



TO BEGIN

SEAFOOD COCKTAIL

Oysters, Shrimp and Lobster, Crab Claws  
Petite | 35  
Grand | 68

HOUSE-SMOKED SALMON 23  
Toasted Bagel, Whipped Boursin  
Red Onion and Avocado, Heirloom Tomato

CALIFORNIA AVOCADO TOAST 19  
Hard-Cooked Egg and Cherry Tomato, Arugula

BREAKFAST FLATBREAD 21  
Baked Egg, Bacon Marmalade and Arugula  
Béchamel

SALADS

BRUNCH CAESAR 22  
Braised Bacon and Chopped Egg, Crispy Capers

BIBB LETTUCE SALAD 23  
Almonds and Marinated Summer Beans  
Sherry Vinaigrette

PAN BREADS

BLUEBERRY PANCAKES 22  
Whipped Vanilla Cream and Maple Syrup

BRIOCHE FRENCH TOAST 21  
Cinnamon and Whipped Crème Fraîche

BANANAS FOSTER WAFFLE 21  
Peanut Butter Cream and Salted Peanuts

APPLE AND MASCARPONE CRÊPES 20  
Vanilla and Bourbon Caramel, Candied Pecans

SIDES 7 each  
Sausage, Bacon, Hashbrowns  
Sliced Tomato, Fruit

PASTRIES 9 each  
Muffin, Croissant, Danish

LIBATIONS

BLOOD ORANGE MIMOSA | 17  
*Piper Sonoma Sparkling Wine and St. Germain Elderflower Liqueur  
Blood Orange*

TRADITIONAL BLOODY MARY | 16  
*Ketel One Vodka and Housemade Bloody Mary Mix*

COLD PRESSED JUICE

14 each

DETOXIFY

*Pineapple, Apple, Young Coconut Water, Mint, Chlorophyll*

REJUVENATE

*Pineapple, Orange, Carrot, Turmeric, Ginger, Cinnamon, Lime*

RESTORE

*Kale, Romaine, Spinach, Celery, Cucumber, Green Apple*

HEALER

*Pineapple, Pear, Cucumber, Kale, Spinach  
Romaine, Ginger, Turmeric, Lime*

SMOOTHIES

12 each

Mango and Moroccan Mint, Spoon Spinach  
Pineapple and Almond Milk, Coconut Flake  
Blackberry and Apple, Kale  
Peanut Butter and Banana

BEVERAGES

ORANGE JUICE	9	ESPRESSO	8
HOT TEA	9	LATTE	9
COFFEE	6	CAPPUCCINO	9

*Chef de Cuisine Michael Campbell and The Loft respect and embrace  
the multiplicity of dietary preferences. By thoughtfully designing  
each dish, we offer substitutions to accommodate personal preferences.  
Please inquire with your Server on how we may best assist you.*

WEEKEND BRUNCH

TWO EGGS 21  
Applewood-Smoked Bacon or Pork Sausage  
Breakfast Potatoes and Toast

SPANISH FRITTATA 25  
Potato, Asparagus and Manchego, Smoked Paprika Crema

QUICHE LORRAINE 25  
Bacon, Spinach and Gruyère, Mixed Greens Salad

THE LOFT OMELET 23  
Egg Whites, Spinach, Wild Mushrooms  
Pepper Boursin and Garlic, Breakfast Potatoes

MONTAGE BENEDICT 26  
Crispy Mortadella, Poached Eggs and Hollandaise  
Breakfast Potatoes

HUEVOS RANCHEROS 23  
Fried Eggs, Tomato Salsa, Black Beans, Guacamole  
Cheddar and Cotija Cheese, Corn Tortilla

PASTRAMI HASH 32  
Sunnyside Eggs, Guajillo Chile and Caramelized Onion  
Horseradish Crème Fraîche

CRISPY CHICKEN SANDWICH 26  
Blue Cheese and Pickled Zucchini, Calabrian Chile Aioli

BLT CROISSANT 23  
Applewood-Smoked Bacon, Scrambled Eggs  
Avocado and Tomato, Gruyère

THE LOFT BRUNCH BURGER 26  
Fried Egg, Bacon and Cheddar, Avocado Aioli

SHORTTRIB POUTINE 32  
Braised Short Rib, Garlic Fries and Cotija Cheese  
Calabrian Chile Aioli

PORK SHOULDER CHILE VERDE 28  
Poached Egg, Pork Belly and Avocado, Gorditas