



# FESTIVE FLAVORS

## SHAREABLES

### GINGERBREAD SPICE DONUTS

Warm cake donut holes tossed with gingerbread spice and lightly dusted with powdered cinnamon sugar. Served with salted caramel toffee sauce and crème anglaise.

### MILLION DOLLAR BACON

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

## ENTRÉES

### SUNNY SEOUL HASH

Shaved seared pork tossed with freshly seasoned potatoes, diced red bell peppers, kimchi, Cheddar and Monterey Jack. Topped with two cage-free eggs cooked any style, scallions, sesame seeds and gochujang aioli.

### STEAK & BACON BREAKFAST BURRITO

Tender seared steak, hardwood smoked bacon, scrambled cage-free eggs, freshly seasoned potatoes, diced red bell peppers, house-roasted onions, seasoned black beans, Cheddar and Monterey Jack. Wrapped in a grilled whole wheat tortilla, covered with Vera Cruz hollandaise and al pastor sauce and topped with fresh avocado, house-pickled red onion, Cotija cheese and cilantro.

### CINNAMON CHIP PANCAKE BREAKFAST

Two cage-free eggs cooked any style with a cinnamon chip pancake and your choice of hardwood smoked bacon or chicken, pork or turkey sausage.

## BRUNCH COCKTAILS



### POMEGRANATE SUNRISE

Camarena Tequila, pomegranate, fresh lime and agave nectar.

### MIMOSA

100% cold squeezed orange juice and Barefoot Bubbly Brut Cuvée.

### MILLION DOLLAR BLOODY MARY

New Amsterdam 5X Distilled Vodka, Bloody Mary mix and Million Dollar Bacon.

## HEART & SEOUL

We think trying interesting ingredients is a great way to travel the world while staying right where you are. This season, we're excited to stamp your culinary passport with Korean staples like kimchi and gochujang. These savory, sour and spicy delicacies are served with almost every meal in Korea and now you can find them in our seasonal Sunny Seoul Hash. Kimchi, which is really any fermented vegetable but most often cabbage, is so popular in Korea that most households have a fridge designated for holding their family's unique recipe at a consistent and precise temperature. But this popular side dish isn't a new trend – some form of kimchi has been around since the 7<sup>th</sup> century. And gochujang, just like kimchi, has been an important facet of Korean cuisine for hundreds of years. This condiment is also fermented in the sun and relies on red chile peppers, called gochugaru, for its punch. We were inspired to balance these special flavors with our hometown favorites. It's nice to have a piece of home with you when you're traveling, isn't it?



## 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! CITRUS HIBISCUS PUNCH

Hibiscus tea, cranberry, orange, pineapple, lemon and ginger with a cinnamon-spiced sugar rim.

### PURPLE HAZE

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

*Add a little daze to your Haze with our Spiked Lavender Lemonade.*

### 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

### CINNAMON TOAST CEREAL MILK

RumHaven Coconut Rum, cold brew coffee, oat milk and agave nectar.

### BLACKBERRY BRAMBLE SANGRIA

A signature blend of Merlot, mixed berries and apple with a squeeze of orange and lime. Each pitcher pours 2–3 servings. Great for sharing!



### SPIKED LAVENDER LEMONADE

New Amsterdam 5X Distilled Vodka, lemon, cane sugar, butterfly pea flower tea and a hint of lavender.