

BEACH FAVORITES

ALL AMERICAN

Two eggs any style, choice of smoked bacon or sausage links, island potatoes and toast* \$20

ULTIMATE OMELET

Ham, bacon, sausage, Swiss & American cheese, mushrooms, spinach, tomatoes and onions. Served with island potatoes and toast \$23

HEALTHY CHOICE

Egg white omelet with spinach, mushroom and plant-based protein. Served with fruit and grilled Roma tomatoes \$22

AVOCADO TOAST

Crushed avocado with light spices, lime and cilantro on rustic toast with blistered tomatoes and toasted sunflower seeds \$13
Add two poached eggs* \$17
Add smoked salmon* \$19

BREAKFAST QUESADILLA

Tomato tortilla, scrambled eggs, three cheese blend and Black Forest ham. Served with warm ranchero salsa, lime crema and a fried jalapeño \$16

BUTTERMILK PANCAKES

Four large buttermilk pancakes topped with whipped butter. Choice of smoked bacon or sausage links and maple syrup \$17

With Banana Brûlée \$20

PASTRY BASKET

Served with jam and whipped butter \$13

TROPICAL FRUIT PLATE

Served with Greek yogurt \$15

CHEF SPECIALTIES

BANANA STUFFED FRENCH TOAST

Brioche French toast, banana compote, whipped cream and strawberries \$18

MORNING CHILAQUILES

Corn tortilla chips, Oaxaca cheese, pico de gallo and spicy ranchero salsa topped with sunny side up egg, avocado, lime crema and a fried jalapeño* \$20

EGGS BENEDICT

Poached eggs, grilled ham, toasted jumbo English muffin, topped with citrus hollandaise sauce and chives. Served with island potatoes* \$16

STEAK & EGGS

Char-grilled 8 oz Wagyu steak, two eggs any style and island potatoes*.

Served with toast \$28

SMOKED SALMON PLATE

Capers, cream cheese, red onions, spinach, radishes and toasted bagel* \$18

SIDES

SMOKED BACON \$5

SAUSAGE LINKS \$5

GRILLED HAM \$5

ISLAND POTATOES \$6

GREEK YOGURT \$5

HOT CEREAL \$5

COLD CEREAL \$5

ENGLISH MUFFIN with butter \$3

BAGEL cream cheese or butter \$4

BEVERAGES

COFFEE • HOT TEA \$3.5

CAPPUCCINO • MILK • SKIM MILK • LEMONADE \$4

ESPRESSO • BOTTLED WATER \$3

ORANGE JUICE • APPLE JUICE CRANBERRY JUICE TOMATO JUICE \$6 ICED TEA • COCA-COLA PRODUCTS \$5



SIGNATURE BLOODY MARYS

HELLO TEXAS

Tito's Handmade Vodka, our house Bloody Mary blend, topped with a celery stalk, lime wheel and a salt rim \$14

HAVANA DAY DREAMIN'

Bacardi 8 Yr Rum and our house Bloody Mary blend, topped with candied bacon, pineapple wedge, celery stalk, lime wheel and a salt rim \$14

EYE-OPENER CONCOCTIONS

BRUNCH PUNCH

Bacardi Superior Light Rum, Cruzan Estate Dark Rum, Ricardo 151 Proof Rum, orange and pineappple juices, with a splash of grenadine \$14

MIMOSA

La Marca Prosecco and orange juice \$13

STRAWBERRY BANANA COLADA

Captain Morgan Spiced Rum blended with strawberry, banana and coconut purées \$13

BELLINI

La Marca Prosecco with your choice of peach, strawberry or mango purée \$13

SPARKLING PIÑA COLADA

Margaritaville Coconut Rum, LaMarca Prosecco, coconut purée and pineapple juice \$14