CORE
KITCHEN & WINE BAR

Core Features

WILD BURRO BURRITO | 17

Cage-free scrambled eggs/chorizo/onions/
queso/crispy potatoes/pico de gallo/avocado

HUEVOS RANCHEROS | 19 *

Borracho beans/chorizo/corn tortillas/
pico de gallo/ queso fresco/avocado

Classics

BUTTERMILK PANCAKES/BELGIAN WAFFLES | 16

Maple syrup & butter

Add blueberries/chocolate chips/bananas | 5
Gluten free available upon request GF

TWO FARM FRESH EGGS | 17 GF *

Cage-free eggs prepared any style

THREE CAGE-FREE EGG OMELET | 18 GF

Choice of:
Tomato/mushroom/peppers/onion/spinach
ham/sausage/chorizo/bacon/white cheddar/swiss/
mozzarella/pepper jack

PASTRY BASKET | 15

Croissant/chocolate criossant/seasonal muffin
Preserves/Butter

BRIOCHE FRENCH TOAST | 16

Seasonal compote & butter

Lifestyle Selections *

SEASONAL FRUIT & BERRIES | 17

Coconut-Agave yogurt sauce

STEEL CUT IRISH OATMEAL | 10

Brown sugar/raisins

AVOCADO TOAST | 16 *

9 grain toast/smashed avocado/semi-dried tomato/
micro greens

Add eggs | 4
Add smoked salmon | 6

SMOKED SALMON | 21

Tomato/red onion/cream cheese/capers/cucumber/
lemon/choice of bagel

Sides | 7 each

Chicken Sausage

Pork Sausage

Pecan Wood Smoked Bacon

Hash Browns

Seasonal Fresh Fruit

Fresh Berries

Beverages

Espresso | 5

Cappuccino | 6

Café Latte | 6

French Press | 10

Hot Chocolate | 5

Hot Tea | 6

Fresh Juices | 6
orange/grapefruit/apple

VIEW NOW

GF = gluten free options

* = lifestyle selection

* consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

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