

Per LA County COVID-19 guidelines

CROISSANT/DANISH/MUFFIN

Masks need to be worn when speaking to our wait staff and when you are not eating or drinking

EGGS & OMELETS

DAILY HOURS
7am – 9pm
BREAKFAST 7am – 11am
LUNCH 11am - 4pm

HAPPY HOUR 3pm – 6pm DINNER 4pm - 9pm

4

HEALTHY START			
		TWO EGGS ANY STYLE	14
CONTINENTAL BREAKFAST	14	Two Farm Fresh Eggs Any Style,	
Pastry or Muffin, Whole Fruit, Yogurt,		Choice of Side Seasoned Breakfast Potatoes	
And Oatmeal plus Toppings			
*Includes Coffee, Decaf, or Tea		BREAKFAST BURRITO	14
		Flour Tortilla, Chorizo, Eggs Potatoes	
*Add Eggs and Choice of Bacon or Sausage	+5	Cheddar Cheese, Salsa	
CALIFORNIA SEASONAL FRUIT PLATE	10	BUILD YOUR OMELET	15
Assorted Seasonal Fruits, Plain Yogurt		Spinach, Sweet Peppers, Onions, Mushrooms	
CELECTION OF DACEDIES & MALIFFINIS	0	Tomatoes, Bacon, Ham, Sausage, Cheddar Che	ese
SELECTION OF PASTRIES & MUFFINS Sweet Butter Asserted Jellies (2 Bioses)	8	Hot Peppers Seasoned Breakfast Potatoes or Choice of Toas	.+
Sweet Butter, Assorted Jellies (3 Pieces)		Seasoned Breaklast Potatoes of Choice of Toas	st.
GRIDDLE CLASSICS BUTTERMILK PANCAKES	14	NY SIRLOIN STEAK & EGGS	22
Whipped Butter, Maple Syrup Fresh Sliced		Seasoned Breakfast Potatoes, Hollandaise Saud	ce
Strawberries		Choice of Toast	
THICK CUT FRENCH TOAST	14	EGGS BENEDICT	16
Whipped Butter, Maple Syrup		Canadian bacon, Poached Eggs	
		Toasted English muffin, Buttery Hollandaise	
ON THE SIDE		BEVERAGES	
BAGEL WITH CREAM CHEESE	7	JUICE	5
APPLEWOOD SMOKED BACON	5	Orange/Grapefruit/Cranberry Tomato/Apple	
CHICKEN APPLE SAUSAGE	5	COFFEE	4
SEASONED BREAKFAST POTATOES	5	ESPRESSO	5
TOMATO SLICES	3	CAPPUCCINO	5
AVOCADO	4	LATTE	5
SEASONAL FRUIT CUP	5	HOT TEA	4
ENGLISH MUFFIN/TOAST	4	HOT CHOCOLATE	4
•			

MILK