

wine

bubbles

	glass	bottle
tott's premium curvée, ca	7	28
prosecco, indigenous, treviso italy	9	36
moscato, jacob's creek, south australia	8	32

whites

riesling, st. urbans-hof, "urban," mosel germany	8	32
pinot grigio, alois lageder, "riff", tre venezie italy	7	28
sauvignon blanc, murphy-goode "fume blanc" california	8	32
sauvignon blanc, sileni, marlborough new zealand	10	40
chardonnay, ballard lane, central coast california	7	28
chardonnay, cambria "benchbreak", santa barbara california	10	40

reds

pinot noir, ballard lane, california	8	32
merlot, waterbrook, columbia valley washington	8	32
malbec, graffigna "centenario" , san juan argentina	9	36
cabernet sauvignon, ballard lane, california	7	28
cabernet sauvignon, storypoint, california	10	40

liquid libations

the spritz 10

contratto aperitif, prosecco, splash of soda water, orange slice

blueberry bramble 10

gin, lemon juice, simple syrup, blueberries, lemon twist

moscow mule 13

grey goose vodka, fever tree ginger beer

bonnie rose spiced apple mule 13

bonnie rose spiced apple whiskey, pama liqueur, cucumber water, fever tree ginger beer, agave nectar, lemon juice

cucumber 12

hendrick's gin, fever tree ginger beer, cucumber, fresh lime juice, agave nectar

jack's georgia peach lemonade 12

jack daniel's tennessee whiskey, hiram walker peach schnapps, grenadine, fresh sour, club soda

build-your-own bloody mary 10

belvedere vodka, celery, pickle spears, pickled green beans, pickled asparagus, homemade bloody mary mix, stuffed olives, cherry tomatoes, lemons or limes

beers

bottled

premium american 4.5

budweiser

bud light

michelob ultra

goose island ipa

o'doul's (non-alcoholic)

specialty import 5

corona extra

heineken

stella artois

draft

premium 4.5

specialty 5

mocktails

non-alcoholic

watermelon breeze 7

watermelon, coconut water, fresh lime

strawberry mojito 7

mint leaves, rock candy syrup, fresh lime, strawberry mix, mist twst

mango frappe 7

mango purée, fresh orange juice, fresh lime juice, club soda

piña colada 7

piña colada mix, raspberry mix

non-alcoholic

fruit juice 4

apple, grapefruit, orange, pineapple, tomato

classic milkshake 5

chocolate, strawberry and vanilla


soft drinks 3

bottled water 4

acqua panna and san pellegrino

omelets


*served with hash browns and choice of toast, coffee cake, biscuit or english muffin
substitute short stack or french toast for 3.99*

three cheese omelet*  10.99
swiss, american, cheddar

energy* 12.99
egg whites, all-natural chicken, wild mushrooms, spinach, onions, avocado

ham and cheese* 10.99
smoked ham, cheddar cheese

denver* 10.99
cheddar cheese, smoked ham, bell peppers, onions


california*  11.99
spinach, mushrooms, tomatoes, goat cheese

build-your-own omelet* 10.99
*choose any two
spinach, onions, tomato, mushrooms, olives, jalapeños, asparagus,
bell peppers, ham, applewood bacon, pork or chicken sausage, all-natural chicken,
american, swiss, cheddar, pepperjack, mozzarella, goat cheese
each additional item .49*

eggs


bacon or sausage breakfast* 9.99
*three eggs any style, hash browns, choice of toast
substitute turkey bacon or chicken sausage for 1.99*

country ham steak breakfast* 10.99
three eggs any style, hash browns, choice of toast

house-made corned beef hash*  10.99
two poached eggs, classic corned beef hash

chicken fried steak and eggs* 12.99
classic country fried steak, three eggs any style

eggs benedict* 11.99
*poached eggs, canadian bacon, toasted english muffin,
hollandaise, hash browns*

chilaquiles de carnitas*  10.99
*corn tortillas, refried beans, pork carnitas, eggs,
sour cream, avocado, salsa fresca, salsa verde, pico de gallo*

country breakfast bowl* 10.99
scrambled eggs, tomatoes, hash browns, sausage, country gravy, biscuit

steak and eggs* 15.99
8 oz. new york steak, three eggs any style, hash browns



Gluten Free



Vegetarian




Vegan

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signatures

fresh pressed juice   7.99


GO GREEN
spinach, grape, pineapple, banana

NATURE'S DETOX
grapefruit, grape, cayenne

IMMUNITY BOOST
orange, carrot, ginger

blueberry-pomegranate smoothie   7.99
low fat yogurt, fresh fruit, orange juice, honey

açaí bowl  9.99
mixed berries, kiwi, banana, toasted coconut, honey, peanut butter

protein breakfast bowl   10.99
egg whites, quinoa, sweet potato, tuscan kale, spinach, avocado



elvis waffle 9.99
bacon, peanut butter, nutella, whipped cream, cherry, banana


breakfast sandwich* 9.99
croissant, two eggs, bacon, cheddar, tomato, avocado, hash browns

bread pudding french toast*  10.99
bourbon caramel sauce, crème anglaise, powdered sugar


baked egg white frittata*   11.99
tomatoes, snap peas, asparagus, spinach, mushrooms, basil


classics


seasonal fruit selection   9.99
seasonal fruits, banana, berries

steel-cut oatmeal  6.99
sun-dried cherries, toasted walnuts, honey

greek yogurt parfait  8.99
mixed berry or tropical fruit with honey, house-made granola, strawberries

classic french toast  7.99
thick cut brioche, vanilla custard, whipped butter, maple syrup
add bananas foster 1.99

belgian waffle  7.99
belgian waffle, whipped butter, maple syrup
add strawberries and cream 1.99

buttermilk pancakes  7.99
buttermilk pancakes, whipped butter, maple syrup
add blueberries and granola 1.99

smoked salmon and bagel breakfast* 12.99
smoked salmon, toasted bagel, cream cheese, capers, red onions, tomatoes, egg

breakfast sides

buttermilk pancakes short stack 3.99

one egg* any style 2.49

smoked bacon 3.99

turkey bacon 4.49

chicken apple sausage 4.49

country ham steak 5.49

corned beef hash 5.99

canadian bacon 4.49

pork sausage links 3.99

banana, blueberry or bran muffin 3.49

toast 2.49

hash browns 2.99

english muffin 2.49

biscuits and gravy 3.99

cottage cheese 2.49

fresh fruit cup 4.99



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appetizers

shrimp cocktail  9.99
signature cocktail sauce


nachos   8.99
*tortilla chips, zesty cheese sauce, black beans, tomatoes, jalapeños,
black olives, green onions, sour cream, guacamole, salsa*
add chicken 3.99

house-made chips and dip  7.99
yukon potato, caramelized onion dip

short rib barbacoa flautas 8.99
menonita cheese, crema, guacamole, salsa fresca

chicken wings  9.99
buffalo style chicken, crudité, ranch dressing

chicken quesadilla 9.99
grilled chicken, oaxaca and jack cheeses, sour cream, guacamole, pico de gallo


hummus  7.99
traditional, grilled pita, crudité

chicken fingers 9.99
all-natural chicken, buffalo style or plain, crudité, ranch dressing



chicken lettuce cups 9.99
bibb lettuce, ginger, peanuts, soy dipping sauce


salads

caesar salad 8.99
add chicken 3.99 / add shrimp 5.99 / add salmon 6.99



chicken cobb salad  12.99
*iceberg lettuce, grilled, all-natural chicken, chives, applewood smoked bacon, tomato,
avocado, blue cheese, hard-boiled eggs, white french dressing*


thai peanut chicken salad 12.99
*grilled, all-natural chicken breast, napa cabbage, cilantro, scallion, snow peas,
bean sprouts, carrots, black sesame seeds, thai peanut dressing*

grilled vegetable salad   12.99
asparagus, zucchini, charred corn, tomatoes, avocado, feta cheese, lemon vinaigrette

southwestern chicken salad  13.99
*grilled, all-natural chicken, romaine lettuce, avocado, pico de gallo, yellow corn,
crispy tortilla strips, chipotle ranch dressing*

shrimp salad  15.99
bibb lettuce, avocado, hearts of palm, cherry tomatoes, red onions, green goddess dressing

superfood salad   11.99
roasted beets, kale, spinach, frisée, blueberries, orange segments, chia seed vinaigrette

salad niçoise  15.99
*olive oil poached tuna, arugula, tomato, potatoes, haricots verts, frisée, red onion,
red wine dressing*

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soups

chicken noodle cup 3.99 / bowl 4.99

tomato   cup 3.99 / bowl 4.99

soup of the day cup 3.99 / bowl 4.99

seasonal vegan soup   cup 3.99 / bowl 4.99

sandwiches

*fries, potato salad, fruit or coleslaw
add house salad, caesar salad or cup of soup for 2.99
substitute sweet potato fries for .99*

grilled chicken 11.99

marinated, grilled, all-natural chicken breast, lettuce, tomato, pesto aioli, ciabatta roll

beef on weck* 11.99

shaved prime rib, gravy, salted caraway seed bun

reuben 10.99

slow roasted corned beef, sauerkraut, swiss cheese, marble rye, 1000 island

lux turkey club 10.99

triple stacked turkey, applewood smoked bacon, lettuce, tomato, mayo

red rock blta 10.99

applewood smoked bacon, avocado, tomato, lettuce

philly cheese steak 11.99

shaved rib eye, provolone cheese, sautéed onions and peppers

deli sandwich 9.99

*ham, turkey, roast beef, tuna salad, or corned beef on white, wheat, marble rye
or sourdough, lettuce, tomato, onion, pickle*

1/2 deli sandwich and cup of soup or house salad 9.99

*choice of turkey, ham, corned beef, tuna salad, or roast beef sandwich
with cup of soup, house salad, or house caesar*

croque madame* 10.99

ham, sourdough, swiss cheese, egg, béchamel sauce

grilled cheese  9.99

*parmesan grilled brioche, cheddar and provolone cheeses
served with a cup of tomato soup*



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burgers

two fresh ground beef patties, turkey or veggie patty ,
butter toasted bun, lettuce, tomato, pickle, onion
served with fries, potato salad, fruit or coleslaw
substitute sweet potato fries for .99

classic* 8.99

add cheddar, american, pepper jack or swiss cheese for .99

smokehouse* 9.99

applewood smoked bacon, smokey bbq sauce, cheddar, onion straws

patty melt* 9.99

grilled onions, swiss, marble rye

kalbi* 9.99

kalbi marinade, shiitake mushrooms, caramelized onions, radish sprouts, fried egg

southwest* 9.99

roasted green chiles, pepper jack, garlic aioli

entrées

add a house salad, caesar salad or cup of soup for 2.99

roasted prime rib* 17.99

(available 4 pm - 11 pm)

12 oz. cut, baked potato, seasonal vegetable, au jus

kettle-braised short rib 13.99

beef short rib, mashed potato, seasonal vegetable

fried chicken and biscuits 12.99

fried, all-natural half chicken, country gravy, buttermilk biscuits,
corn-on-the-cob

new york steak* 17.99

12 oz. ny striploin, baked potato, seasonal vegetable

rotisserie chicken* 12.99

rotisserie, all-natural half chicken, mashed potato, seasonal vegetable

baby back bbq ribs 10.99 / 14.99

half or whole rack, bbq beans, corn-on-the-cob

power bowl* 12.99

grilled, all-natural chicken, kale, spinach, quinoa, sweet potato,
red pepper, olive oil, avocado, fresh herbs

grilled salmon* 16.99

quinoa, lemon, olive oil, squash, bell peppers, tomato, mushrooms

fish and chips 11.99

beer-battered cod, green onion remoulade,
french fries, coleslaw

baked lasagna 11.99

holognese sauce, mozzarella, garlic bread



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desserts

dulce de leche cheesecake 5.99

ny style, graham cracker crust, salted caramel sauce, whipped cream

dutch apple pie à la mode 5.99

caramel sauce, oat streusel, vanilla ice cream, served warm

double chocolate cake 5.99

devil's food cake, chocolate mousse, raspberry & chocolate sauces

strawberry shortcake 5.99

angel food cake, strawberries, crystalized basil, whipped cream

traditional carrot cake 5.99

spiced carrot cake, cream cheese icing, candied pecans

cast iron cookie 8.99

chocolate chip cookie, vanilla ice cream, whipped cream, caramel & chocolate sauces, white chocolate shavings, served warm

bakery

Don't miss our fresh, delectable bakery case selections on your way out!

featuring daily

assorted croissants, danishes, & muffins

cookies, brownies, & tarts

cakes, cupcakes, & cake pops

cheesecakes & caramel apples

chef's selection of seasonal pastries & desserts

Looking for a custom cake or dessert for a special occasion?

our team of extraordinary pastry chefs is happy to
handcraft the perfect dessert or custom cake for your special occasion

inquire with a team member for more information

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