

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

BARBACOA QUESADILLA BENEDICT

Two barbacoa quesadillas prepared quesabirria-style, topped with poached cage-free eggs and covered with our Vera Cruz hollandaise, rancho sauce and scallions. Served with seasoned black beans topped with housemade pico de gallo.

MILLION DOLLAR HARVEST HASH

Freshly seasoned potatoes with Million Dollar Bacon, house-roasted sweet potatoes and Crimini mushrooms, kale and Monterey Jack 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.

ICED COFFEE

NEW! MINT MOCHA

Chocolate and mint topped with a sweet cream cold foam and mini Ghirardelli® dark chocolate chips.

NEW! HONEY CARAMEL CRUNCH

Salted caramel and honey topped with a sweet cream cold foam and toffee crumbles.



JUICE BAR



We juice daily using all-natural ingredients.

NEW! POMEGRANATE PEAR PUNCH

Pomegranate, pear, cane sugar and lime.

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



BUZZWORTHY SWEET HEAT

Honey is a pretty sweet ingredient, literally and figuratively, and we humans have thought so for a very, very long time. In fact, there are Stone Age paintings dating back 8,000 years that depict our affinity for the ingredient. And, because honey has no natural expiration date, you could technically taste a sample of honey from that era, were you to somehow stumble across an ancient artifact. But such an incredible ingredient always has, and always will, come from incredible effort. One single pound of honey is supplied by hardworking honey bees, who gather nectar from two million flowers to produce it! So, when the originator of Mike's Hot Honey® (yes, his name is Mike, of course) fills a bottle of his perfectly sweet and spicy creation, he's got over a million floral notes in the mix. Yet, despite that natural variation, he's found a way to produce a consistently craveable flavor with a balanced heat that tickles the back of your palate about one second after you take a bite. It's not just buzz, it's true. But if you don't want to take our word for it, dig into our seasonal Million Dollar Harvest Hash, which is drizzled with Mike's Hot Honey®. The truth doesn't hurt, but it might sting a little.