



OPENAIRE

BRUNCH

FRESH STARTS

AÇAÍ & POMEGRANATE SLUSH	14
COCONUT & CHIA PUDDING seasonal berries, pineapple, house granola	17
FROZEN YOGURT BOWL green tea, yuzu, house granola, sour cherries	18
AVOCADO TOAST sourdough bread, cilantro, sprouts, cucumber, radish, lime, crunchy seeds	20
+ Poached Egg* 5	
+ Smoked Salmon 8	
AHI TUNA TARTARE* avocado mousseline, pickled cucumber, citrus vinaigrette, sweet potato chips	25
WARM CINNAMON ROLL lemon-cream cheese frosting	16

EGGS & MAINS

LINE BREAKFAST* two eggs any-style, bacon or chicken-apple sausage, pancakes, breakfast potatoes	24
SOFT OMELET* wild mushroom ragout, fontina cheese, mixed greens, breakfast potatoes	24
HUEVOS RANCHEROS* two eggs, jack cheese quesadilla, black beans, cotija cheese, avocado, molcajete & tomatillo salsas	21
CORN FLAKE-CRUSTED FRENCH TOAST caramelized banana, mint	21
HIBACHI-GRILLED FLAT IRON STEAK & EGGS* kimchi-bacon fried rice	33
+ Grilled Maine Lobster Tail 15	
SMOKED SALMON PLATE everything bagel, dill cream cheese, grated egg, trout roe, tomato, onion, capers, lemon	30
LOBSTER CHILAQUILES* two eggs any-style, jack cheese, avocado, molcajete salsa	43
EGGS BENEDICT* poached eggs, hollandaise, crunchy potatoes	
Griddled Ham 26	Smoked Salmon 30
Crab 32	Spinach & Tomato 23

SIDES

TWO EGGS*	10	VEGAN SAUSAGE	10
VEGAN EGGS	10	1/2 AVOCADO	8
SMOKED BACON	10	BREAKFAST POTATOES	8
CHICKEN-APPLE SAUSAGE	10	FRESHLY CUT FRUIT	14

SOMETHING SWEET

HORCHATA PANNA COTTA MELON-LIME GRANITA, PLUM FOAM, FRESH PLUM	14
CHOCOLATE CRUNCH CAKE CARAMEL, DULCE DE LECHE ICE CREAM	14
MANGO & PASSION FRUIT CRÊPE CAKE COCONUT-LIME SORBET, COCONUT CRUMBLE	14

BOTTOMLESS

MIMOSA & BLOODY MARY
40 PER PERSON | LIMIT 90 MINUTES

*Items may be served raw or undercooked and/or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.