

M O R N I N G S A T

THE ROOF

L I G H T S T A R T

- AVOCADO TOAST 30
SOURDOUGH, POACHED EGGS, HERBS
- BREAKFAST SALAD 24
BABY GEM LETTUCE, 8-MINUTE EGG, BACON
AVOCADO, CITRUS VINAIGRETTE
- PITAYA GRANOLA BOWL 20
RED DRAGON FRUIT, INCA BERRY JAM, MANGO
- CALIFORNIA BERRIES 19
COCONUT SHELL, VANILLA BEAN YOGURT
- MARKET FRUIT 19
FRESH SEASONAL SELECTION, VANILLA BEAN YOGURT
- ANCIENT GRAINS PORRIDGE 19
SEASONAL COMPOTE, WALNUTS

E G G S A N D M O R E

- STEAK AND EGGS 54
SALSA BRAVA, CRISPY POTATOES
- SALMON BENEDICT 36
DILL GRAVLAX, POACHED EGGS, HOUSE-MADE MUFFIN
SALMON ROE
- HAM BENEDICT 30
NIMAN RANCH HAM, POACHED EGGS, HOUSE-MADE
MUFFIN, HOLLANDAISE
- THE ROOF BREAKFAST 32
EGGS YOUR WAY, CRISPY POTATOES, CHOICE OF
BACON OR SAUSAGE
- HUEVOS RANCHEROS 29
FRIED EGGS, PORK CHORIZO, BEANS, HASS AVOCADO
SALSA VERDE
- WEHO BURRITO 27
FLUFFY EGGS, HASS AVOCADO, SOFRITO, CHORIZO, SALSA
WHITE OMELET 32
SPINACH, ONIONS, CRISPY POTATOES
BUILD YOUR OWN OMELET 34
- CHOICE OF PROTEIN: BACON, CHICKEN / PORK SAUSAGE
HAM, CHORIZO
CHOICE OF VEGETABLES: MUSHROOM, SPINACH, TOMATO
ONIONS, AVOCADO, JALAPENO

B A K E R Y & S W E E T S

- CHURRO WAFFLES 25
STRAWBERRIES, ROSE PETAL SYRUP, CREME FRAICHE
SEASONAL JAM
- CROISSANT SANDWICH 26
FLAKY CROISSANT, HAM, EGG, AVOCADO, GRUYERE
- PAIN AU CHOCOLAT 12
- FLAKY CROISSANT 11
- CHOICE OF MUFFIN 12
- CHOICE OF BAGEL 11
- SEASONAL BREAKFAST BREAD 12
- PROTEIN BAR 12

J U I C E S

- GREEN BEAUTY 16
KALE, CUCUMBER, SPINACH, LIME, GRANNY SMITH
APPLE
- LIFE FLOW 16
CARROT, GINGER, BEET, ORANGE, TURMERIC
- FRESH-SQUEEZED ORANGE JUICE 12

S I D E S

- HALF AVOCADO 8
- EGGS YOUR WAY 10
- BACON 9
- CHICKEN JALAPENO SAUSAGE 9
- PORK SAUSAGE 9
- NIMAN RANCH HAM 9
- SALSA 6
- GRAVLAX 12

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
AN AUTOMATIC 18.5% STAFF CHARGE WILL BE ADDED TO YOUR BILL AND BE PAID ENTIRELY TO THE STAFF