CRISPY HASH BROWN

EYE OPENERS HOUSE SPECIALITIES 14 **TOSCANA BLOODY MARY BOTTOMLESS MIMOSA** 12 HOUSE-MADE GRANOLA N 10 Sliced banana, seasonal berries 3 FRESH SQUEEZED JUICE OATMEAL Orange or grapefruit 8 Steel-cut oats, caramelized berries FROM THE SKILI vanilla, cinnamon **SEASONAL BERRIES BUILD AN OMELET** 17 & FRESH FRUIT 10 Eaas: Whole eggs, egg beaters, egg whites HALF PAPAYA WITH LIME 9 Protein: Applewood bacon, country pork sausage LOX & BAGEL 17 chicken apple sausage, smoked ham House-cured salmon, red onion, capers dill, cream cheese, toasted bagel Tomato, green onion, bell pepper spinach, mushroom, avocado **CAFFE BREAKFAST** 14 Cheese: American, cheddar, Swiss, mozzarella Two eggs with crispy hash browns or fresh fruit, choice of toast and Choice of: breakfast protein Hash browns or fresh fruit Choice of: CALIFORNIA SKINNY FRITTATA 16 White, rye, multi-grain, sourdough English muffin or gluten-free bread Egg whites, sautéed spinach, avocado house-made ricotta, roasted red peppers SOUTH OF THE topped with tomato and arugula salad **EGGS BENEDICT** 16 BORDER Poached eggs, toasted English muffin all-natural Canadian bacon, hollandaise EL JEFE BREAKFAST BURRITO 13 Choice of hash browns or fresh fruit Scrambled eggs, applewood bacon hash browns, avocado, cilantro SHORT RIB BENEDICT 18 jack cheese, ranchero salsa Slow-braised short rib, two poached eggs hollandaise sauce, English muffin **BENNY'S BREAKFAST SKILLET** 17 Choice of hash browns or fresh fruit Two eggs, chorizo hash, jack cheese sour cream, black beans, avocado WAFFLE CROQUE-MADAME 16 cilantro, pico de gallo Our signature crisp waffle with egg, Swiss, ham, maple syrup **CARLOS' HUEVOS RANCHERO** 16 Two eggs, black beans, avocado, **CRISP BELGIAN WAFFLE** 12 cheddar cheese queso fresco, cilantro Light and airy waffle with fresh berries ranchero salsa, corn tortillas powdered sugar, maple syrup fresh whipped cream ON THE SIDE CROISSANT FRENCH TOAST 13 Orange butter, maple syrup NUESKE'S APPLEWOOD BACON 7 Choice of breakfast meat TWO SAUSAGE LINKS 4 **BUTTERMILK PANCAKES** 13 Country pork or chicken apple sausage Maple syrup and choice of breakfast meat SIDE OF TOAST Option of gluten-free or whole wheat 3 available

3

N - Contains Nuts



COFFEE DRINKS

COFFEE 2 Regular Decaf

ESPRESSO SOLO OR DOPPIO 3 | 4

CLASSICS 120Z OR 160Z 3.50 | 4.50

Caffè latte Cappuccino

SIGNATURES 120Z OR 160Z

MP

Vanilla latte
Caffè mocha
Salted caramel macchiato
White chocolate mocha
Hazelnut dolce latte
Seasonal latte

PERSONALIZE

Milk:

Whole, 2%, non-fat

Plant-based milk (.50):

Oat, almond, soy

Artisanal syrups (.50):

Vanilla, sugar-free vanilla, hazelnut caramel, white chocolate, dark chocolate

Add a shot (1)

ENERGY BOWLS

Topped with Toscana wild honey granola berries, banana and agave nectar

PARADISE PITAYA BOWL

8

Pitaya, almond milk, pineapple, banana

ACAI BOWL

8

Acai berry, soy milk, pineapple banana, peanut butter

STRAWBERRY SENSATION BOWL 8

Strawberries, soy milk, banana Greek yogurt, peanut butter

SMOOTHIES

RAZZLEBERRY

7

Strawberries, raspberries, blueberries cranberry juice, banana

PUNCHY PEACH

7

Peaches, banana, peach juice orange juice, orange sorbet

ORANGE DREAMS

7

Orange juice, soy milk, orange sorbet non-fat frozen yogurt

LEAN GREEN

9

Spinach, celery, green apple, matcha almond milk, organic agave nectar

TROPICAL SPINACH

9

Spinach, pineapple, green apple banana lemon juice, organic honey

OUR COMMITMENT

To offer wholesome, clean, sustainably produced food and beverage whenever possible including:

- sustainable salmon
- all-natural beef
- poultry free of antibiotics
- gestation-crate-free pork

cage-free eggs organic & locally source

- organic & locally sourced produce
- organic coffee & tea selection

milk from rBGH-free cows

EXECUTIVE CHEF

Alain Redelsperger

CHEF DE CUISINE

Benansio Modueno

All menu items will have added a 20% Service Charge Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness