

## 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

**NEW! MINT MOCHA ICED COFFEE**

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

**NEW! HONEY CRUNCH ICED COFFEE**

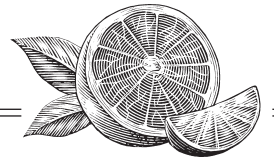
Salted caramel and honey topped with a sweet cream cold foam and toffee crumbles.

**ICED COFFEE**

Creamy, sweet, cold and refreshing.

**COLD BREW COFFEE**

Made with 100% Organic Aztec coffee beans.



## HEART &amp; 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?

