



## • DAILY BRUNCH MENU •

### FRESH SQUEEZE

**ALL GREEN**  
Kale, Cucumber, Celery, Green Apple, Ginger, Parsley, Lime

**FRESH COCONUT WATER**  
Served in a whole Coconut

**STAY ALIVE**  
Carrot, Orange, Ginger, Turmeric

### SMOOTHIES & SHAKES

**PINA COLADA SHAKE**  
Coconut Milk, Pineapple

**AÇAI SMOOTHIE**  
Banana, Coconut

**CHOCOLATE PROTEIN**   
**Add Peanut Butter \$2.95**  
470 CAL 0.45 PROTEIN - 69 CARBS - 20 FAT

### BAGELS OR CROISSANT

**SMOKED SALMON**   
Pickled Onion, Capers, Chipotle Cream Cheese, Olives

**PRIME FLANK STEAK**   
Refried Beans, Tomato Confit Arugula, Adobo Chile Cheese, Pickled Onion  
**Add Guacamole \$7.95**

### FRESHLY BAKED

**CROISSANT**   
**CINNAMON ROLL**

### BREAKFAST FAVORITES

**PARFAIT**   
Greek Yogurt, Housemade Granola, Mango Jam, Berries, Coconut Flakes

**EGGS & TOMATO CHIPOTLE**   
2 Eggs Cooked in Chipotle Tomato Sauce, Mozzarella, House Bread

**CHILAQUILES & EGGS**   
Red Chile De Arbol Salsa, Heirloom, Corn Tortilla, Sunny Side-up Egg, Cheese

**Add Avocado \$5.95**

**Add Prime Steak \$8.95**

**FRENCH TOAST**   
Brioche, Maple, Banana Foster

**HOMEMADE PANCAKES**   
Corn, Ashes, Sweet Cream Mascarpone  
**Add Blueberry OR Choco Chip \$3.95**

### TOASTS

**EGGS**   
Soft Scrambled, Smoked Gouda, Nut Salsa Macha, Artisan Bread

**CAPRESE**   
Florida Stracciatella, Agave Morita, Artisan Sourdough, Tomato Confit

**SMOKED SALMON**   
Pickled Onion, Capers, Chipotle Cream Cheese, Olives

**AVOCADO AND POACHED EGGS**   
Arugula, Guacamole, Tomato Confit, Grana Padano

**Add Prime Steak \$8.95**

**Add Smoked Salmon \$6.95**

**Gluten Free Option**

CONTAINS GLUTEN

CONTAINS NUTS

CONTAINS DAIRY



OUR MENU REFLECTS OUR DEDICATION TO SUSTAINABILITY; FOR INSIGHTS INTO OUR RESPONSIBLE SOURCING AND PARTNERSHIPS, PLEASE ASK A MEMBER OF OUR TEAM TO LEARN MORE.

## SANDWICHES

### WAGYU BURGER

Snake River Farms Wagyu, Port Salut, Smoked Gouda, Tomato Confit, Brioche, Home Frites

24.95

### BELL & EVANS FARMS CHICKEN

Crispy Chicken, Korean Gochujang, Pickled Onion, Cabbage, Home Frites

22.95

### BREAKFAST SANDWICH

Scramble Egg, Smoked Gouda, Bacon, Salsa Macha, Home Frites

19.95

**Add Avocado \$5.95**

### FLORIDA MOZZARELLA

Buffalo Mozzarella, Basil Shishito, Cashew, Arugula, Tomato Confit, Bacon, Home Frites

18.95

### ARITSAN GRILLED CHEESE

Smoked Gouda, Port Salut, Zak The Baker Bread Home Frites

19.95

## BOWLS

### \* HOMESTEAD SALMON POKE

Sustainable Local Salmon, Seaweed, Avocado, Nori, Scallion, Pickled Onion, Cucumber, Rice, Tomato Confit

26.95

### PRIME FLANK STEAK

Avocado, Grilled Onion, Tomato Confit, Cilantro, Salsa, Rice

27.95

## BITES

### GUACAMOLE & TOTOPOS

Fresh Guacamole & Corn Tostada

16.95

### HOME MADE TRUFFLE FRITES

Home Made Frites, Truffle Aioli

13.95

## LIQUID BRUNCH



### APEROL SPRITZ

Aperol, Prosecco

18.00

### LYCHEE SPRITZ

Lychee, Prosecco, Rose Water

16.00

### MOJITO

Light Rum, Mint, Lime

18.00

### CASA SANGRIA

Red or white

15.00

### BLOODY MARY

Clamato, Celery Salt, Lemon, Vodka

18.00

### RON Y COCO



Dark Rum, Fresh Coconut

21.00

## SALAD

### PAPAYA & AVOCADO SALAD

Carrots, Heirloom Tomato, Sweet Lime, Thai Vinaigrette, Cashew

19.95

### GREENLIFE FARMS MEYER LEMON SALAD

Grana Padano, Artisan Sourdough Bread, Mint, Zero Acre Oil

17.95

*Add Smoked Salmon*

6.95

*Add Crispy Organic Chicken*

8.95

*Add Key West Shrimp*

8.95

*Add Homestead Salmon*

8.95

*Add Prime Steak*

9.95

## WRAPS

### VEGGIES

Tomato Confit, Guacamole, Salsa Macha, Grilled Onion, Shishito, Arugula, Frites

16.95

### CRISPY ORGANIC CHICKEN

Crispy Chicken, Korean Gochujang, Pickled Onion, Cabbage, Frites

18.95

## SIDES

### AVOCADO

5.95

### SMOKED SALMON

6.95

### NUESKE BACON

5.95

### BUTTER/JAM

3.95

### EGGS SCRAMBLED/FRIED

11.95

### SOURDOUGH

3.95

### CREAM CHEESE

2.95

### SALAD

7.95

### FRITES

6.95

## DESSERTS

### SEASONAL CHEESECAKE

11.00

### COOKIES

8.95

Chef Selection of 2

### VEGAN SORBET

7.95

## COFFEES

### CARAMEL MACCHIATO

6.95

### DOUBLE ESPRESSO

5.95

### AMERICANO

4.95

### CAPPUCCINO

5.95

### MOCHA CAPPUCCINO

6.95

### MATCHA LATTE

7.95

## SPECIALTY ICED COFFEES 16oz

9.95

### CARAMEL LATTE

### COCONUT MATCHA LATTE

### MATCHA LATTE

### MOCHA LATTE

### COLD BREW

## TEAS

### CHAMOMILE

4.95

### GREEN TEA

APPLICABLE TAXES AND 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SEVERAL MENU ITEMS MAY CONTAIN PEANUTS, TREE NUTS, FISH, SHELLFISH, EGGS, MILK, SOY AND GLUTEN. INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY. THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.



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