

BEACH BREAKFAST BUFFET

6:30AM TO 10AM | FRESH FRUIT AND YOGURT PARFAITS, BAGELS AND LOX, HOT OATMEAL, EGGS, AN ASSORTMENT OF PASTRIES AND CEREALS, FRESH JUICES, PASQUINI COFFEE | COMPLIMENTARY FOR HOTEL GUESTS, \$20 FOR NON HOTEL GUESTS

OMELETS & EGGS

CALI FIT FRITTATA | [GF] | TWO EGG WHITES & ONE WHOLE EGG, TOSSED WITH OVEN-ROASTED TOMATOES, ASPARAGUS, LEAN SMOKED HAM, FETA CHEESE, TOSSED GREENS OR FRUIT, SERVED WITH A SIDE OF PICO DE GALLO [APPROX. 250CAL. / WITH FRUIT 300 CAL.] 15

HUEVOS RANCHEROS | [V] [GFA] | EGGS OVER MEDIUM, CORN TORTILLAS, BLACK BEANS, HOUSE-MADE RANCHERO SAUCE, GUACAMOLE, QUESO FRESCO 15

FARM-TO-TABLE OMELET | [V] [GFA] | EMMENTAL SWISS CHEESE, CREMINI MUSHROOMS, BABY SPINACH, ROASTED TOMATOES [CHOICE OF SIDE] 15

SHADE OMELET | [GF] | APPLEWOOD-SMOKED BACON, TILLAMOOK CHEDDAR, AVOCADO [CHOICE OF SIDE] 15

BREAKFAST SANDWICH | CROISSANT, SCRAMBLED EGGS, TILLAMOOK CHEDDAR, APPLEWOOD-SMOKED BACON, AVOCADO [CHOICE OF SIDE] 14

SPICY SCRAMBLE | [GF] | SWEET CORN, ROASTED POBLANOS AND SONOMA PEPPER JACK CHEESE SERVED WITH A SIDE OF SPICY CHICKEN MANGO HABANERO SAUSAGE [CHOICE OF SIDE] 15

EGGS BENEDICT | POACHED EGGS, SAAG'S NATURAL CANADIAN BACON, ENGLISH MUFFIN, HOLLANDAISE SAUCE [CHOICE OF SIDE] 16

THE BURRITO | BRAISED SHORT RIBS, PEPPER JACK, HASH BROWNS, EGGS, AVOCADO, SRIRACHA CREMA, SALSA 15

AVOCADO TOAST | PROSCIUTTO, BURRATA, TRUFFLE AIOLI, HEIRLOOM TOMATOES, PICKLED ONIONS, OVER EASY EGG 16

GRIDDLE & GRAINS

COCONUT CHIA SEED PUDDING | CRUNCHY ALMOND GRANOLA, BERRIES, SEASONAL FRUIT 9

VANILLA BEAN BRIOCHE FRENCH TOAST | VANILLA CUSTARD-SOAKED BRIOCHE SLICES, FRESH BERRIES, WHIPPED BUTTER, MAPLE SYRUP 13

PEARL SUGAR-CRUSTED BELGIAN WAFFLE | FRESH STRAWBERRIES AND BANANAS, VANILLA WHIPPED CREAM, MAPLE SYRUP 14

CRISPY CHICKEN AND WAFFLES | BUTTERMILK FRIED CHICKEN BREAST, ROASTED JALAPEÑO HONEY BUTTER 21

GLUTEN FREE PANCAKES | HONEY, STRAWBERRIES, BLUEBERRIES 15

BUTTERMILK PANCAKES | [GFA] | 13 - ADD BANANA, BLUEBERRIES, RASPBERRIES, CHOCOLATE CHIPS, STRAWBERRIES 1

[GF] | GLUTEN FREE / [GFA] | GLUTEN FREE AVAILABLE

EYE OPENERS

SHADE SIGNATURE | SHADE'S HAND SELECTED PATRÓN BARREL SELECT AÑEJO, AGAVE SYRUP, FRESH LIME JUICE, MUDDLED STRAWBERRIES, BASIL 16

AMAZING BLOODY MARY | [MILD, MEDIUM OR SPICY] | CHOPIN VODKA, SHADE'S HOUSE-MADE BLOODY MARY MIX 12

MORNING MULE | STOLICHNAYA VODKA, GINGER BEER, FRESH SQUEEZED ORANGE JUICE 12

ESPRESSO MARTINI | STOLICHNAYA VANILLA VODKA, GODIVA CHOCOLATE LIQUEUR, ESPRESSO 12

CUCUMBER PEAR MARTINI | GREY GOOSE PEAR VODKA, ST. GERMAINE ELDERFLOWER LIQUEUR, FRESH LEMON JUICE, CUCUMBER SLICES 12

RASPBERRY LEMONADE | STOLICHNAYA RASPBERRY VODKA, SHADE HOUSE-MADE LEMONADE, SUGAR RIM 12

METLOX MAI TAI | RUMHAVEN COCONUT RUM, PINEAPPLE JUICE, PEACH NECTAR, BACARDI 8 RUM 12

MIMOSA MARKET

MUMM NAPA PAIRED WITH YOUR CHOICE OF JUICE 12

ORANGE

PEACH

GINGER

LAVENDER

GUAVA

BUBBLES

LA MARCA | PROSECCO 11 / 40

CHARLES LAFITTE | BRUT ROSÉ 13 / 52

MUMM NAPA | BRUT 13 / 48

PERRIER JOUET | "GRAND BRUT" 22 / 88

WHITES + ROSÉ

OYSTER BAY | SAUVIGNON BLANC 11 / 40

COMSTOCK | SAUVIGNON BLANC 14 / 50

ANTONORI SANTA CRISTINA | PINOT GRIGIO 10 / 35

BLINDFOLD | WHITE BLEND 45

FLEUR DE MER | ROSÉ 12 / 45

CANYON ROAD | CHARDONNAY 8 / 24

FRANCISCAN "OAKVILLE ESTATES" | CHARDONNAY 12 / 45

NAPA CELLARS | CHARDONNAY 12 / 45

LAGUNA | CHARDONNAY 13 / 54

FERRARI CARANO "TRE TERRE" | CHARDONNAY 15 / 45

LA CREMA | CHARDONNAY 15 / 50

PATZ & HALL | CHARDONNAY 25 / 95

KUNG FU GIRL | RIESLING 10 / 35

REDS

CANYON ROAD | PINOT NOIR 9 / 27

NAPA CELLARS | PINOT NOIR 13 / 48

DAVIS BYNUM "JANE'S VINEYARD" | PINOT NOIR 16 / 54

DUCKHORN MIGRATION | PINOT NOIR 18 / 65

BENZINGER | MERLOT 12 / 45

DAOU "PESSIMIST" | RED BLEND 14 / 55

B WISE "WISDOM" | RED BLEND 15 / 60

THE PRISONER | RED BLEND 25 / 75

SALDO | ZINFANDEL 16 / 48

LA TERRE | CABERNET SAUVIGNON 9 / 27

SEXTANT | CABERNET SAUVIGNON 12 / 45

B WISE "TRIOS" | CABERNET SAUVIGNON 16 / 54

MOUNT VEEDER | CABERNET SAUVIGNON 20 / 70

NON ALCOHOLIC BEVERAGES

WATER 500ML | EVIAN, BADOIT SPARKLING 4

WATER 750ML | EVIAN, BADOIT SPARKLING 7

MEXICAN COKE 500ML GLASS BOTTLE 5

COLD | TROPICAL ICED TEA, COKE, DIET COKE, SPRITE, GINGER ALE 4

RED BULL | REGULAR, SUGAR FREE 5

COFFEE | PASQUINI COFFEE, PASQUINI DECAFFEINATED COFFEE 4

ESPRESSO | CAPPUCCINO, LATTE, ESPRESSO, MACCHIATO 5

CHEF DE CUISINE | JOHNNY TRAN

N33° 53' 13.97"

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

