

TO BEGIN

★ COCONUT YOGURT PARFAIT 14
Organic Coconut Yogurt, Mixed Berries,
Almond Butter, Hemp Hearts, Slivered Almonds

PACIFIC COAST OYSTERS
Tomato and Horseradish Mignonette
Half Dozen 21
One Dozen 38

SMOKED SALMON 24
Toasted Bagel, Whipped Boursin
Red Onion and Avocado, Heirloom Tomato

CALIFORNIA AVOCADO TOAST 19
Hard-Cooked Egg and Cherry Tomato

SPINACH AND ARTICHOKE DIP 22
Corn Tortilla Chips

SALADS

CAESAR 22
Braised Bacon and Chopped Egg, Crispy Capers

BIBB LETTUCE 23
Almonds, Summer Beans, Sherry Vinaigrette

PAN BREADS

BUTTERMILK PANCAKES 22
Choice of : Whipped Vanilla Cream, Chocolate Chips
Or Blueberries

BRIOCHE FRENCH TOAST 22
Cinnamon and Whipped Crème Fraîche

BANANAS FOSTER WAFFLE 22
Peanut Butter Cream and Salted Peanuts

Be Well By Kelly ★

Experience Curated Seasonal Menu Offerings Created by
Leading Holistic Nutritionist, Celebrity Health Coach and
Bestselling Author Kelly LeVeque. The *Be Well By Kelly*
Menu Gives Guests Delicious Options to Stay On-Plan and
Maintain a Healthy Regimen While Traveling.

A 20% gratuity will be added to all parties of 8 or more

LIBATIONS | 18

BELLINI

Piper Sonoma Sparkling Wine, White Peach Purée, Lemon

TRADITIONAL BLOODY MARY

Ketel One Vodka, Housemade Bloody Mary Mix

BROOKE'S STREET

Grey Goose Vodka, Lillet Blanc, Cucumber, Strawberry

MENDOZA MOJITO

Bacardi Superior Rum, Mint, Pineapple, Malbec, Togarashi Rim

COLD PRESSED JUICE | 14

RESTORE

Celery, Cucumber, Kale, Lemon, Parsley, Romain, Spinach

DETOXIFY

Activated Charcoal, Honey, Lavender, Lemon

REJUVINATE

Orange, Turmeric, Apple, Lemon

HEALER

Apple, Beet, Ginger, Lemon

SMOOTHIES

PB&B; Peanut Butter, Banana, Protein Powder, Almond Milk 14

★ *Lean and Green; Kale, Green Apple, Avocado, Chia, Primal Kitchen*
Vanilla Collagen Fuel, Almond Milk. 16

★ *Carrot Cake; Carrot, Almond Butter, Flax Seeds, Cinnamon, Primal*
Kitchen Vanilla Collagen Fuel, Almond Milk 16

★ *Blueberry Muffin; Blueberries, Almond Butter, Flax Seeds, Primal*
Kitchen Vanilla Collagen Fuel, Almond Milk 16

BEVERAGES

ORANGE JUICE	9	ESPRESSO	8
HOT TEA	9	LATTE	9
COFFEE	5	CAPPUCCINO	9

ON THE SIDE | 8

APPLEWOOD-SMOKED BACON	TURKEY BACON
CHICKEN APPLE SAUSAGE	PORK SAUSAGE
TURKEY SAUSAGE	HASH BROWNS
SLICED TOMATO	SEASONAL FRUIT
AVOCADO	

TWO EGGS 22
Applewood-Smoked Bacon or Pork Sausage and Toast
Fingerling Potatoes

★ ITALIAN FRITTATA 26
Organic Chicken Sausage, Onion, Tomato, Basil, Goat Cheese

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

BUILD AN OMELET 24
Sweet Onions, Wild Mushrooms, Roasted Peppers, Tomatoes,
Avocado, Ham, Rotisserie Chicken, Applewood-Smoked Bacon,
Dutch Gouda, Cheddar or Soledad Goat Cheese
Served with Fingerling Potatoes

★ ROASTED VEGETABLE HASH 24
Roasted Brussel Sprouts, Kale, Heirloom Carrots,
Onion, Broccolini, Tossed in Housemade Harissa,
Served With Two Poached Eggs

MONTAGE BENEDICT
Two Poached Eggs, English Muffin and Hollandaise
Fingerling Potatoes
Lobster 34 Canadian Bacon 24
Smoked Salmon 26 Vegetarian 22

HUEVOS RANCHEROS 24
Fried Eggs, Tomato Salsa, Black Beans, Guacamole
Cheddar and Cotija Cheeses, Corn Tortilla

PAN-ROASTED SALMON 35
Watercress, Fennel and Mustard Cream
Fingerling Potatoes

MARY'S FARM CHICKEN PICCATA 29
Sylvetta Arugula and Aged Parmesan, Lemon Caper Vinaigrette

BLT CROISSANT 24
Scrambled Eggs, Applewood-Smoked Bacon
Tomato and Avocado, Gruyère

THE LOFT BRUNCH BURGER 27
Fried Egg, Bacon and Cheddar, Avocado Aioli