

COCKTAILS

- MIMOSA | 5**
champagne with orange, pineapple, grapefruit, apple cider, or cranberry juice
- BELLINI or RASPBELLINI | 6**
sparkling wine & white peach or raspberry purée
- G* **LUBA'S FAVORITE | 7**
champagne and strawberries on ice
- FRENCH SEVENTY-FIVE | 8**
gin, fresh lemon juice, agave, champagne
- JALAPEÑO PASSION FRUIT MARGARITA | 10**
tequila, Ancho Reyes liqueur, Chinola passion fruit liqueur, freshly squeezed lime juice
- GRAPEFRUIT ROSÉ | 7**
- G* **THE EARL | 8**
house infused earl grey vodka, fresh lemon juice, agave nectar syrup, elderflower st-germain liquor, candied lemon
- CHAMPAGNE POP | 10**
champagne and handcrafted popsicle
- BLOODY MARY | 8.5**
house made mix, pickled veggies & bacon
- G* **ROSÉ BOWL | 11.5**
Villa Jolanda sparkling rosé in a thyme infused lemon juice bowl + vodka, gin, or tequila | 2.5

- Burnt Sugar Latte | 5.75
- Spicy Maple Chai | 5.5
- Bouquet Latte | 6.95
- Toasted Coconut Iced Latte | 5.5
- Iced Honey Latte | 5
- Single Origin Cold Brew | 4.5

- Chai Latte | 3.5 Macchiato | 3
- Mocha | 4.5 Espresso | 2.75
- Latte | 4 Americano | 2.75
- Cappuccino | 3.5 Drip Coffee | 2.75
- Gibraltar | 3.5 Hot Tea Selection | 3.5
- + Caramel 0.5 + Chocolate 0.5 + Vanilla 0.5

HAND-CRAFTED CAFFEINE

- Iced Tea | 2.5
- Soda | 2.5
Coke, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper
- Perrier | 3.5
- Apple Cider Iced Tea | 4
- Lemonade | 3
- Arnold Palmer | 3
- Milk | 3
- Orange, Pineapple, or Grapefruit Juice | 3
- Sparkling Mint Lemonade | 5.5

BEVERAGES

- + Croissant | 3.25
- + Almond Croissant | 3.85
- + Chocolate Croissant | 3.85

STARTERS

- HOUSE MADE GRANOLA + YOGURT | 7.5**
almonds, walnuts, pecans, pumpkin & sunflower seeds, coconut, dried currants, apricots, golden raisins & cranberries with vanilla bean honey yogurt
- FRESH BERRIES | 5**
- OATMEAL WITH FRESH BERRIES, WALNUTS, HONEY + BROWN SUGAR | 6.95**
- PEAR GORGONZOLA ROSEMARY TART | 9**
flaky puff pastry, green d'anjou pear, dolce gorgonzola, rosemary, arugula, scallions, walnuts, 18-year aged balsamic

SIGNATURE OMELETTES

served with roasted herb potatoes or side salad with parmesan truffle potatoes | 2

- TRUFFLE MUSHROOM OMELETTE | 10.5**
exotic mushroom mix, parmesan cheese, scallions & truffle olive oil
- SHORT RIB OMELETTE | 15**
braised short ribs, sautéed mushrooms, caramelized onions, gruyère cheese, chives
- COASTAL OMELETTE | 13.5**
crab, shrimp, tomatoes, scallions, gruyère cheese, topped with avocado cilantro lime jalapeño sauce & fresh pico de gallo
- GARDEN OMELETTE | 10.5**
grilled asparagus, spinach, red bell peppers, mushrooms, onions & goat cheese
- HAM AND CHEESE OMELETTE | 9.5**
rosemary ham and cheddar cheese
- + side of thick cut bacon | 3.5 + side of rosemary ham | 3.5
- + side of honey maple cayenne sausage | 3.75

EGGS

served with artisan toast or biscuit + cheese grits or roasted herb potatoes with parmesan truffle potatoes | 2

- 2 EGGS ANY STYLE | 6.95**
- CHOICE OF MEAT | 1.5**
ham, sausage or bacon



- GEORGE HASH | 11**
roasted herb potatoes, sausage, parmesan cheese, sautéed red bell peppers, mushroom & onions, chives, roasted red bell pepper aioli, avocado cilantro lime jalapeño sauce + egg | 1.5

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. { Extra dressings and sauces are 25¢ each. }

CLASSICS

- CLASSIC EGGS BENEDICT* | 12.5**
parisian rosemary ham, spinach, chive cayenne hollandaise, artisan toast, served with herb potatoes
- SMOKED SALMON POACHED EGGS* | 12.5**
smoked salmon, cucumbers, capers, dill, scallions, cream cheese, artisan toast, served with herb potatoes
- SAVORY BREAD PUDDING BENEDICT* | 15**
biscuit & baguette bread pudding made with bacon, leeks, thyme, gruyère cheese, poached eggs, chive cayenne hollandaise served with herb potatoes
- STEAK + EGGS | 18.95**
8oz. grilled ribeye, eggs any style, herb potatoes and mixed green salad
- VERY BERRY FRENCH TOAST | 14**
artisan challah bread stuffed with vanilla bean & brown sugar mascarpone, topped with raspberry and blueberry sauce, house-made caramel, fresh whipped cream and berries
- AVOCADO TARTINE | 10**
avocado, tomatoes, radishes, pine nuts, scallions, cilantro & olive oil, served with herb potatoes or mixed green salad
- QUICHE | 14.5**
parisian ham, bacon, and sharp cheddar in a puff pastry shell, herb potatoes and mixed green salad

BUILD YOUR OWN OMELETTE

served with artisan toast or biscuit + cheese grits or roasted herb potatoes with parmesan truffle potatoes | 2

- PLAIN | 6.95**
- CHOICE OF MEAT | 1.5**
ham, sausage or bacon
- CHOICE OF CHEESE | 1**
cheddar, mozzarella, swiss
- CHOICE OF VEGETABLE | .75**
mushroom, red bell pepper, grilled onions, spinach, asparagus

SANDWICHES

served with roasted herb potatoes or side salad with parmesan truffle potatoes | 2

- CROISSANT SANDWICH | 11**
toasted croissant, thick cut bacon, cheddar cheese & scrambled eggs
- BISCUIT SLIDERS | 8.5**
two freshly baked biscuits, bacon, eggs, and cheese
- GL BLT | 10**
thick cut bacon, lettuce, tomato, and roasted garlic bacon aioli on multigrain toast + avocado | 1.5 + egg | 1.5