



### BREAKFAST CLASSICS

#### POWER BOWL

vanilla bean greek yogurt, fresh berries, banana, crisp apple 9

#### BLUEBERRY WAFFLES

whipped lemon ricotta, balsamic blueberry compote, maple syrup 13

#### PINTASTIC BREAKFAST\*

two eggs any style, crispy potatoes, multi-grain toast, choice of bacon or sausage 14

#### AMERICAN SCRAMBLE

applewood smoked bacon, scallions, cheddar, crispy potatoes, multi-grain toast 15

#### CALI-STYLE EGG WHITE OMELET & AVOCADO TOAST

spinach, kale, goat cheese, fontinella, roasted red pepper, grape tomato, arugula 16

### SIDES

APPLEWOOD SMOKED BACON 5

BREAKFAST SAUSAGE LINKS 5

BISCUITS & GRAVY 7

CHEESY POLENTA 8

### BRUNCH SPECIALTIES

#### PROSCIUTTO EGGS BENEDICT\*

southern-style biscuit, poached eggs, housemade hollandaise 16

#### CHICKEN & WAFFLES

maple syrup, sweet chili glaze, housemade whipped cream, jalapeño 17

#### LOBSTER & EGG BRUSCHETTA\*

maine lobster, shrimp, soft scrambled eggs, grilled baguette, truffle 21

#### STEAK & EGGS\*

peppercorn-crusted ribeye, olive oil fried eggs, crispy potatoes, salsa verde 23

CRISPY POTATOES 8

AVOCADO TOAST 7

MULTI-GRAIN TOAST 3

MINI BELGIAN WAFFLES 5

### SALADS

*Add grilled chicken 5, shrimp 6, salmon\* 7, steak\* 7*

#### BURRATA CAPRESE

heirloom tomatoes, basil, balsamic glaze, kale & pistachio pesto 17

#### CLASSIC CAESAR

romaine hearts, baby kale, parmesan, black sesame crostini 15

#### SIGNATURE CHOP

tomato, dates, corn, olive, gorgonzola, burrata, white balsamic 16

#### ROASTED TURKEY COBB

applewood smoked bacon, avocado, egg, tomato, gorgonzola 18

#### SUPER SALAD

nine superfoods: kale, spinach, pecans, figs, veggie chips, avocado, grains, raspberries, humboldt fog goat cheese, honey red wine vinaigrette 19

### PIZZAS & FLATBREADS

#### MARGHERITA

hand-crushed san marzano tomatoes, fontinella, fresh mozzarella, basil 16

#### PEPPERONI

housemade pizza sauce, mozzarella, parmesan, garlic & oregano crust 17

#### BARBEQUE CHICKEN

balsamic bbq sauce, roasted onions, mozzarella, corn, calabrese 17

#### ULTIMATE VEGGIE

cauliflower, brussels sprouts, spinach, tomato, olives, onions, parmesan 16

#### CHICKEN & AVOCADO CLUB

applewood smoked bacon, ranch, roasted onion, tomato, mozzarella 18

#### PROSCIUTTO FIG

balsamic marinated figs, gorgonzola-mascarpone spread, fontinella 19

### SANDWICHES

*All sandwiches are served with parmesan fries*

#### BRUNCH BURGER\*

sharp cheddar, shallot mayo, housemade pickles, fried egg 17

#### COWBOY BURGER\*

applewood smoked bacon, balsamic bbq, onion rings, jalapeño, cheddar 18

#### SPICY CRISPY CHICKEN

calabrese sauce, housemade pickles, jalapeño slaw - *available grilled* 16

#### GRILLED CHICKEN CLUB

applewood smoked bacon, tomato, avocado, provolone, shallot mayo 16

#### FAMOUS PRIME RIB DIP

pretzel roll, provolone cheese, horseradish cream, au jus 19

### MADE FROM SCRATCH DESSERTS

#### HOUSEMADE GELATO

triple chocolate brownie | oreos & cream | purely pistachio  
seasonally inspired flavor : ask your server 8

#### CLASSIC TIRAMISU

whipped mascarpone, ladyfingers, La Colombe coffee 10

#### WARM BROWNIE & VANILLA GELATO

triple chocolate brownie, housemade vanilla gelato, whipped cream 9

#### CARAMELIZED CHEESECAKE

graham cracker crust, berry sauce, caramelized top 9

#### CHOCOLATE CHIP COOKIES

three housemade cookies, served warm 4

*\* These delicious dishes are seasonally inspired by our Chefs*

### COFFEE AND TEA

LA COLOMBE COFFEE - CORSICA BLEND 3

NIELSEN MASSEY VANILLA LATTE 5

LA COLOMBE ESPRESSO - NIZZA BLEND 4

GHIRADELLI MOCHA LATTE 5

MIGHTY LEAF HOT TEA 3

### BOTTOMLESS MIMOSAS

*two-hour time limit*

*orange | cranberry | grapefruit*

20 per person

### BOTTOMLESS APEROL SPRITZ

*two-hour time limit*

*topped with prosecco*

20 per person

**OUR FRESHLY PREPARED BISTRO MENU IS AVAILABLE TO GO** 

We offer pickup and catering. Simply call, order online through our website, or use one of our delivery partners.

\*The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduce the risk of illness.

SCAN FOR A  
SURPRISE & DELIGHT!

