

BRUNCH CLASSICS

THE BAY OMELET*	21
TWO FARM FRESH EGGS OR EGG WHITES WITH CHOICE OF BACON, SAUSAGE, CHICKEN SAUSAGE, CHEDDAR CHEESE, SWISS CHEESE, TOMATOES, PEPPERS, SPINACH, OR MUSHROOMS SERVED WITH HOUSE POTATOES AND CHOICE OF TOAST	
ALL AMERICAN BREAKFAST*	19
TWO FARM FRESH EGGS WITH HOUSE POTATOES, CHOICE OF BACON, SAUSAGE, OR CHICKEN SAUSAGE, AND CHOICE OF TOAST	
EGGS BENEDICT*	19
ARTISAN ENGLISH MUFFIN WITH TWO POACHED EGGS, CANADIAN BACON AND HOLLANDAISE WITH HOUSE POTATOES	
CHEF HAROLD'S EGG FRITTATA*	16
FARM FRESH EGG FRITTATA WITH POTATOES WITH PEPPERS, CHEDDAR CHEESE, AND CRISPY ONION STRINGS WITH CHOICE OF TOAST	
ADD STEAK +6 ADD CHICKEN +5	
YOGURT AND GRANOLA BOWL	9
GREEK YOGURT TOPPED WITH VANILLA ALMOND GRANOLA	
ADD FRESH BERRIES +3	
SEASONAL FRESH FRUIT BOWL	8

SPECIALTIES

THE HANGOVER*	22
BACON AND CHEESE WAFFLE TOPPED WITH A BURGER PATTY, CHEDDAR CHEESE, MAPLE GLAZED BACON AND A SUNNY SIDE UP EGG WITH SRIRACHA HONEY SAUCE	
CRAB CAKE BENEDICT*	26
ARTISAN ENGLISH MUFFIN WITH TWO HOUSE MADE CRAB CAKES, POACHED EGGS AND HOUSE MADE BEARNAISE SAUCE	
SHORT RIB POTATO CROQUETTE	24
POACHED EGGS AND BEEF JUS HOLLANDAISE SAUCE	
HAWAIIAN BURGER*	24
BRISKET AND SHORT RIB BURGER PATTY, SHAVED HAM, GRILLED PINEAPPLE, RED ONION, ARUGULA AND LUAU SAUCE ON A BRIOCHE BUN WITH FRENCH FRIES	
SWEET CHILI SHRIMP OMELET*	23
CRISPY SWEET CHILI GLAZED SHRIMP AND GREEN ONION OMELET SERVED WITH HOUSE POTATOES	
SOUTHWEST VEGAN SCRAMBLE	21
"JUST EGG" VEGAN EGGS WITH CORN, BLACK BEANS, "BE HIVE" VEGAN BREAKFAST SAUSAGE, POTATOES, PEPPERS, AND "VIO LIFE" VEGAN CREAM CHEESE WITH CHOICE OF TOAST	
BEIGNETS (3)	
NEW ORLEANS STYLE WITH RASPBERRY SAUCE / POWDERED SUGAR	9
DUBAI STYLE WITH PISTACHIO CREAM / NUTELLA / CRUSHED PISTACHIOS	10

**Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellstock, or Eggs may increase your risk of Foodborne Illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*



SAVORY

SHRIMP AND GRITS*	24
CAJUN RED PEPPER SPICED GRILLED SHRIMP ON A BED OF CREAMY WHITE GRITS WITH CRISPY FRIED KALE	
SMOKED SALMON PLATTER	22
SMOKED SALMON WITH WHIPPED DILL CREAM CHEESE, SLICED AVOCADO, TOMATO, CUCUMBER, CAPERS, HARD BOILED EGG, RED ONION, AND HOT HONEY SAUCE WITH CHOICE OF ARTISAN BAGEL	
FRIED CHICKEN AND CORNBREAD*	22
FRIED CHICKEN TENDERS AND JALAPENO CHEDDAR CORNBREAD WITH ANDOUILLE SAUSAGE GRAVY AND SUNNY SIDE UP EGGS	
CROISSANT BREAKFAST SANDWICH*	18
FRESH BAKED BUTTERY CROISSANT WITH BACON, FRIED EGG, AND FONTINA CHEESE WITH BREAKFAST POTATOES	

SWEET

CARROT CAKE FRENCH TOAST	25
DOUBLE STACKED CARROT CAKE WITH SPICED CREAM CHEESE, CANDIED PECANS, AND CANDIED CARROTS	
BELGIAN WAFFLE	17
FRESH BAKED WAFFLE WITH CHOICE OF STRAWBERRIES, BLUEBERRIES, WHIPPED CREAM, OR CHOCOLATE CHIPS	
LARGE CINNAMON ROLL	10
WARM CINNAMON ROLL WITH SWEET ICING DRIZZLE (SHAREABLE)	

SIDES	5
CRISPY BACON* (3) CHICKEN SAUSAGE PATTIES* (2) PORK SAUSAGE PATTY* (2)	
HOUSE POTATOES SLICED AVOCADO HOUSE SALAD SLICED TOMATO	

BRUNCH COCKTAILS

HOUSE MIMOSA 12	HOUSE BLOODY MARY 14
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BOTTOMLESS

HOUSE MIMOSA 32	HOUSE BLOODY MARY 34
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BEVERAGES

FRESH SQUEEZED ORANGE JUICE 4	CRANBERRY JUICE 3	PINEAPPLE JUICE 3
LEMONADE 3	COFFEE—HOT OR ICED 3	TEA—ICED OR HOT 3
BOTTLED FLAT WATER 8	BOTTLED SPARKLING WATER 8	SOFT DRINKS 3

EXECUTIVE CHEF HAROLD NORRIS

Nevada sales Tax will be added to all menu items. Gratuities are not included.

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