

SHAREABLES

HO HO HOLEY DONUTS

Warm cocoa-dusted donut holes drizzled with crème anglaise, sweet cream and chocolate sauce then sprinkled with crushed peppermint candy.

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

Crispy hardwood smoked bacon 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

Seared steak, bacon, scrambled cage-free eggs, 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 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 all-natural chicken, pork or turkey sausage.

BRUNCH COCKTAILS

CINNAMON TOAST CEREAL MILK

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

POMEGRANATE SUNRISE

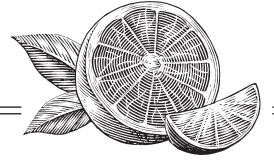
Camarena Tequila, pomegranate, fresh lime and agave nectar.

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.



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

COLD COFFEE

COLD BREW COFFEE

Made with 100% Organic Aztec coffee beans.

ICED COFFEE

Creamy, sweet, cold and refreshing.



NEW! 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!



NEW! SPIKED LAVENDER LEMONADE

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



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 to 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 7th 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 chili peppers, called gochugaru, for its punch. We were inspired to balance these special flavors with our hometown favorites – potatoes, eggs and bacon. It's nice to have a piece of home with you when you're traveling, isn't it?