



Morning
COCKTAILS

SPARKLING COCKTAILS

HOUSE SPARKLING BRUT & YOUR
CHOICE OF THE FOLLOWING ELIXIRS

classic orange or grapefruit juice
limoncello, strawberry spritz
hibiscus & elderflower mint
peach & thyme mimosa

\$12.95 glass \$65.00 bottle

*sparkling cocktails can also be made non-alcoholic

GABI'S BLOODY MARY

house bloody mary base, vodka, bacon,
country pâté, gruyère cheese, olive, celery

\$12.95

GREY GOOSE®



Breakfast at
MON AMI GABI



FOR RESERVATIONS

CALL 702-944-4224

BONJOUR!



SE RÉVEILLER

BREAKFAST SERVED DAILY

7:00 AM UNTIL 11:00 AM

P E T I T D É J E U N E R

FRESH JUICE

ORANGE	4.50
GRAPEFRUIT	4.50
STRAWBERRY & WHITE GRAPE W/MINT	6.50
CHERRY, CRUSHED BLUEBERRIES & BASIL	6.50
ORANGE JUICE & BOOST OF VITAMIN C	5.50
APPLE, CRANBERRY OR TOMATO	4.50

COFFEE & TEA

GABI'S HOUSE BLEND	4.00
ESPRESSO	4.00
CAPPUCCINO	5.00
CAFÉ LATTE	5.00
TEA ginger peach black, british breakfast, carl grey black, chamomile lemon herb, organic mint fields full leaf	5.00



Made from scratch
WAFFLES

BLUEBERRY warm blueberry syrup	12.95
CARAMELIZED APPLE fresh whipped cream	12.95
BANANAS FOSTER caramel sauce, fresh whipped cream	12.95
CHOCOLATE-HAZELNUT nutella, fresh whipped cream	13.95

SKINNY PANCAKES & CRÊPES

LEMON PANCAKES lemon marmalade	13.95
CINNAMON PANCAKES	13.95
CARAMELIZED APPLE PANCAKES	13.95
CHICKEN, BRIE & APPLE CRÊPE	15.95
HAM & CHEESE CRÊPE - add egg* 1.00	15.95
EGG, BACON & CHEESE CRÊPE*	15.95

Fruit & Cereal

ORGANIC VANILLA YOGURT PARFAIT peach, blueberry or cherry compote	5.95
RIPE MELON sun-dried cherries, vanilla syrup	7.95
RUBY RED GRAPEFRUIT SEGMENTS candied ginger	7.95
FRUIT & BERRY COUPE mint	6.95
FRESH FRUIT SALAD brown sugar, yogurt	8.95
FRUIT & BERRY BOUQUET vanilla, mint & yogurt dipping sauces, great to share	12.95
10 GRAIN OATMEAL brown sugar, california raisins, warm milk	7.95
CREAMY BREAKFAST PUDDING oats, fruit, berries, yogurt	7.95
BREAKFAST TRIO vanilla & peach yogurt, fruit & berry salad, breakfast pudding	12.95

SIDES

SLICED TOMATO	3.95
TOAST & JAM rustic white or whole wheat	3.95
AVOCADO	4.95
HASH BROWNS	4.95
WARM BAGUETTE butter & jam or nutella	4.95
BRIOCHE TOAST butter & jam	4.95
BAGEL & CREAM CHEESE	4.95
CRISPY DATE-GLAZED BACON	5.95
CHICKEN OR COUNTRY SAUSAGE	5.95
SAUTÉED TROUT	8.95

NOT BREAKFAST

FRENCH ONION SOUP the french classic	11.95
FRISÉE, KALE & WARM BACON SALAD* soft-poached egg	12.95
CHEESEBURGER* hand-cut fries, add a fried egg 1.00	15.95
CROQUE MADAME* warm ham and cheese, fried egg	15.95
STEAK FRITES* hand-cut fries, maître d'hôtel butter	28.95



EGGS

EGG DISHES ARE SERVED WITH RUSTIC TOAST AND BLISTERED TOMATOES WITH ROSEMARY

THREE EGGS* with your choice of crispy bacon or sausage, hash browns	13.95
HAM & CHEESE OMELETTE gruyère cheese	13.95
SPINACH & GOAT CHEESE OMELETTE sautéed green beans	13.95
MUSHROOM OMELETTE brie cheese, chives	13.95
EGG WHITE OMELETTE sauce vert, roasted tomatoes	14.95
TURKEY & EGG WHITE OMELETTE ripe tomato and avocado relish	14.95
GRILLED PRIME STEAK & EGGS PLATTER* with three eggs your way, hash browns	28.95

EGGS BENEDICT*

TOASTED ENGLISH MUFFINS AND HOLLANDAISE SAUCE SERVED WITH BLISTERED TOMATOES AND ROSEMARY

EGGS BENEDICT canadian bacon, hollandaise sauce	15.95
GLUTEN-FREE EGGS BENEDICT poached eggs, chick pea croutons, hollandaise vert	15.95
EGGS FLORENTINE spinach, artichokes, hollandaise sauce	15.95
SMOKED SALMON EGGS BENEDICT chive hollandaise	16.95

Brunch Specialties

BACON, EGG & CHEDDAR SANDWICH ciabatta bread, green goddess	13.95
SMOKED SALMON PLATTER rustic toast or bagel	16.95
FRENCH TOAST blueberries, blueberry syrup, whipped cream	14.95
CORNED BEEF HASH & POACHED EGGS* roast red pepper	14.95
CLASSIC QUICHE LORRAINE bacon, jarlsberg cheese, caramelized onions	15.95

*"THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, PORK, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED."