



* ALL FOR FALL *

SHAREABLES

CINNAMON SPICE CHURROS

Cinnamon sugar-dusted churros served with sea salt caramel toffee and Mexican mocha dipping sauces.

MILLION DOLLAR BACON

Four slices of our signature hardwood smoked bacon glazed with brown sugar, black pepper, cayenne and a maple syrup drizzle.

ENTRÉES

THE PRETZEL ROYALE

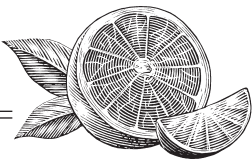
A savory pork sausage patty, hardwood smoked bacon and melted Gruyere cheese with an over-easy cage-free egg, apple butter, arugula and Dijon mustard on a griddled pretzel bun. Served with lemon-dressed organic mixed greens.

MILLION DOLLAR HARVEST HASH

Our freshly seasoned potatoes with Million Dollar Bacon, house-roasted sweet potatoes and Crimini mushrooms, kale and Jack cheese topped with two cage-free eggs cooked any style, herbed Goat cheese, lemon-dressed arugula and drizzled with Mike's Hot Honey®.

PUMPKIN PANCAKE BREAKFAST

Two cage-free eggs cooked any style plus one of our signature spiced Pumpkin Pancakes and a Jones Dairy Farm grilled all-natural savory chicken sausage patty.



JUICE BAR

We juice daily using all-natural ingredients.

NEW! PEAR PALMER

Fresh pear juice, black tea, cane sugar and lemon.

PURPLE HAZE

Lemon, cane sugar, butterfly pea flower tea and a hint of lavender.

KALE TONIC

Kale, Fuji apple, English cucumber and lemon.

MORNING MEDITATION

Orange, lemon, turmeric, organic ginger, agave nectar and beet.

BOOST YOUR JUICE

WITH A WELLNESS SHOT OF ANTIOXIDANT-RICH VITAMINS INCLUDING B3, C, D3 & ZINC

COLD COFFEE

COLD BREW COFFEE

Made with 100% Organic Aztec coffee beans.

ICED COFFEE

Creamy, sweet, cold and refreshing.



SWEET BREAKFAST? CHURR-OK BY US!

To be honest, we think every time of day is churro time. Here in the United States, you might find yourself enjoying a churro between rides at a theme park. But if you're traveling in Spain, you're most likely to satisfy your churro craving along with your morning café con leche. Yep, espresso with milk and a churro, served with a little chocolate dipping sauce, are part of a traditional Spanish breakfast! And it's been that way for a long, long time. Foodlore tells us that churros might have been invented hundreds of years ago by nomadic shepherds in the mountains of Spain. These shepherds looked after "Navajo-Churro" sheep, which have curved horns resembling – you guessed it – the churro. Now, as with most culinary history, we have to take these tales with a grain of salt. But why stop at just a grain of salt when you could take this story with a delicious dip into sea salt caramel instead? Well...it just so happens that our new seasonal Cinnamon Spice Churros are served with Mexican mocha and sea salt caramel dipping sauces. What a sweet (and salty) coincidence, right? Happy dipping!