

BREAKFAST BY



GRAND BREAKFAST TABLE

ENJOY OUR CHEF-INSPIRED BREAKFAST TABLE

omelet station | belgian waffle | pancakes | seasonal fruits
yogurt parfaits | freshly baked cranberry-flaxseed gluten-free muffins
smoked salmon cronuts | hot dishes | seasonal favorites

WITH BOTTOMLESS

BEVERAGES Adults \$26 Children (5-12) \$13

fresh florida orange & grapefruit juice | cranberry | apple | tomato
coffee | tazo tea

APPROACHABLE BY DESIGN

OMEGA THREE \$15.50 (gf)

seasonal fresh fruit | greek yogurt parfait
baked cranberry-flaxseed muffin

GREEN TEA & APPLE PORRIDGE \$12.50 (gf) (df) (v)

green tea infused quinoa | almond milk
dried cranberries | apricots | green apple brûlée

MASON BERRY PARFAIT \$12.50 (gf)

low-fat yogurt | granola | fresh berries

STRAWBERRY CHIA SMOOTHIE \$10.50 (gf) (df)

almond milk | strawberries | honey | chia seeds

ORGANIC COCONUT OATMEAL \$10.50

organic oats | local coconut milk | cinnamon caviar

BORICUA CREPES \$10.50

local mango | papaya | banana | acerola cream cheese

REFRESHMENTS

BARISTA BREWED

CAPPUCCINO \$6

LATTE \$6

ESPRESSO \$5

COFFEE or TAZO TEA \$5

whole milk | soy | 2% | almond | skim

FLORIDA NATURAL

ORANGE & GRAPEFRUIT JUICES \$6

ASSORTED FRUIT JUICES \$5

GRAND SELECTIONS

RED QUINOA & EGGS BOWL \$16.50 (gf)

eggs any style | sautéed quinoa | spinach
peppers | sun-dried tomatoes | chicken-apple sausage roasted seasonal
vegetables

AVOCADO MELT \$15.50

whole wheat english muffin | grilled tomatoes orange | wilted kale |
apricots | cranberries | avocado feta cheese | chia seed

BIG DAY \$17.50 (gf)

cage-free whole eggs, egg whites or egg beaters
chicken-apple sausage | sweet potato hash roasted
vegetable

PORTUGUESE BAKED EGGS \$17.50

braised peppers | tomatoes | olives | ricotta cheese baked
eggs | toast fingers | manchego cheese

OMELETTE BOURGEOISIE \$17.50

cage-free eggs, egg whites, or egg beaters applewood
smoked bacon | sausage | ham | turkey shrimp | spinach
| peppers | onions | tomatoes mushrooms | jalapeños |
cheddar | mozzarella | feta choice of meat | sweet
potato hash | roasted vegetables

EL YUNQUE BREAKFAST \$17.50

sweet plantain | roots vegetable hash
two local poached eggs | sofrito hollandaise

STICKY BUN FRENCH TOAST \$15.50

banana fosters caramel & pecans | warm maple syrup

EL JIBARITO WAFFLES \$15.50

local leaf cheese waffle | roasted red & golden beets
guava gastrique

BUTTERMILK OR GLUTEN-FREE PANCAKES

\$15.50 (gf)

choose: chocolate chips | bananas | strawberries
blueberries | warm maple syrup

EGGS BENEDICT \$17

Traditional with Canadian Bacon | Toasted Mallorca Bread
& Hollandaise Sauce

WAFFLES FLORENTINE \$13

Colby Cheese Waffle | Sautéed Spinach | Local Poached
Egg | Hollandaise Sauce

STEAK AND EGGS \$19 (gf)

BBQ seasoned 6 oz. Skirt meat | Demi Onion
Mushroom Sauce | two Local Eggs any style | Breakfast
Potatoes or Sweet Plantains

MONTECRISTO SANDWICH \$14

Cinnamon Bread | Deli Turkey | Cured Ham | Swiss
Cheese dipped in egg batter | Guayaba Sauce | Breakfast
Potatoes

EXTRAS

CHICKEN SAUSAGE \$5 (gf)

PORK SAUSAGE LINK \$5

APPLEWOOD SMOKED BACON \$6 (gf)

GRILLED HAM \$5 (gf)

SWEET POTATO HASH \$5 (gf)

BREAKFAST PASTRIES/BREADS \$4

gluten-free (gf) | dairy-free (df) | vegan (v)

Please inform your server of any allergies, health, or dietary restrictions in order to best accommodate your needs.
*Raw and undercooked food may be hazardous to your health. Prices are exclusive of state sales taxes and gratuity.