

BREAKFAST

GREEK YOGURT
SEASONAL FRUIT, HOUSE GRANOLA 10

CHIA SEED PUDDING
ROASTED PINEAPPLE, DATES, SPICED CASHEW 14

STEEL-CUT OATS
GRATED APPLES, RAISINS, SPICED STREUSEL 12

CALIFORNIA FRUIT PLATE 11

CORNFLAKE-CRUSTED FRENCH TOAST
CARAMELIZED BANANAS, MINT 13

AVOCADO TOAST
CHARRED SCALLION, CILANTRO, RADISH, FRESNO CHILI 16

LINE BREAKFAST
EGGS, BUTTERMILK PANCAKES, APPLE SMOKED BACON OR CHICKEN APPLE SAUSAGE 17

HOLLYWOOD HILLS OMELET
WILTED SPINACH, AVOCADO, AGED CHEDDAR, GRILLED SPRING ONION, TOMATO, SAUTEED POTATOES 19

BREAKFAST BURRITO
EGGS, BACON, BLACK BEANS, AVOCADO, CHEDDAR, POTATOES, MOLCAJETE SALSA 16

HUEVOS RANCHEROS
EGGS, QUESADILLA, BLACK BEANS, MOLCAJETE AND TOMATILLO SALSA 17

SIRLOIN STEAK SALSA VERDE AND EGGS
CRISPY POTATOES, GRIDDLED TOMATO, ARUGULA 26

SMOKED SALMON PLATE
EVERYTHING BAGEL, LEMON DILL CREAM CHEESE, CAPERS, ONION AND TOMATO 24

BREAKFAST SANDWICH
TWO EGGS, APPLEWOOD SMOKED BACON, ROASTED TOMATOES, ARUGULA, HERB MAYO, CHALLAH ROLL 15

AVOCADO 6

BAKED TOMATOES 6

SAUTEED POTATOES 9

1 EGG 5

½ GRAPEFRUIT, DATE SYRUP AND LIME 7

APPLE SMOKED BACON 8

GRIDDLED HAM 8

CHICKEN APPLE SAUSAGE 8

VEGAN SAUSAGE 10

Chef Partner Josiah Citrin
Executive Chef Richard Archuleta