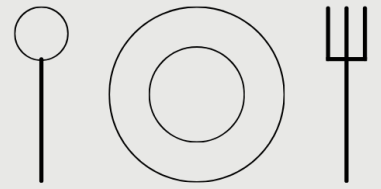


breakfast menu



CASSARA
KITCHEN + BAR

LIGHT START

ACAI BOWL

Acai, Banana, Berries, Granola, Almonds | V VG GF

\$17

QUICHE LORRAINE

Arugula Greens, Bacon, Lemon Vinaigrette

\$20

HOME-STYLE OATMEAL

Brown Sugar, Golden Raisins | V

\$11

COAST-AL TOAST

Poached Eggs, Whole Grain Bread, Arugula, Watermelon Radish, Lemon Vinaigrette, Ortega Chilis, Avocado, Pickled Onion, Feta | V

\$18

CONTINENTAL BREAKFAST

Home-style Oatmeal, Seasonal Fresh Fruit, Toast, Choice of Fresh Brewed Coffee or Juice

\$15

MORNING MAINS

BREAKFAST PANINI

Fresh Eggs, Choice of Ham or Bacon, Cheddar, Sourdough, Breakfast Potatoes

\$17

THE BREAKFAST BURRITO

Scrambled Eggs, Cheddar, Onions, Peppers, Potatoes, Choice of Bacon or Chorizo, Jumbo Flour Tortilla

\$18

CLASSIC FRENCH TOAST

Brioche, Berries, Maple Syrup, Whipped Butter, Powdered Sugar

\$16

BELGIAN LIEGE WAFFLEE

Berries, Maple Syrup, Whipped Butter, Powdered Sugar

\$17

CASSARA SCRAMBLE

Eggs, Bacon, Peppers, Onions, Cheddar, Tomato, Breakfast Potatoes

\$18

FLORENTINE SCRAMBLE

Egg White, Quinoa, Spinach, Peppers, Onions, Swiss, Tomato, Breakfast Potatoes | V

\$19

KID'S MENU

PETITE BELGIAN LIEGE WAFFLE

Maple Syrup, Berries, Powdered Sugar

\$10

PETITE FRENCH TOAST

Brioche, Served with Maple Syrup, Powdered Sugar

\$10

EGG BREAKFAST

Scrambled Eggs and Bacon, Breakfast Potatoes

\$10

CUP O' OATMEAL

Brown Sugar, Golden Raisins

\$6

ADDITIONS

SEASONAL FRESH FRUIT \$7

AVOCADO HALF \$8

TWO CAGE FREE EGGS \$7

TOAST \$5

APPLEWOOD SMOKED BACON \$9

POTATOES \$7

BEVERAGES

CAPPUCCINO \$8

LATTE \$7

ESPRESSO \$4.50

MOCHA \$8

HOT CHOCOLATE \$7

FRESH COFFEE \$5

HOT TEA \$5.25

JUICE \$7



MORNING SPIKE

IRISH COFFEE \$15

Jameson, Baileys, Whipped Cream

BLOODY MARY \$17

tito's, house crafted bloody mary mix

MIMOSA \$13

sparkling wine, orange juice

Consuming raw or under-cooked meat, poultry, fish, shellfish, or eggs may increase your risk of foodborne illnesses.