



Executive Chef Luis Vasquez Alba

INVIGORATE

Market Fresh Fruits and Berries	8
Assorted Cereal	6
Muesli berries apple granola banana walnuts	8
Steel-Cut Oatmeal green apples walnuts honey drizzle	8

REJUVINATE

Create Your Own Omelette	14
American Breakfast sliced ham, bacon or sausage two eggs any style hash browns toast or English muffin	14
Breakfast Sandwich Panini spinach basil crispy pancetta tomato fried egg pesto rosemary focaccia fruit cup	11
Egg White and Young Spinach Omelette sautéed onions low-fat cheddar cheese avocado salad	12

INDULGE

Gluten Free French Toast maple caramelized apples cranberries	12
Chef's Pancakes blueberry orange granola orange-maple syrup	11
Belgian Waffle seasonal berries whipped cream warm maple syrup	12

OPTIONS

Bowl of Berries	8
Plain or Berry Yogurt (available in lowfat)	5
Crispy Hash Browns	4
Freshly Baked Bagel	6
Gluten Free Bread	3
Toast	4
Bakery Basket choice of English muffin, sourdough, multi-grain, rye or white toast croissant daily muffin butter honey preserves	8

BREAKFAST TABLE	15
Seasonal fruits berries yogurt steel-cut oatmeal whole grain cereals all natural granola scrambled eggs smoked bacon sausage links breakfast potatoes bakery selections bagels with cream cheese selection of breakfast juices freshly brewed Starbucks coffee Tazo teas juices	
*two eggs your style extra \$3	

ENERGIZE

JUICE Orange Grapefruit Apple Cranberry Tomato	4
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STARBUCKS COFFEE

Cappuccino	5
Latte	5
Espresso	4
Freshly-brewed regular or decaffeinated	4

Hot Chocolate	4
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Assorted Tazo Teas	4
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MILK Regular Non-fat 2% Chocolate Soy	4
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ENERGIZE

Orange grapefruit lemon	10
Pineapple cucumber mint	10
Apple spinach lemon parsley	10
Cucumber honeydew melon cilantro	10

SMOOTHIES

Blueberries banana granola spinach chia seeds soy milk	8
Pomegranate basil cacao herbal tea dates soy milk	8
Mango cinnamon banana spinach soy milk	8
Dates raspberries strawberries mango mint lavender tea soy milk	8
Chia carrots pineapple spinach	8

Dishes packed with nutrients and energy

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

*may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness; **Parties of 6 or more will have an 18% gratuity added to all checks.