

Sunrise Brunch Menu



Available Daily
6:30 AM - 2:30 PM

MOST IMPORTANT MEAL OF THE DAY

THE FRITTATA – CARNIVORE OR OMNIVORE (GF) \$18

**applewood smoked bacon, chicken apple sausage, red onions, spinach, cheddar, baby heirloom tomatoes*
**red onions, spinach, cheddar, baby heirloom tomatoes, zucchini, squash*

STEEL CUT OATMEAL \$12

palm sugar, golden raisins, bananas

YOUR WAY \$16

two eggs, applewood smoked bacon, crispy potatoes, toast

BREAKFAST BURRITO \$16

sundried tomato tortilla, eggs, applewood smoked bacon, baby heirloom tomatoes, crispy potatoes, cheddar, guacamole, salsa

CHICKEN & WAFFLES \$18

butter milk fried chicken, crispy waffles, sriracha maple syrup

STEAK & EGGS \$23

prime 8 oz hanger steak, two eggs

THE FRENCHIE \$17

brioche, tiramisu cream, mix berry jam, cacao

PANCAKES \$12

butter milk pancakes, old fashioned maple syrup

DUCK CONFIT CHILAQUILES \$17

mole, corn tortillas, fried egg, crushed avocado, queso fresco, baby heirloom tomatoes, Cilantro

SOMETHING ELSE \$8

applewood smoked bacon / crispy potatoes / yogurt parfait / fresh fruit / cereal / assorted pastries / apple sausage

EVERY DAY IS A BRUNCH DAY

THE CLASSIC AVO TOAST \$12

crushed avocados, cucumber, chili flakes, grilled sourdough, house greens

THE COASTAL AVO TOAST \$19

norwegian lobster tail, spicy mayo, unagi sauce, crushed avocados, grilled sourdough, house greens

TUNA SASHIMI \$18

ahi tuna, pickled cucumbers, wakame, chorizo dust, unagi, spicy mayo, togarashi

PERUVIAN SCALLOPS \$18

ceviche style, green apple mignonette, wakame

BEETS & BURRATA (GF) \$16

roasted beets, stracciatella, beet dust, pistachios, citrus, aged balsamic

HEIRLOOM QUINOA & GRAPE SALAD (GF) \$16

mustard drizzle, persian cucumbers, onions, popitas, dried cranberries, green goddess, feta

OCEAN CHOWDAH \$16

king salmon sashimi, clams, sweet potato, lobster & tomato broth, herbs

SUGAR PALM BURGER \$24

8oz house blend, white cheddar, tomatoes, arugula, pickled onions, chorizo aioli, hawaiian buns, served with garlic herb fries

THE VEG \$22

beyond patty, vegan garlic aioli, vine ripe tomato, arugula, vegan cheese, potato bun, served with garlic herb fries

THE AQUA BURGER \$26

ora king salmon, tomatoes, arugula, pineapple relish, salmon skin aioli, hawaiian buns

CRISPY CHICKEN SANDWICH \$22

jalapeno chicken, honey sriracha, ciabatta, green apple slaw, housemade pickles, garlic herb fries

SWEET TREATS

DECONSTRUCTED CHEESECAKE \$11

COCOONUT FLAN (GF & V) \$11

TIRAMISU BREAD PUDDING \$12

CAFE BAR

FEATURING CANYON COFFEE

HOT

Americano \$6.50

Cappuccino \$7

Espresso \$6.50

Latte \$6.50

Mocha \$6.50

ICED

Jumpstart \$9

espresso, tonic, Lemon

Wake Me Out \$9

espresso, oat milk, Chocolate

Dulce De Latte \$9

espresso, almond milk, caramel

Carajillo \$17

espresso, liquor 43, lemon