



BREAKFAST

SMOOTHIE \$14

bananas / strawberries
greek yogurt, local lavender
honey

ACAI BOWL \$18

crunch cereal, bananas, berries,
honey

INDIAN BEIGNETS \$9

two pieces, fry bread, orange
marmalade, raspberry jam


OATMEAL \$16

slow-candied julienne apple,
butterscotch cream

AVOCADO TOAST \$21

duo of poached eggs, cucumber,
radish, poblano cream, daikon
sprouts, toasted sesame

RICOTTA BLUEBERRY PANCAKES \$21

blueberry-maple syrup, 
whipped cream

WAFFLE \$23

caramelized banana, white
chocolate-espresso sauce

WAFFLE \$21

fresh berry compote, maple
syrup, whipped cream

BRIOCHE FRENCH TOAST \$22

hazelnut biscotti-crust, creamy
nutella

SIDES \$6

smoked bacon, pork link
sausage, pork sausage patty,
chorizo, chicken apple sausage,
country red potatoes, fruit cup,
cottage cheese

LOX & BAGEL \$22

santa barbara smoked salmon,
everything bagel,
cucumber, heirloom tomato, red
onion, kefir cream on the side

COACHELLA FARMER BREAKFAST \$18

three eggs your way, chorizo-
potato hash, sour cream, queso
fresco, crushed avocado,
tortillas, housemade salsa

TRADITIONAL EGGS BENEDICT \$21

poached eggs, premium
canadian bacon, hollandaise,
country red potatoes

MEDITERRANEAN OMELET \$24

pepperoncini, sun-dried tomato,
olives, basil, feta, served on
grilled heirloom tomato slices

HAM & CHEESE OMELET \$22

caramelized onion, smoked
gouda, country red potatoes

HEALTHY BREAKFAST \$21

spinach-vegetable egg white
frittata, salsa, seasonal fruit
cup

FRIED RICE \$17

jasmine rice, pan-seared black
forest ham, celery, carrot, green
onions, edamame, teriyaki, fried
egg



CHEF'S RECOMMENDATION

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING
YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS
A FOOD ALLERGY. NOT ALL INGREDIENTS ARE LISTED IN THE MENU