

EARLY RISERS

SEASONAL FRUIT & BERRIES – 12

REGIONALLY SOURCED / GREEK YOGURT / AGAVE SYRUP / (GF / V)

11 – HOUSE MADE GRANOLA

OATS / ALMONDS / COCONUT / FRESH BERRIES /
CHOICE OF – MILK, SOY MILK, YOGURT / (VG)

STEEL CUT OATMEAL – 9

SLICED BANANA / WALNUTS / ORGANIC HONEY /
CHOICE OF MILK / (V)

15 – EGGS YOUR WAY *

TWO CAGE FREE EGGS / HOUSE-POTATO TRIO /
CHOICE OF TOAST / CHOICE OF MEAT

DOWNTOWN BAGEL SANDWICH * – 12

THREE CAGE FREE EGGS SCRAMBLED / HAM /
BOURSIN CHEESE SMEAR / HOUSE-POTATO TRIO

15 – OMELET OR SCRAMBLE *

THREE CAGE FREE EGGS / HOUSE-POTATO TRIO /
CHOICE OF THREE – BACON, HAM, SAUSAGE, PEPPERS,
ONION, MUSHROOM, SPINACH, TOMATO, AVOCADO, FETA, CHEDDAR

SUPERFOOD SKILLET * – 14

SCRAMBLED EGG WHITES / SPINACH / TOMATO / MUSHROOM /
PEPPERS / ONION / AVOCADO / HOUSE-POTATO TRIO / (VG)

AFTERNOON DELIGHTS

AVOCADO TOAST – 8

MEDITERRA WHITE BREAD / AVOCADO / FETA /
BREAKFAST RADISH / CHAYOTE / DILL / PEPITAS / (VG)

13 – THE BEAST & EGG *

SLOW COOKED PRIME-RIB / LOCAL CHALLAH /
HORSERADISH CREAM / SWEET ONION / OVER-EASY EGG

CHEF'S FLAUTAS – 14

PULLED ORGANIC CHICKEN / AVOCADO CREMA / PICO DE GALLO /
COTIJA CHEESE / ROMAINE / CUCUMBER

11 – POUTINE

THICK-CUT FRIES / GRAVY / CHORIZO / COTIJA /
ROASTED POBLANO CHILI

SUPERFOOD COBB – 14

MIXED GREENS / GRILLED CHICKEN / AVOCADO /
FARRO / TOMATO / EGG / BLUE CHEESE / BLACK BEAN /
GRILLED CORN / CHIVE BUTTERMILK DRESSING

BRUNCH'N

SONORAN BENEDICT * – 13

POACHED EGG / MASA CAKE / CHORIZO / AVOCADO /
GUAJILLO-HOLLANDAISE / HOUSE-POTATO TRIO

14 – FRIED CHICKEN MONTE CRISTO *

BACON / SWISS / MAPLE SYRUP / TWO EGGS YOUR WAY

BREAKFAST BUDDHA BOWL * – 12

QUINOA & BELUGA LENTIL / WILD ARUGULA & WHITE BALSAMIC /
AVOCADO / TOMATO / POACHED EGG / (VG)

18 – STEAK & EGGS *

5OZ GRILLED FLAT IRON / HOUSE-POTATO TRIO /
ROASTED TOMATO / EGG YOUR WAY / TOAST

AZ GRASS-FED BREAKFAST BURGER * – 15

MJ ENGLISH MUFFIN / SUNNY SIDE UP EGG /
CRISPY SMOKED BACON / HOLLANDAISE / HOUSE-POTATO TRIO

13 – CHORIZO EGG SCRAMBLE BURRITO *

HOUSE-POTATO TRIO / PICO DE GALLO / GUAJILLO ENCHILADA SAUCE /
COTIJA / GUACAMOLE / TORTILLA ROSARIO FLOUR TORTILLA

BISCUITS & GRAVY * – 13

CHOICE OF EGG / HOUSE-POTATO TRIO /
POBLANO-PORK SAUSAGE GRAVY / BUTTERMILK BISCUIT

14 – BANANAS FOSTERS FRENCH TOAST

MYERS RUM CRÈME ANGLAISE / BRÛLÉED BANANAS /
RAW BROWN SUGAR / BUTTER

EXTRAS

SHORT STACK PANCAKES – 5

PLAIN OR BLUEBERRY

6 – MEATS

CHOICE OF:

APPLEWOOD SMOKED BACON / PORK SAUSAGE /
TURKEY SAUSAGE / COUNTRY HAM

CAGE FREE EGG * – 2

9 – BERRIES & CREAM

MEDITERRA TOAST – 5

IN THE KITCHEN

EXECUTIVE CHEF ~ MARCO A. GARCIA
SOUS CHEFS ~ ALLISON BIRD & JOSE AVILA

VG-VEGETARIAN | V-VEGAN | GF-GLUTEN FREE

SPLIT ENTRÉE PLATE CHARGE – \$5

THIRSTY?

BLOODY MARY – 8

IN-HOUSE MADE BLOODY MIX / SHRIMP /
CHICHARON / CELERY / TAJIN / ACCOMPANIMENTS

7 – BELLINI'S

WHITE-PEACH / PASSION FRUIT / STRAWBERRY

ILLY ESPRESSO SPECIALTIES – 6

LATTE / CAPPUCCINO / AMERICANO

10 – JUICERY TRIO

CITRUS / BEET / GREEN

STARBUCKS COFFEE – 5

GRATUITY NOT INCLUDED. A 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. PRICES ARE SUBJECT TO APPLICABLE SALES TAX.

*ITEM MAY BE RAW OR MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.