BREAKFAST

LIGHTER SIDE

Yogurt and Granola 10 (v, gf) maple-almond granola, seasonal fruit

Steel Cut Oats 8 (v, gf)

candied pecans, brown sugar, rosemary poached stone fruit

Salmon and Grand Central Bakery Rye* 18

cold smoked salmon, salmon roe, crème fraiche, avocado, soft boiled egg

MAINS

Pan Pacific Breakfast* 16

two eggs any style, choice of meat, hashed yukon gold potatoes, toast

Eggs Benedict*

english muffin, lemon thyme hollandaise, hashed yukon potatoes with smoked ham shank 17, smoked salmon 24, or dungeness crab 24

Mushroom Omelet* 18 (v, gf)

mushroom, pesto goat cheese, hashed Yukon potatoes

Western Omelet* 18 (gf)

ham, onion, peppers, hashed Yukon potatoes

French Toast* 14 (v)

crème friache, hazelnut, lime

Buttermilk Pancakes, short 12 I tall 14 (ν)

maple syrup, honey whipped butter cardamom whip cream

Steak and Eggs* 22 (gf)

skirt steak, two eggs any style chimichurri, frites

SIDES

BEVERAGES

Side Toast 4

Cereal 4 (v)

House made maple-almond granola 4 (v, gf)

Seasonal fruit cup 5

Two Eggs * 5 (v, gf)

Ham, Bacon, Chicken Apple Sausage, or Vegan Sausage 6

Yogurt 6

Fresh Juice: orange, apple, grapefruit or tomato 5

Hot Tea: English breakfast, earl grey, jade green, orchid oolong, chamomile citron or verbena mint 6

Coffee 6

Espresso or Americano 6 I double 9 Latte or Cappuccino 6 I double 9 whole, non fat, soy or almond milk

Sparkling Water or Soda 5

v = vegetarian, gf = gluten free
*Eating raw or undercooked fish, shellfish, eggs or meat could be hazardous to your health.
20% gratuity is added to parties of 6 or more. 100% of all gratuities will be paid to the service staff.