



BRUNCH ENTRÉES

banana walnut waffles \$13

house made recipe piled high with berry compote, vanilla crème fraîche, candied walnuts, served with thick cut bacon

vanilla spiced oatmeal \$7

dairy free with cinnamon, nutmeg, coconut, fresh berries

breakfast sandwich \$12

shaved 81 cured ham, over easy egg, cheddar, watercress, tomato, dash of mayo, served with fingerling potatoes

steak and eggs \$23

seared ny strip, two eggs over easy, served with tomato-bacon salad

day break omelette \$14

all natural turkey, cheddar, spinach, avocado salsa, served with fresh fruit

trailhead breakfast \$12

scrambled eggs, thick cut bacon, fresh fruit, sourdough

el cubico \$12

big burrito with eggs, country ham, quinoa, cheddar, spinach, butternut squash, avocado, served with fingerling potatoes

egg in a hole \$12

prosciutto, jack, cheddar, fontina, farm house egg, served with fingerling potatoes

classy burger \$13

ground in house, served all the way, cheddar, special sauce

veggie burger \$13

house made recipe with farro, roasted peppers, dates, garbanzo beans, cheddar

deconstructed tuna salad \$14

whipped tuna, fresh fruit, tomato, Port Salut cheese

trailhead chicken salad \$14

organic rotisserie chicken, avocado, wild greens, pinenuts, bacon, Point Reyes blue cheese

medi dip \$11

housemade hummus and muhummara, toasted sourdough bread, fresh crudités

FRESH SIDES

Niman Ranch bacon \$4

scone \$3

waffles \$5

fingerling potatoes \$4

fruit bowl \$5

toasted english muffin \$2

blueberry muffin \$4

granola & yogurt \$7

cinnamon rolls \$4

mademoiselle toast \$4

HYDRATION proudly serving Avoca® Coffee

espresso \$3 • **cappuccino** \$4 • **latté** \$4 • **vanilla latté** \$4.5

coffee \$3 • **iced coffee** \$4 • **pressed coffee pot** \$4

orange juice \$4 • **apple juice** \$4 • **grapefruit juice** \$4

bloody mary \$8 • **mimosa** \$8 • **michelada** \$6 • **kombucha** \$4.5

Stumptown® cold brew: coconut \$7 • **chocolate** \$7 • **nitro** \$6

We take pride in preparing our food from scratch every day. Some items will have limited availability. If you have allergies, please alert us as not all ingredients are listed! We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us.



BREAKFAST BURRITOS

the general \$6

scrambled eggs, butternut squash, spinach, cheddar

el cosmico \$6

scrambled eggs, chorizo, potatoes, cheddar

el capitan \$7

scrambled eggs, tenderloin, potatoes, poblano, cheddar

the roadrunner \$6

scrambled egg whites, roasted chicken, avocado, cheddar

ENTRÉES

egg in a hole \$10

prosciutto, jack, cheddar, fontina, farm house egg

day break omelette \$14

all natural turkey, cheddar, spinach, avocado salsa, served with fresh fruit

banana walnut waffles \$13

house made recipe piled high with berry compote, vanilla crème fraîche, candied walnuts, served with thick cut bacon

trailhead breakfast \$11

scrambled eggs, thick cut bacon, fresh fruit, sourdough

breakfast sandwich \$9

shaved 81 cured ham, over easy egg, cheddar, watercress, tomato, dash of mayo

FRESH SIDES

Niman Ranch bacon \$4

scone \$3

waffles \$5

fruit bowl \$5

vanilla spiced oatmeal \$7

granola & yogurt \$7

cookie of the day \$4

blueberry muffin \$4

mademoiselle toast \$4

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