

BREAKFAST

Cava

Upon request, whole-grain toast is available; seasonal fruit may be substituted for breakfast potatoes

ON THE LIGHTER SIDE

Acai Bowl 11

House made granola and fresh fruit

Seasonal Parfait 9

Greek yogurt, house made granola and fresh berries + lavender honey

Cold Cereal 6.

Muesli, housemade granola or assorted Kellogg's cereals

Irish Steel-Cut Oatmeal (GF) 7.

Simple Melon (GF) 6.

Chilled grapes or local citrus segments

CLASSICS

Chicken And Waffles 18

Honey batter fried chicken, bacon cheddar scallion waffle, sriracha honey

Maple Cinnamon

Bread Pudding French Toast 17

Lili honey farms lavender honey, applewood smoked bacon

Lox and Bagel 16

Dave's killer epic everything bagel, caper & chive cream cheese, hard boiled egg, campari tomato, cucumber and shaved onion salad

Breakfast Buffet 29.

Fresh pastries, fruits, yogurt, eggs any style*, waffles, pancakes, omelet station, bacon, sausage, breakfast potatoes, squeeze bar, coffee + juice

Continental Buffet 20.

Fresh pastries, fruits, yogurt, irish steel-cut oatmeal, squeeze bar, coffee + juice

Two Eggs* Any Style (GF) 18.

Breakfast potatoes with peppers and onions, bacon, ham or sausage

Breakfast Sandwich 15.

Fried egg, cheese, smoked bacon or sausage patty, toasted english muffin, signature potatoes

Omelet (GF) 18.

Choice of american, cheddar or swiss cheese rolled omelet with bravo farms cheddar and ham

~three meat omelet with bacon, sausage and ham

~vegetable omelet with spinach, mushrooms and tomato

all omelets can also be prepared as a breakfast burrito

Malted Waffle 15.

Farmers market strawberries, fresh whipped cream

SIDES

Smoked bacon 5.

Chicken Apple Sausage* 5.

Breakfast Sausage Patties* 5.

Bakery Item 4.

various breads, pastries, danishes and muffins available

ESMERALDA SIGNATURES

Huevos Rancheros Flautas 19

Stuffed w/ 4 cheese blend, sweet corn, black beans, salsa spanish chorizo, bacon and ham

Avocado Toast 16

Campari tomato & jalapeno jam, queso avocado, sunny side up egg

Chilaquiles Paella 19

Grilled chicken, laughing bird shrimp, pamlona chorizo, peppers, onions and sofrito with choice of egg

Breakfast Quinoa Bowl 19

Marinated asparagus and wild mushrooms with pepitas, tomato and arugula over roasted beet hummus and quinoa with choice of egg and grilled flatbread

Classic Eggs Benedict* 18.

Hollandaise sauce

Classic Buttermilk Pancakes 15.

Whipped butter, warm maple syrup

Lemon Ricotta Pancakes 17.

Temecula raspberries, whipped butter, warm maple syrup

Pastrami Hash & Eggs

Shaved pastrami, paprika potatoes, roasted onions and peppers. poached eggs*, and hollandaise sauce

BEVERAGES

Smoothie 9.

Banana, mango, strawberry or wildberry

Fresh Orange or Perricone Farms

Grapefruit Juice 6.

Apple, Cranberry, Pineapple, V8® or Tomato Juice 5.

Squeeze bar 10.

Mix n' match fruits and vegetables to make your own discovery

Milk 4.

Whole, 2%, non-fat, soy or chocolate

Soft Drinks 4.

Pepsi, diet pepsi, sierra mist, root beer, iced tea, or dr. Pepper

Bottled Water 6.

Perrier sparkling or evian still

Freshly Brewed

Royal Cup Coffee 5.

Regular and decaffeinated

Mighty Leaf Hot Tea 5.

Espresso or Cappuccino 7.

Mocha or Latte 7.

Double Espresso 8.

Hot Chocolate 6.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.

An 18% Gratuity will be added to parties of 8 or more.

***GF (Gluten Friendly)**