



Executive Chef Luis Vasquez Alba

**INVIGORATE**

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

**REJUVINATE**

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

**INDULGE**

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

**OPTIONS**

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

**BREAKFAST TABLE**

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	15
*two eggs your style extra \$3	

**ENERGIZE**

<b>JUICE</b> 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**

**Assorted Tazo Teas**

<b>MILK</b>   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.