

SMALL ITEMS

CEREALS WITH MILK 10
Granola, Cheerios, Special K

YOGURT 11
Plain or Fruit-Flavored

STEEL CUT OATMEAL 13
Golden Raisins, Brown Sugar
+10 Avocado, Egg, Spinach

YOGURT PARFAIT 14
Toasted Nut Granola, Plain
Yogurt, Assorted Berries

BERRY BOWL 14

SLICED FRUIT PLATE 13

HOT ITEMS

BREAKFAST SANDWICH
Over-Easy Egg, Country
Ham, Lemon Aioli,
Arugula, Sourdough
English Muffin
20

AVOCADO TOAST
Country Bread, Haas Avocado
Mash, Soft Scrambled Egg,
Fromage Blanc, Onion Sprouts,
Spiced Pepitas
22

SMOKED SALMON PLATE
Roasted Tomato, Shaved Onion,
Capers, Cucumber, Cream
Cheese, Toasted Bagel
19

CLASSIC EGGS BENEDICT
Sourdough English Muffin,
Canadian Bacon, Poached Eggs,
Hollandaise +3 Spinach,
+8 Smoked Salmon
25

TWO EGGS ANY STYLE
Fingerling Breakfast
Potato, Choice of Bacon,
Ham, or Chicken Sausage,
Choice of Toast
21

BENTO BREAKFAST
Assorted Steamed Dim Sum.
BBQ Pork Bao, Gai Lan,
Pickled Daikon & Carrot,
Mustard, Sambal Oelek
30

BUTTERMILK
PANCAKES
Classic, Chocolate Chip,
or Blueberry,
Maple Syrup, and Butter
19

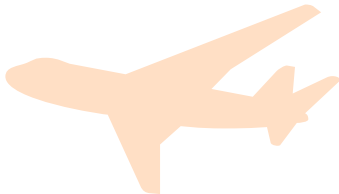
888 OMELETTE
Spinach, Mushroom, Tomato,
Monterey Jack, Fingerling
Breakfast Potatoes,
Choice of Toast
22

BRIOCHE FRENCH TOAST
Roasted Berry Compote, Maple
Syrup, Honey Butter
19

CHEF’S PASTRIES

ASSORTED PASTRIES
Croissant
Chocolate Croissant
Seasonal Danish
Seasonal Muffin
Basket (3) \$20
Each \$7

CONTINENTAL 34
BREAKFAST
Yogurt Parfait
Choice of Pastry, Choice of
Juice, Small Pot of
Coffee or Tea



BEVERAGES

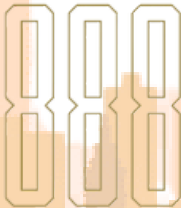
All hot beverages made with *illy* coffee beans and *Mighty Leaf* tea

Drip Coffee 5
Espresso Single 6 Double 8
Cappuccino Single 6 Double 8
Latte Single 6 Double 8
Tea 5
English Breakfast, Earl Grey, Chamomile
Jasmine, Mint, Green Tea

Fresh Orange Juice 13
Smoothie of the Day 13
Soft Drinks 5
Coke, Diet Coke, Sprite, Ginger Ale,
Tonic, Small Mineral Water
Milk Options: 2%, Almond, Oat, Soy 3

BREAKFAST

BISTRO



APPETIZERS

SOUP OF THE DAY	16
GUACAMOLE AND CHIPS	14
Cotija Cheese	
ZA'ATAR HUMMUS AND CRUDITES	15
Kalamata Olive Crumble	
BURRATA	15
Roasted beetroot, Citrus, Hazelnuts	
CAESAR SALAD	18
Romaine Hearts, Castelfranco, Parmesan, Garlic Croutons	
+ Chicken 12 + Salmon 16	
+ Shrimp 15 + Tofu 10	
MIXED LEAVES SALAD	17
Cherry Tomato, Almonds, Radishes, Ricotta Salata, Lime Coconut Vinaigrette	
+ Chicken 12 + Salmon 16	
+ Shrimp 15 + Tofu 10	

MAIN COURSES

TURKEY CLUB	888 BURGER	IMPOSSIBLE BURGER (VEGAN)
Smoked Turkey, Bacon, Lettuce, Avocado, Tomato, Curry Aioli, Sweet & Curry Potato Roll, Served With Fries Or Salad	Wagyu, Aged White Cheddar, Onion, Lettuce, Teriyaki Shiitake, Crispy Shallots, Secret Sauce Served With Fries Or Salad	Vegan Cheddar, Onion, Lettuce, Teriyaki Shiitake, Secret Sauce Served With Fries Or Salad
22	26	26
FISH TACOS	ANCIENT GRAIN BOWL	DORADO
Halibut, Charred Tomatillo Salsa, Cabbage, Chipotle Mayo	Brown Rice, Quinoa, Buckwheat, Fava Beans, Egg, Grilled Avocado, Pickled Shimenji, Miso Dressing	Sea Bream, Saffron Roasted Fennel, Turnip, Dashi Broth, Herbs
26	+ Chicken 12 + Salmon 16 + Shrimp 15 + Tofu 10	28
BEEF STRIPLOIN STEAK		ORA KING SALMON
Roasted Brocollini, Potato Wedges, Truffle Beef Jus		Fragola, Piquillo Peppers, Capers, Pancetta, Pecorino
42		32
MARY'S HERITAGE CHICKEN	RAS EL HANOUT ROASTED CABBAGE (VEGAN)	SHORT RIB PASTA
Parsnip, Kabocha Squash, Gigante Beans, Kale, Jus	Wild Mushroom Puree, Maitake, Pomegranate, House Made Tahini Sauce	Campanelle, Tomato Sauce, Italian Spiced Breadcrumbs , Grana Padano
32	25	32

TO SHARE

CHEF'S CHARCUTERIE BOARD	26
Local Selection of Cured Meats, House Pickles, Piquillo Peppers, Honey Mustard, Castelvetrano Olive Bread & Olive Oil Flatbread Sticks	
CHEF'S CHEESE BOARD	26
Local Selection of Cheeses, Grapes, Fig Jam, Candied Walnuts, Walnut Cranberry Bread & Cocoa Nib Cherry Almond Crisp	
CRISPY CHICKEN WINGS	26
Moody Blue Cheese Ranch Dressing	
FLATBREAD	26
Margherita & Basil or White Sauce & Italian Sausage, Arugula	



SIDES

BRUSSELS SPROUT	11	DELICATA SQUASH	11
BEER BATTERED FRIES	9	YUCON GOLD PUREE, CONFIT GARLIC	9

ALL DAY MENU



APPETIZERS

SOUP OF THE DAY 16

HOUSE-MADE GRANOLA 17

Strauss Greek Yogurt, Stone Fruit, Marshall Farms Honey

CAESAR SALAD 18

Romaine Hearts, Castelfranco, Parmesan, Garlic Croutons
+ Chicken 12 + Salmon 16
+ Shrimp 15 + Tofu 10

MIXED LEAVES SALAD 17

Cherry Tomato, Pumpkin Seeds, Radishes, Ricotta Salata, Umeboshi Raspberry Dressing
+ Salmon 16 + Shrimp 15
+ Tofu 10 + Chicken 12

MAIN COURSES

AVOCADO TOAST

Country Bread, Haas Avocado Mash, Soft Scrambled Egg, Fromage Blanc, Onion Sprouts, Spiced Pepitas

24

BREAKFAST SANDWICH

Over-Easy Egg, Country Ham, Lemon Aioli, Arugula, Sourdough English Muffin

22

888 OMELETTE

Spinach, Mushroom, Tomato, Monterey Jack Cheese, Fingerling Breakfast Potatoes, Choice of Toast

26

888 BURGER

Wagyu, Aged White Cheddar, Onion, Lettuce, Teriyaki Shiitake, Crispy Shallots, Secret Sauce Served With Fries Or Salad

26

CLASSIC EGGS BENEDICT

Sourdough English Muffin, Canadian Bacon, Poached Eggs, Hollandaise + Spinach 3, + Smoked Salmon 8

25

BRIOCHE FRENCH TOAST

Roasted Berry Compote, Maple Syrup, Honey Butter

24

STEAK & EGGS

Roasted Herb Potatoes, Bordelaise

41

BEVERAGES

All hot beverages made with *illy* coffee beans and *Mighty Leaf* tea

Drip Coffee	5
Espresso	Single 6 Double 8
Cappuccino	Single 6 Double 8
Latte	Single 6 Double 8
Tea	5
English Breakfast, Earl Grey, Chamomile	
Jasmine, Mint, Green Tea	

Fresh Orange Juice	13
Smoothie of the Day	13
Soft Drinks	5
Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Small Mineral Water	
Milk Options: 2%, Almond, Oat, Soy	3

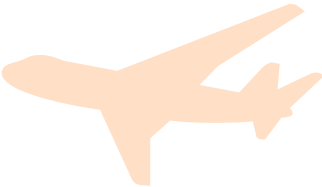
SIDES

BRUSSELS SPROUT 11

ASPARAGUS 11

BEER BATTERED FRIES 9

YUCON GOLD PUREE, CONFIT GARLIC 9



BRUNCH

BISTRO

