

BREAKFAST

Avocado Toast \$18

Fried Egg, Radish, Cucumber,
Micro Cilantro

Omelet \$24

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

Smoked Salmon Lox \$24

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

Breakfast Burrito \$20

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

Cassava Chilaquiles \$26

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

Parfait \$18

Honey Yogurt, Berries, Granola
VEG, GF

Calamigos Breakfast \$30

Two Eggs, Apple Wood Bacon,
Smoked Bacon, Roasted Potatoes, Toast

Buttermilk Pancakes \$20

Maple Syrup, Banana, Chantilly Cream
VEG

French Toast \$20

Compote, Chantilly
VEG

SPECIALTY COCKTAILS

\$24

ESPRESSO MARTINI

Pulled Espresso, Simple Syrup,
Mr. Black Coffee Liqueur, Grey Goose

G&T

The Botanist Gin, Tonic

CALAMIGOS MARGARITA

Lime, Agave, Cointreau, Tequila

PALOMA

Lime, Grapefruit, Agave, Tequila

An 18% Gratuity Charge is added to all guest folios.
All added gratuity (less taxes) goes entirely to our breakfast team.

SUNDAY BRUNCH

7am-4pm

Fried Chicken Sandwich \$24

Pickles, Slaw, Brioche with Fries

Trio of Tea Sandwiches \$30

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

Calamigos Burger \$26

Two Prime Beef Patties, American Cheese,
Red Onion, Butter Lettuce, Tomato, Pickles,
Remoulade, Brioche with Fries

Grilled Chicken or Vegan Patty Available

ENDLESS BLOODY MARY BAR

\$40 Per Person

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



ENDLESS MIMOSAS

\$50 Per Person

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

SMOOTHIES

Tropical Green

Pineapple, Banana, Mango,
Spinach, Coconut Milk

Golden Milk Tropical

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

Add Organic Protein Powder (\$4)

DAILY WINES

CHAMPAGNE & SPARKLING

Legras & Haas Intuition, Brut Champagne, France, NV 120/80
Veuve Clicquot Yellow Label, Brut, France, NV 140/175
Perrier-Jouet, Grand Brut, Epernay, NV 145/150
Veuve Clicquot, Rosé, France, NV 155/192
Dom Perignon, Brut, 2016 1200/800

WHITE

Calamigos Ranch, Chardonnay, Paso Robles, NV 115/60
Jermann, Pinot Grigio, Friuli-Venezia, 2023 119/70
Antinori Tenuta Guada al Tasso, Vermentino, Tuscany, 2022 120/70
Groth, Sauvignon Blanc, Napa Valley, 2023 120/75
Flowers, Chardonnay, Sonoma Coast, 2022 123/70

ROSÉ

Calamigos Ranch, Rosé, California, NV 114/56
Daou, Rosé, Central Coast, 2022 118/65
Chateau Leoube, Rosé, Côtes de Provence, 2022 190

RED

Calamigos Ranch, Cabernet Sauvignon, Paso Robles, NV 115/60
Bravium, Pinot Noir, Anderson Valley, 2022 120/70
Justin Isosceles, Red Blend, Paso Robles, 2020 130/100
Flowers, Pinot Noir, Sonoma Coast, 2022 180
Shafer TD9, Bordeaux Blend, Napa Valley, 2018 1120
Orin Swift Papillon, Bordeaux, Napa Valley, 2021 1180



CALAMIGOS
BREAKFAST MENU