

BREAKFAST

Hilton Honors Continental Breakfast ¹⁵

Coffee, Tea, or Orange Juice

Choice of: Toast, Bagel with Cream Cheese or Pastry Basket (Mini Croissant, Muffin and Pain au Chocolate)

HEALTHY START

Seasonal Fruits & Berries 12.45

Locally - Sourced Farmer's Market Produce

Granola Yogurt Parfait 13.45

Nonfat Greek Yogurt, Wildflower Honey,
Homemade Granola & Fresh Berries

McCann's® Steel Cut Irish Oatmeal 10.45

Brown Sugar & Golden Raisins

Homemade Granola 12.45

Berries or Bananas,
Choice of Skim, Soy or Whole Milk

Gravlox 21.55

Toasted Bagel, (Onion, Everything & Plain)
Cream Cheese, Red Onions, Capers & Tomatoes

Grain & Seasonal Vegetable Bowl 18.95

Quinoa, Sautéed Seasonal Vegetables, Sautéed Spinach
Add Two Fried Eggs (4)

FREE RANGE EGGS

American Breakfast* 21.45

Two Eggs any style, served with Hash Browns & Toast,
Choice of: Bacon, Sausage or Ham

Eggs Benedict* 21.75

English Muffin, Canadian Bacon, Hollandaise Sauce
served with Hash Browns
Add Spinach (2) or Salmon (4)
Substitute Gluten Free Bread (3)

Avocado Toast 17.95

Lime Juice, Sweet Red Onion, Chili Flake, Radish, Fresh
Cilantro, Tomato Jam on Toasted Sourdough Bread
Add Two Fried Eggs (4)

Breakfast Burrito 21.45

Chicken Sausage, Scrambled eggs, Cheddar Cheese, Avocado,
Potato Hash, Salsa Rojas, Sour Cream
Make it Vegetarian: Soy Chorizo (2)

Build Your Own Omelet 20.75

Please choose 3 toppings

Each additional Topping will add 1.50

Baby Spinach / Wild Arugula / Asparagus / Mushrooms
Tomatoes / Avocado / Bell Pepper / Onions / Kale
Ham / Bacon / Sausage / Smoked Salmon
Cheddar / Monterey Jack / Feta
Served with Breakfast Potatoes
Substitute Organic Egg Whites (3)

SOMETHING EXTRA

Side of Toast 3.50 / Gluten Free Toast 4.00

Bagel with Cream Cheese 8.50 / Pastry Basket 6.50

Bacon 6.75 / Chicken Apple Sausage 7.00 / Pork Sausage 7.00

SWEET FAVORITES

Frosted Flake French Toast 17.95

Sliced Brioche rolled in cereal crumbs and dipped in
Cinnamon Milk. Served with Seasonal Berries

Belgian Waffle 17.45

Strawberries & Whipped Cream

Add Bacon (4)

Add Two Fried Eggs(4)

Buttermilk Pancakes 18.95

Plain, Blueberry or Chocolate Chip

Add Bacon (4)

Add Two Fried Eggs(4)

HOT BREAKFAST BUFFET ^{31.95}

House - Made Pastries, Bagels, Breads,
Yogurt, Cereals & Granola, Oatmeal,
Seasonal Fresh Fruit, International & Domestic
Cheeses, Prosciutto & Salami, *Omelet Station,
Breakfast Potatoes, Breakfast Meats &
Santa Barbara Smoked Salmon, Coffee, Tea & Juice

COLD BREAKFAST BUFFET ^{22.95}

House - Made Pastries, Bagels, Breads,
Yogurt, Cereals & Granola, Oatmeal,
Seasonal Fresh Fruit,
International & Domestic Cheeses, Prosciutto,
Smoked Salmon & Salami, Coffee, Tea & Juice

COLD PRESSED JUICES ^{12.00}

We proudly serve **Pure Green** cold pressed juices

Pure Greens - apple, cucumber, kale, spinach, ginger

Golden Girl - pineapple, carrot, turmeric, lemon, ginger

Coconut Hydrate - coconut water, pineapple, lemon, chia

Wake Up Call - apple, lemon, ginger, cayenne

CAFE

Coffee (Regular or Decaffeinated) 6.75

Espresso 5.75

Double Espresso 7.00

Cappuccino 7.50

French Press Silverback Coffee of Rwanda 12.50 (3-4 Cups)

OTHER BEVERAGES

Evian (Still) / Badoit (Sparkling) 9.00

Juice 6.00 / Ice Tea 6.00 / Hot Tea 6.00 / Milk 5.00

Fresh Squeezed Juice (Orange, Grapefruit) 12.00

20% gratuity will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, Shellfish or eggs may increase consumer's risk of food borne illness.

We are proud to support and partner with local farmers and culinary artisans in presenting seasonal menus of diverse taste and style. Throughout the year, we present an innovative menu that is free of processed and chemically preserved foods, delivered fresh from the farm and our kitchen to your table.