



LET IT BEGIN

AVOCADO TOAST | 9

smashed avocado, orange segment, feta cheese, pickled watermelon radish
fried egg | 2 bacon | 3 candied bacon | 4

WARM CINNAMON ROLL | 6

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE | 9

butter poached lobster | 7

CHICKEN TORTILLA SOUP

cup 6 | bowl 9
tomato, chipotle, jalapeño, corn, cilantro, red pepper, avocado, crème fraîche, crispy tortilla strips

SEASONAL FRESH FRUIT PLATTER | 9

BREAKFAST

egg items come with a choice of rosemary garlic potatoes or organic mixed greens substitute egg whites | 2 substitute fruit bowl | 2

BREAKFAST CROISSANT SANDWICH | 14

two eggs over easy, butter lettuce, tomato, candied bacon, garlic aioli

HUEVOS RANCHEROS | 12 ☉

fried egg, sautéed grape tomato, red onion, anaheim chile, puréed black bean, aged white cheddar cheese, avocado, rancho sauce, corn tortilla, crème fraîche

TASTE CHICKEN PROTEIN SCRAMBLE | 14 ☉

pulled mary's organic chicken breast, egg whites, organic arugula, roasted veggies, rancho sauce

BRIOCHE CINNAMON FRENCH TOAST | 11

maple syrup, powdered sugar, fresh lemon
brûlée bananas, almonds, nutella sauce | 3
mezcal mix berry compôte | 3

CHILAQUILES BREAKFAST SANDWICH | 14

fried eggs, roasted jalapeño, mozzarella cheese, crispy tortilla, avocado, rancho sauce, country white or multigrain bread
sub gluten free bread | 2 croissant | 2 bacon | 3

TASTE-Y BREAKFAST BURRITO | 14

scrambled eggs, tomato, applewood smoked bacon, cilantro, avocado, black bean, aged white cheddar cheese, pico de gallo, rancho sauce, spinach tortilla,
"wet" burrito | 2 jalapeño | 1

HOLE IN ONE | 14

poached eggs, cremini mushroom, asparagus, truffle cream sauce, shaved grana padano cheese, toasted brioche

LOBSTER BENEDICT | 21

poached eggs, knuckle & claw meat, béarnaise sauce, organic arugula, toasted english muffin

BLTA BENEDICT | 14

poached eggs, cherry tomato avocado relish, applewood smoked bacon, toasted english muffin

LUNCH

PENNE CECCA | 14 ☉

grape tomatoes, spinach, garlic, pomodoro, brown rice pasta, parmigiano
mary's chicken breast | 7 blackend tiger shrimp | 7
pan roasted salmon | 10 grilled steak 6oz | 14

"KOBE" BEEF MEATBALLS | 19

wagyu american beef, golden raisins, caramelized onion, pine nuts, white truffle cheese fondue, linguine, parmigiano, pecorino romano

CARBONARA | 15

applewood smoked bacon, parmigiano, bechamel, egg yolk, linguine pasta

TASTE CLUB | 15

blackened mary's chicken, bacon, pickled cucumber & carrot, cilantro scallion salad, sriracha aioli, roasted brioche bun

KOBE BRUNCH BURGER 8oz | 16

american wagyu beef, fried egg, red onion jam, arugula, gorgonzola, roasted garlic aioli, roasted brioche bun
bacon | 3 avocado | 4 candied bacon | 4

BRUNCH COCKTAILS

MAKE & BAKE

maker's mark, maple syrup, angostura, candied bacon and orange twist

BRUNCH MULE

titos vodka, ginger beer, fresh lime juice

MENAGE A TROIS

strawberry infused st germain, absolut mandarin, lillet rosé, jcb sparkling rose, rose water

DAVINCI CUP

hendricks gin, lemon juice, agave syrup, barone fini pinot grigio, mint leaves

EFFEN WAKE UP CALL

effen vodka, kahlua, espresso, walnut bitters, lemon oil

TULUM SUNRISE 12

jimador tequila, galliano, pomegranate purée, orange juice, cinnamon dusted orange slice
cazadores reposado | 3

MIMOSA or SPARKLING WINE | 9

carafe | 26

JCB N°69, SPARKLING ROSÉ, | 16

BOTTOMLESS MIMOSA or BUBBLY | 21
PER PERSON | 1.5 HOUR LIMIT | MUST PURCHASE ENTRÉE

ST GERMAIN SPRITZ | 13

st germain, sparkling water, sparkling wine

POMEGRANATE BASIL SANGRIA | 15

skyy vodka, st. germain, red wine, basil, pomegranate purée, seasonal fruit, sparkling wine

BLOODY MARY | 11

SMOKEY MEZCAL MARIA | 13

bacon | 3 blackend tiger shrimp | 4
jalapeño | 1 candied bacon | 4



BRUNCH PRIX FIXE | 19

TWO COURSES

STARTER

choice of:

FRUIT CUP | ORGANIC GREENS | CHICKEN TORTILLA SOUP

ENTRÉE

choice of:

BREAKFAST CROISSANT SANDWICH
SUPERFOOD SALAD
PENNE CECCA
HOLE IN ONE
HUEVOS RANCHEROS

SALADS & BOWLS

blackend tiger shrimp | 7

pan roasted natural salmon | 9

grilled steak 6oz | 14

mary's chicken breast | 7

SUPER FOOD SALAD | 15 ☉

kale, spinach, romaine, walnut, apple, quinoa, avocado, dried cranberry, golden beets, meyer lemon vinaigrette

WELLNESS SALAD | 15 ☉

romaine, sugar snap peas, asparagus, cucumber, radish, shaved carrots, wild rice, pepitas, pea shoots, apple-lemongrass vinaigrette

WILD RICE BOWL | 15 ☉

snap peas, baby carrots, mushroom, purple kale, wild rice, ponzu, one egg over easy

BLACKENED SALMON | 19 ☉

pan roasted natural salmon, organic mixed greens, fresh herb, goat cheese, caper, oven roasted tomato, roasted shallot vinaigrette

CHOPPED SABROSA | 15 ☉

romaine lettuce, avocado, roasted corn, tomato, black bean, red onion, cilantro, aged white cheddar cheese, red bell pepper, honey-jalapeño vinaigrette

VEGAN MENU

VEGAN MEATBALLS PASTA | 18

golden raisin, pine nut, caramelized onion, vegan cheese, pomodoro, brown rice pasta, basil

"IMPOSSIBLE" VEGAN BURGER | 16

butter lettuce, tomato, grilled onions, vegan cheese, vegan sriracha mayo, toasted vegan bun,



VEGAN OPTIONS AVAILABLE FOR SELECT MENU ITEMS

COLD PRESSED JUICE BAR! ask for today's selection