Brunch

specialties

Brioche French Toast fresh berries, berry purée, salted maple cream	15.25
Buttermilk Pancakes	14.50
Wildberry Pancakes fresh berries, berry purée, salted maple cream	16.50
Malt Waffles fresh strawberries, pecan butter	12.75
Chocolate Banana Waffle fresh bananas, salted maple cream, caramel	14.95
Crispy Prosciutto Avocado Toast toasted sourdough bread, smashed avocado, crispy prosciutto, poached eggs, sprouts, everything seasoning, breakfast potatoes	17.95
Chicken Fried Steak scrambled eggs, pork sausage country gravy, breakfast potatoes, toast	19.75
Chicken and Waffle southern fried chicken, pork sausage country gravy, Belgian waffle, pecan butter, maple syrup	23.75

skillets

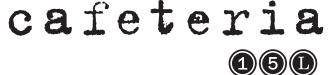
Cafeteria 15L Skillet eggs, pork sausage, chicken apple sausage, black for ham, fontina cheese, tater tots, toast	18.95 est
Farm Skillet eggs, spinach, tomatoes, roasted yellow corn, sharp cheddar cheese, tater tots, toast	17.75
Mexican Skillet eggs, chicken chorizo, onions, peppers, pepper jack cheese, guacamole, tater tots, tortilla	17.75

benedicts

Bacon Jam Benedict poached eggs, bacon, hollandaise sauce, breakfast potatoes	18.95
Florentine Benedict poached eggs, spinach, tomatoes, english muffin, hollandaise, breakfast potatoes	17.75

eggs

2 Egg Breakfast choice of candied bacon, chicken apple sausage, housemade sausage patty or thick cut bacon, breakfast potatoes, toast	15.25
Spinach Omelet fontina cheese, avocado, breakfast potatoes, toast	16.95
Shakshuka oven roasted tomato pepper sauce, over easy eggs, crumbled feta cheese, cilantro, extra virgin olive oil, sourdough toast	17.75



Good food...Good friends...Great times.

18% service charge for parties of 8 or more | Split Plate Charge \$2 Reservations accepted | Two hour limit on bottomless mimosas Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



small plates

Mac and Cheese	9.50
Truffle Tater Tots truffle oil, fresh herbs, parmesan, housemade ketchu	9.50
Spicy Ahi Tuna Poke avocado, wakame, furikake, sweet soy sauce, wonton chips	18.25
Buttermilk Fried Chicken Strips ranch, thai chili dipping sauces	11.75

soups

Seasonal Soup	7.95
Tomato Soup	7.95

small salads

Mixed Greens candied pecans, goat cheese, medjool dates, champagne vinaigrette		10.75
Caesar romaine, caesar dressing, garlic herb croutons, shaved parmesan cheese, garlic parmesan schmear		11.95
add chicken 5.95 add flat iron steak 11.95	add shrimp 8.95 add salmon 11.95	

big salads

Watermelon and Heirloom Tomato Salad burrata cheese, basil crystals, reduced balsamic, aru	14.95 gula
Chicken Cobb Salad bacon, avocado, egg, bleu cheese crumbles, cherry tomatoes, herb ranch dressing	18.50
Rotisserie Chicken Salad mixed greens and romaine, dates, goat cheese, cherry tomatoes, avocado, cornbread croutons, green goddess vinaigrette	23.25
Poached Salmon Spinach Salad gala apples, cranberries, goat cheese, candied pecan balsamic dressing	22.25 IS,
sandwiches	

served with fries or mixed greens

Cafeteria Burger	15.75
lettuce, tomato, pickle, onion, thousand island sauce	
add cheddar, swiss, goat or bleu cheese 1.95 add bacon, mushrooms or avocado 1.95	
Grilled Ham & Cheese w/Tomato Soup	16.95
havarti, white cheddar, black forest ham	

sides

2 Eggs 4.95 Housemade Sausage Patty 5.50 Chicken Apple Sausage 5.50 Thick Cut Smoked Bacon 5.50 Candied Bacon 5.50 Breakfast Potatoes 5.25 Fresh Fruit Bowl (seasonal) 8.75

	bottled/canned bee	rs	
	Coors Light Corona Extra Modelo Especial Belching Beaver Deftones Phantom Bride IPA Device Integral IPA Guiness Stout Golden State Cider Truly Hard Seltzer	5.25 6.00 6.00 8.00 7.00 7.50 7.50 6.50	
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draught bee:	rs
Blue Moon	8.00 8.00 8.00 8.00 8.00 8.00
Device Curious Haze IPA	8.00
Firestone 805 Blonde Ale	8.00
New Glory Rotating	8.00
Track 7 Panic IPA	8.00
Rotating Tap	AQ
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cocktails

Cafeteria Mary 13.50 our signature Ketel One bloody mary

White Peach Bellini 12 prosecco, white peach purée, peach schnapps

Tequila Mockingbird 14 Patron Silver tequila, Cointreau, Campari liqueur, lime and pineapple juice

Maui Morning 14 Grey Goose Pear vodka, carmelized pineapple purée, ginger ale, prosecco, fresh flower garnish

Morning Glory 12 prosecco, pomegranate and orange juice

Essence Spritz 14

Choice of Grey Goose vodka (watermelon & basil, strawberry & lemongrass, or white peach & rosemary). St. Germaine Elderflower liqueur, champagne, club soda, lemon-lime soda

15L Espresso Martini 14

Grey Goose vodka, Mario's Espresso Liqueur, cold brew, simple syrup

One In A Melon 14 Cazadores Blanco tequila, lime juice, watermelon pucker, agave nectar, jalapeño

Mimosa 12 prosecco, orange juice

Bottomless Mimosa 18 for seated guests only... with purchase of entrée 2 hour limit

beverages

Pepsi Diet Pepsi Sierra Mist Dr. Pepper Root Beer Hot or Iced Tea

Organic Coffee 4.25 Cold Brew 4.50

\$**3**95

Vanilla Whip Cold Brew 5.95 Cold brew topped with homemade whipped vanilla cream

mocktails

non-alcoholic drinks



Fresh watermelon and kiwi muddled with raspberry and lemon syrup, topped with sweet and sour

Lavender Haze

Lavender syrup, lemon, coconut cream, topped with coconut water

Basil Berry Fizz

Raspberries, basil and lemons muddled with raspberry syrup and topped with sparkling and lemon-lime soda

Berry Lemonade

Hand muddled lemons, fresh berries, topped with sparkling and lemon-lime soda. Choice of strawberry, blackberry or raspberry

Pineapple Iced Tea Tropical iced tea with pineapple juice

Housemade Lemonade 4.75

Ginger Beer 4.25 Red Bull 5.00

Fiji Water (still) 4.25

San Pellegrino (sparkling) 4.25

desserts

Mint Chip Mud Pie 8.50 mint chip ice cream, oreo cookie, fudge, whipped cream

Skillet S'mores 8.50 chocolate brownie, marshmallow, graham crackers, Hershey's chocolate squares

Chocolate Bombe 8.50 chocolate brownie, chocolate mousse, chocolate ganache, berry purée

Butterscotch Blondie Sundae 8.50 butterscotch and macadamia nut brownie, vanilla bean ice cream and caramel sauce



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