREADS

## Breakfast Flatbread . . . . \$20

Creme Fraiche, Mozzarella, Bacon, Red Onion,  
Sunny Side Up Egg, Arugula

## Hen of The Woods . . . . \$22

Mozzarella, Parmesan, Creme Fraiche,  
Fire Roasted Mushrooms

V

## Salami . . . . \$24

Calabrese, Molinari, Roasted Bell Pepper, Red Onion,  
Mozzarella, Parmesan, Hot Honey, Arugula

## Black Truffle . . . . \$32

Truffle Parmesan, Prosciutto, Arugula, Red Onion

## BREAKFAST DAILY

## STARTERS

## Bakers Basket . . . . \$24

Assorted Pastries, Honey Butter, Compote,  
Whipped Cream Cheese

VEG

## Smoked Salmon Lox . . . . \$24

Caperberries, Cherry Tomato, Cucumber,  
Red Onion, Lemon, Cream Cheese, Bagel

## Avocado Toast . . . . \$18

Fried Egg, Radish, Cucumber,  
Micro Cilantro

## House Salad . . . . \$22

Kale, White Beans, Avocado, Pumpkin Seed,  
Hemp Seeds, Sunflower Seed, Lemon-Mustard Dressing

V, GF

## Parfait . . . . \$18

Honey Yogurt, Berries, Granola

VEG, GF

## Overnight Chia Seeds . . . . \$18

Almond Butter, Berries, Banana,  
Almond Milk

V, GF

## Chicken Cobb Salad . . . . \$24

Grilled Chicken, Iceberg, Bacon, Egg, Avocado,  
Blue Cheese, Red Onion, Corn, Tomato,  
Choice of Bleu Cheese Dressing,  
Balsamic Dressing or Ranch

## ENTRÉES

## Buttermilk Pancakes . . . . \$20

Maple Syrup, Banana, Chantilly Cream

VEG

## Calamigos Breakfast . . . . \$30

Two Eggs, Applewood Bacon,  
Smoked Bacon, Roasted Potatoes, Toast

## Truffle Croque Madame . . . . \$32

Shaved Black Truffle, Truffle Oil, Gruyere,  
Black Forest Ham, Toast

## Cassava Chilaquiles . . . . \$26

Fried Roasted Tomato, Queso Fresco,  
Over Easy Eggs, Radish, Avocado, Cilantro

## Breakfast Burrito . . . . \$20

Scramble Egg, Refried Beans, Hash Browns, Ham,  
Apple Wood Bacon, Sour Cream, Mozzarella Cheese  
Flour Tortilla, Roasted Salsa with Side Salad

## Chinese Scallion Breakfast Pancake . . . . \$18

Over Medium Egg, Pork, Pickled Radish

## Eggs Benedict . . . . \$26

Poached Eggs, Spinach Cream, Black Forest Ham,  
Hollandaise with Breakfast Potatoes

## Omelet . . . . \$24

Mushrooms, Bell Peppers,  
Spinach, Onion, Colby Jack Cheese,  
Roasted Breakfast Potatoes & Toast

## French Toast . . . . \$20

Compote, Chantilly

VEG

## SIDES

Roasted Breakfast Potatoes 8

Applewood Bacon 5

Sausage 5

Egg 4

Toast or Bagel 3

Avocado 4

## SUNDAY BRUNCH

## ENDLESS BLOODY MARY BAR

\$40 Per Person

BUILD YOUR OWN OR WE'LL BUILD IT FOR YOU.



## ENDLESS MIMOSAS

\$30 Per Person

WE PROMISE YOU WON'T SEE THE BOTTOM OF YOUR CHAMPAGNE GLASS!

## Trio of Tea Sandwiches . . . . \$30

Egg Salad with Caviar,  
Cucumber-Smoked Salmon, Avocado Prosciutto

## Fried Chicken Sandwich . . . . \$24

Pickles, Slaw, Brioche with Fries

## Calamigos Burger . . . . \$26

Two Prime Beef Patties, American Cheese, Red  
Onion, Butter Lettuce, Tomato, Pickles,  
Remoulade, Brioche with FriesAn 18% Gratuity Charge is added to all guest folios.  
All added gratuity (less taxes) goes entirely to our breakfast team.



