

## BRUNCH

Seasonal Fruit Plate with Organic Berries	21
Vanilla Chia Bowl, Dates, Cacao, Brazil Nuts, Hemp Seasonal Fruit & Organic Berries	21
Crunchy Mexican Spiced French Toast with Glazed Strawberries	24
Coconut Pancakes with Grapefruit and Lavender Maple Syrup	24
Assorted Pastries	9
Croissant, Chocolate Croissant, Cheese Danish	
House Made Cinnamon Bun, Cream Cheese Glaze	16
Avocado Toast with Chilli, Cumin on Seven Grain Bread Add Two Poached Eggs* 8 or Smoked Salmon 11	21
Huevos Rancheros, Farm Egg, Corn Tortilla, Fire Roasted Salsa*	24
Omelet with Spinach, Goat Cheese and Pickled Chili Crunchy Herbed Potatoes, Tomato Salad, Choice of Toast*	26
Egg White Omelet with Fresh Herbs*	27
Mixed Greens, Tomato Salad, Choice of Toast	
Eggs Benedict, Country Ham, White Corn Arepa Citrus-Chili Hollandaise*	29

## LIGHT & BRIGHT

Sweet Pea Guacamole with Toasted Sunflower Seed Warm Crunchy Tortillas	21
Hamachi Crudo with Aji Amarillo, Corn Nuts, Lime and Cilantro	26
Tuna Tartare with Chili Crumble, Cucumber Sesame Vinaigrette*	29

## SALADS

Heart of Palm Salad, Heirloom Tomato Young Coconut Dressing and Avocado	24
Sucrene and Arugula Salad, Avocado, Cherry Tomatoes Sweet Corn and Sriracha Vinegar	24
Add Grilled Chicken 12, Grilled Salmon 19 or Grilled Shrimp 21	

## GOLDEN & CRISPY

Crunchy Potato Nuggets, Spicy-Tangy Sauce, Rosemary Aioli	19
Cinco Jotas Ham and Manchego Cheese Fritters	19
Octopus "A La Plancha" with Romesco Sauce	29
Sweet Pea and Mozzarella Empanadas, Green Chili Dressing	21

## PIZZAS

Artichoke, Preserved Amalfi Lemon and Mint	28
Avocado, Jalapeño, Cilantro, Lime and Onion	29
Black Truffle and Fontina Cheese	29
Squash Blossom, Summer Squash and Sungold Tomato Sauce	27

## TORTILLAS & SANDWICHES

Sautéed Mushroom Tacos, Red Mole and Mint	28
Crispy Fish Tacos, Aioli, Cabbage-Chili Pickled	32
Chipotle Chicken Tacos, Grilled Jalapeño Salsa	29
Roasted Free Range Turkey Cuban Sandwich Ham, Gruyère Cheese and House Made Pickles	36
Pepper Jack Cheeseburger, Russian Dressing, Smashed Avocado, Crispy Onions	28

## SIDES

Pork or Chicken Sausage	8
Country Ham or Applewood Smoked Bacon	8

Chef Jean-Georges Vongerichten

Chef de Cuisine Lateisha Wilson

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase  
the risk of food borne illness\*

An automatic service charge of 18% will be applied to your check but can be adjusted at  
your discretion.