



· DAILY BRUNCH MENU ·

FRESH SQUEEZE

ALL GREEN

Kale, Cucumber, Celery, Green Apple, Ginger, Parsley, Lime

11.95

FRESH COCONUT WATER

Served in a whole Coconut

18.00

STAY ALIVE

Carrot, Orange, Ginger, Turmeric

13.95

SMOOTHIES & SHAKES

PINA COLADA SHAKE

Coconut Milk, Pineapple

12.95

AÇAÍ SMOOTHIE

Banana, Coconut

11.95

CHOCOLATE PROTEIN

Add Peanut Butter \$2.95

470 CAL 0 45 PROTEIN - 69 CARBS - 20 FAT

12.95

BAGELS OR CROISSANT

SMOKED SALMON

Pickled Onion, Capers, Chipotle Cream Cheese, Olives

17.95

PRIME FLANK STEAK

Refried Beans, Tomato Confit Arugula, Adobo Chile Cheese, Pickled Onion

Add Guacamole \$7.95

18.95

FRESHLY BAKED

CROISSANT

CINNAMON ROLL

5.95

5.95

BREAKFAST FAVORITES

PARFAIT

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

16.95

EGGS & TOMATO CHIPOTLE

2 Eggs Cooked in Chipotle Tomato Sauce, Mozzarella, House Bread

15.95

CHILAQUILES & EGGS

Red Chile De Arbol Salsa, Heirloom, Corn Tortilla, Sunny Side-up Egg, Cheese

Add Avocado \$5.95

Add Prime Steak \$8.95

15.95

FRENCH TOAST

Brioche, Maple, Banana Foster

18.95

HOMEMADE PANCAKES

Corn, Ashes, Sweet Cream Mascarpone

Add Blueberry OR Choco Chip \$3.95

17.95

TOASTS

EGGS

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

13.95

CAPRESE

Florida Stracciatella, Agave Morita, Artisan Sourdough, Tomato Confit

18.50

SMOKED SALMON

Pickled Onion, Capers, Chipotle Cream Cheese, Olives

17.95

AVOCADO AND POACHED EGGS

Arugula, Guacamole, Tomato Confit, Grana Padano

19.95

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   24.95
Snake River Farms Wagyu, Port Salut, Smoked Gouda,
Tomato Confit, Brioche, Home Frites

BELL & EVANS FARMS CHICKEN   22.95
Crispy Chicken, Korean Gochujang, Pickled Onion,
Cabbage, Home Frites

BREAKFAST SANDWICH   19.95
Scramble Egg, Smoked Gouda, Bacon, Salsa Macha,
Home Frites
Add Avocado \$5.95

FLORIDA MOZZARELLA   18.95
Buffalo Mozzarella, Basil Shishito, Cashew, Arugula,
Tomato Confit, Bacon, Home Frites

ARTISAN GRILLED CHEESE   19.95
Smoked Gouda, Port Salut, Zak the Baker Bread
Home Frites

BOWLS

*** HOMESTEAD SALMON POKE**  26.95
Sustainable Local Salmon, Seaweed, Avocado,
Nori, Scallion, Pickled Onion, Cucumber, Rice,
Tomato Confit

PRIME FLANK STEAK 27.95
Avocado, Grilled Onion, Tomato Confit,
Cilantro, Salsa, Rice

BITES

GUACAMOLE & TOTOPOS 16.95
Fresh Guacamole & Corn Tostada

HOME MADE TRUFFLE FRITES   13.95
Home Made Frites, Truffle Aioli

LIQUID BRUNCH



APEROL SPRITZ 18.00
Aperol, Prosecco

LYCHEE SPRITZ 19.00
Lychee, Prosecco, Rose Water

MOJITO 18.00
Light Rum, Mint, Lime

CASA SANGRIA 15.00
Red or white

BLOODY MARY 18.00
Clamato, Celery Salt, Lemon, Vodka

RON Y COCO  30.00
Dark Rum, Fresh Coconut
Served in a whole Coconut

SALAD

PAPAYA & AVOCADO SALAD  19.95
Carrots, Heirloom Tomato, Sweet Lime, Thai Vinaigrette,
Cashew

GREENLIFE FARMS MEYER LEMON SALAD   17.95
Grana Padano, Artisan Sourdough Bread,
Mint, Zero Acre Oil

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 8.95

WRAPS

VEGGIES   16.95
Tomato Confit, Guacamole, Salsa Macha, Grilled
Onion, Shishito, Arugula, Frites

CRISPY ORGANIC CHICKEN   18.95
Crispy Chicken, Korean Gochujang, Pickled Onion,
Cabbage, Frites

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

VANILLA AFFOGATO  12.00

COFFEES



CARAMEL MACCHIATO 6.95
DOUBLE ESPRESSO 5.95
AMERICANO 4.95
CAPPUCCINO 5.95
MOCHA CAPPUCCINO 6.95
MATCHA LATTE 7.95

SPECIALTY COFFEES 16oz 9.95

ICED CARAMEL LATTE
ICED COCONUT MATCHA LATTE
ICED MATCHA LATTE
ICED 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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