



BREAKFAST BUFFET

seasonal fruits, cereals, pastries & breakfast specialties, eggs & omelets made-to-order, freshly squeezed juices, coffees and assorted teas 28.75

BREAKFAST CONTINENTAL

coffee, juice, danish, muffin, croissant, cereal, milk, sliced and whole fruit 15.00

GRAINS, FRUITS, STARTERS

DRY CEREALS

granola, cheerios, froot loops, frosted flakes, raisin bran, frosted mini-wheats, special k or all-bran 9.00
add fresh strawberries and banana slices 3.00



STEEL CUT OATMEAL

brown sugar and blueberry apple compote 9.75



SEASONAL FRUIT PLATE 12.00

add greek yogurt or cottage cheese 5.00



GRANOLA YOGURT PARFAIT

fresh mint, mascarpone, berry compote 10.50

BLUEBERRY AND COCONUT CHIA PUDDING

seasonal fruit compote and temecula organic honey 10.00

HICKORY SMOKED SALMON

cream cheese, red onions, capers, sliced tomato, toasted bagel 18.00

DRINKS

CHILLED FRUIT JUICES

cranberry, orange, grapefruit, apple or tomato 6.00

CHILLED BOTTLED WATER

evian (500 ml) 6.00

evian (750 ml) 9.00

BREAKFAST BEVERAGES

rainforest certified sustainable coffee, hot teas, swiss miss hot chocolate, cold milk 4.00

SPECIALTY COFFEES

espresso 4.50

cappuccino, latte or mocha 5.25



represents health conscious menu selections developed by our Executive Chef



represents gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.



SIDES

BREAKFAST MEATS

grilled honey cured ham, applewood smoked bacon,
chicken apple sausage or pork sausage 7.50

BAKERY BASKET

choice of two:
chocolate croissant, croissant, assorted danish, muffin or
assorted breakfast breads, fruit preserves 8.00

TOAST

country white, multi-grain, whole wheat,
marble rye or udi's gluten free whole grain bread and
fruit preserves 4.00

BAGEL

whipped butter or cream cheese,
fruit preserves 6.50

MAIN PLATES

GF EGGS YOUR WAY

two cage free eggs, grilled asparagus, roasted tomato, choice of: applewood smoked bacon, ham,
chicken apple sausage or pork sausage, country potatoes and toast 18.75

GF CHILAQUILES

queso fresco, salsa verde, avocado, corn tortillas, scrambled eggs or fried eggs 18.00

GRILLED HAM & CHEESE CROQUE MADAME

topped with two cage-free egg, asparagus, tomato 18.50

FARMERS OMELET

spinach, tomato, bell pepper, mushrooms, onion, choice of cheese: feta, swiss or cheddar,
country potatoes, grilled asparagus, roasted tomato, toast 19.00

CALIFORNIA SHRIMP OMELET

egg whites, tomato, avocado, country potatoes, grilled asparagus, roasted tomato, toast 20.00

TRADITIONAL EGGS BENEDICT

english muffin, smoked pork loin, citrus hollandaise 19.50

TRADITIONAL BACON AND CHEDDAR "LIEGE" WAFFLE

two poached eggs, romesco sauce, grilled asparagus, baked tomato, basil purée 19.50

THE "MIX" BURRITO

scrambled eggs, chorizo, black beans and cheese with salsa fresca and sour cream 18.50

BUTTERMILK PANCAKES

whipped butter, syrup 15.25

STUFFED MIXED BERRY FRENCH TOAST

crusted with granola and agave syrup 16.50

AUTHENTIC "BRUX" BELGIAN WAFFLE

whipped cream, mixed berry compote, syrup 16.50

20% gratuity will be added for parties of 6 or more guests
we will gladly serve water upon request