

Breakfast Weekend, July 27-30

Please tell your server if you are selecting a gluten free option

\$15 Entrees include 1 glass of Prosecco , a fountain drink or iced tea

Entrée \$15

Chorizo Stuffed Portobello Mushroom

Chorizo, pico de gallo, bell peppers, corn, nacho cheese, mozzarella cheese and cilantro Add an organic sunny side egg +2.50 **GF**

Lemon Ricotta Pancakes

Lemon ricotta blended in the batter, topped with a lemon ricotta butter dollop and side of maple syrup

\$7

Breakfast Nachos

Freshly made crispy or soft corn tortillas, black beans, two fried eggs, Anaheim chili cream sauce and fresh pico de gallo. Add chorizo +3

Traditional French Toast

Lightly dusted with powdered sugar and served with butter and maple syrup.
Add almonds + .85

Organic Nitro Coffee 5

Organic Botanical Infused Beverage 3.50

Featured Wine / Beer / Cocktail

Bottomless Mimosa 15

\$5

Kings Ridge Pinot Gris

Tropical fruit blends with crisp acidity

Caposaldo Pinot Grigio

Dry, crisp, medium bodied

Hess Select Chardonnay

Sustainable. Full bodied with hints of baked apple and creme brule

Red Knot Shiraz

Dark raspberry and plum fruit