

BAKED DAILY

JUMBO GLAZED CINNAMON ROLL | 8
JUMBO BLUEBERRY MUFFIN | 8
CROISSANT | 7
BAGEL & CREAM CHEESE | 7

BOWLS

CALI YOGURT V | 12
GREEK YOGURT | HOUSE MADE GRANOLA
MARKET BERRIES
HARVEST FRUIT VG | 12
LOCAL SEASONAL FRUIT & BERRIES
FARMERS MARKET FRUITS & NUTS | 14
LOCAL SEASONAL FRUIT, NUTS, & BERRIES
MILK & CEREAL V, VG | 10
DAILY SELECTION OF CEREAL | WHOLE,
ALMOND OR SOY MILK
OATMEAL VG | 10
HOUSE GRANOLA | BROWN SUGAR

MARRIOTT
BONVOY CONTINENTAL
BREAKFAST \$15

STEEL CUT OATS VG
GOLDEN RAISINS | BROWN SUGAR
FRESH FRUIT & BERRIES
CHOICE OF TOAST | BAGEL | CROISSANT

**3 EGG SCRAMBLE
MELTS**

SERVED WITH GRIDDLED POTATO

O.G. SCRAMBLE | 18
CAGE FREE EGGS | SMOKED HAM | BACON
CHEDDAR | SCALLION
HARVEST SCRAMBLE | 18
CAGE FREE EGGS | CHARRED BROCCOLINI
MUSHROOM | MOZZARELLA | TOMATO

MORNING COMFORT

SERVED WITH MAPLE SYRUP & BUTTER

BUTTERMILK PANCAKES | 15
BELGIAN WAFFLES | 15
BLUEBERRY PANCAKES | 18
BLUEBERRY COMPOTE | WHIPPED LEMON RICOTTA
CHUNKY MONKEY PANCAKES | 18
WHIPPED CREAM | CHOCOLATE CHIP | BANANA
STRAWBERRY SHORTCAKE WAFFLES | 18
MACERATED STRAWBERRY | VANILLA BEAN
WHIPPED CREAM

SAVORY

CORNERED BEEF HASH | 20
SHAVED CORNERED BEEF | COUNTRY HASH | 2 FARM
FRIED EGGS
CHICKEN CHILAQUILES | 22
FRIED CORN TORTILLA | SALSA VERDE | CHICKEN
ADOBADA | AVOCADO | WHITE CHEDDAR | PICO DE
GALLO | SOUR CREAM | 2 FARM FRIED EGGS
COASTAL AMERICAN | 18
CHOICE 2 EGGS | BACON OR SAUSAGE | 7 MILE
SEASONED POTATOES | TOAST

FRESH SALADS

7 MILE CAESAR | 12
ROMAINE | CRUSHED CROUTON | REGGIANO
TOMATO | HOUSE CAESAR DRESSING
CAPRESE SALAD | 15
ARUGULA | RIPE TOMATO | BASIL BUFFALA
MOZZARELLA | AGED BALSAMIC | OLIVE OIL

**TOAST &
SANDWICHES**

BAGEL & LOX* | 16
CREAM CHEESE WHIP | CUCUMBER | RED ONION
LEMON | CAPERS | TOMATO
HAM & CHEDDAR MELT | 16
SHAVED HAM | MELTED CHEDDAR | FRIED EGG
HOUSE SAUCE | AMISH BUN
GRAND PACIFIC TOAST V | 16
GRILLED SOURDOUGH | SMASHED BASIL
AVOCADO | MUSHROOM | RADISH | PICKLED
ONION | REGGIANO | POACHED EGG | OLIVE OIL
O.G. BURGER | 18
1/2 POUND PATTY BLEND-SHORT RIB, BRISKET &
CHUCK | LETTUCE | TOMATO | ONION | HOUSE
SAUCE | TOASTED BUN

ADD ONS UPON REQUEST | 3
BACON | AVOCADO | FRIED EGG

ADDITIONS

2 CAGE FREE EGGS | 6
PORK SAUSAGE (2) | 6
APPLEWOOD SMOKED BACON (3) | 6
CHICKEN APPLE SAUSAGE (2) | 8
PANCAKE | 8
AVOCADO HALF | 6
BERRIES | 10
TOAST | 4
SOURDOUGH | MULTI-GRAIN | RYE
COUNTRY LOAF

BEVERAGES

CAPPUCCINO | 6
LATTE | 5
ESPRESSO | 3
7 MILE MOCHA | 6
ORANGE JUICE | 5
GRAPEFRUIT JUICE 5
FRESH BREWED COFFEE 5
HOT TEA | 4

MIMOSAS | 9
BOTTOMLESS MIMOSAS | 18
2 HOUR MAXIMUM

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

7 MILE MULES

MOSCOW MULE	12
RUSSIAN STANDARD PLATINUM VODKA	
CUCUMBER MULE	12
SQUARE ONE MINT CUCUMBER	
KENTUCKY MULE	12
MAKERS MARK	

SPECIALTY COCKTAIL

BLACKBERRY SMASH	14
BUFFALO TRACE BOURBON LEMON MINT BLACKBERRY	
OAXACA OLD FASHION	14
HORNITOS REPOSADO 400 CONEJOS MEZCAL ORANGE BITTERS BLACK CHERRY	
MI PALOMA	14
HORNITOS PLATA SPARKLING GRAPEFRUIT	
BLACK MANHATTAN	14
MAKERS MARK AMARO AVERNA ANGOSTURA ORANGE BITTERS	
TIKI THYME	13
DON Q RUM BITTER TRUTH FALERNUM LIME PASSION FRUIT ORANGE THYME	
STRAWBERRY GIN-GER	14
NOLET'S GIN STRAWBERRY GINGER MINT CLUB SODA	

MARGARITAS

CLASSIC CADILLAC	14
CALI FINO REPOSADO LIME AGAVE GRAND MARNIER	
HIBISCUS MARGARITA	13
CALI FINO BLANCO LIME AGAVE HIBISCUS TEA-INFUSED SYRUP	
SPICY MANGO MARGARITA	13
CALI FINO BLANCO LIME JALAPEÑO-INFUSED AGAVE	

WINE BY THE GLASS

SPARKLING WINE	
HOUSE SPARKLING	9
BENVOLIO PROSECCO	11 44
BRUT, CHANDON, CA	13 52
BRUT ROSE, CHANDON	13 52

WHITE

HOUSE CHARDONNAY	9
CHARDONNAY, NAPA CELLARS, NAPA, CA	10 40
CHARDONNAY, LOUIS JADOT, BURGUNDY	15 60
CHARDONNAY, LA CREMA, MONTEREY	13 52
PINOT GRIGIO, LUNA NUDA, ITALY	10 40
PINOT GRIS, WILLAKENZIE, OREGON	14 56
SAUVIGNON BLANC, DRY CREEK, SONOMA	11 44
RIESLING, SAINT M, GERMANY	11 44
VIIGNIER BLEND, CROSSHATCH PATINA	11 44

RED

HOUSE CABERNET SAUVIGNON	9
CABERNET SAUVIGNON, LOUIS MARTINI, CA	11 44
CABERNET SAUVIGNON, DAOU, PASO ROBLES	15 60
CABERNET FRANC, KAUTZ & KRAMER, LODI	12 48
MERLOT, ST FRANCIS, SONOMA	10 40
MALBEC, DISEÑO, ARGENTINA	11 44
PINOT NOIR, CARMEL ROAD, MONTEREY	12 48
PINOT NOIR, CAMBRIA, SANTA MARIA VALLEY	13 52
"6TH SENSE" SYRAH, MICHAEL DAVID, LODI	12 48
ZINFANDEL, IRONSTONE, LODI	12 48

ROSÉ

TOURNON "MATHILDA", AUSTRALIA	9 36
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DRAFT BEER

ROULEUR "DOMESTIQUE" BLONDE ALE	8	BUD BUD LIGHT	6
ALPINE DUET IPA	8	MILLER LITE	6
ROULEUR "BEASTMODE" DOUBLE IPA	10	MICHELOB ULTRA	6
BATTLAMAGE PILSNER	8	COOR'S LIGHT	6
BATTLAMAGE AMBER	8	BLUE MOON	6
MIKE HESS "INTO THE SUNSET" BLOOD ORANGE IPA	8	MISSION AMBER	8
ROULEUR "RAIDA" LAGER	8	MISSION BLONDE ALE	8
NEW ENGLISH IMPERIAL	8	HEINEKEN HEINEKEN LIGHT	7
SEASONAL DRAFT (ASK YOUR SERVER)	8	MODELO ESPECIAL	7

WINE BY THE BOTTLE

SPARKLING WINE	
CHAMPAGNE BRUT, NICOLAS FEUILLATE	90
CHAMPAGNE BRUT, HENRIOT	110
CHAMPAGNE BRUTE, VEUVE CLIQUOT	140
WHITE	
CHARDONNAY, JOSEPH PHELPS, SONOMA	72
CHARDONNAY, GRGICH HILLS, NAPA VALLEY	80
PINOT GRIS, LA CREMA, MONTEREY	52
SAUVIGNON BLANC, GROTH, NAPA VALLEY	72
RED	
BLEND, LANGE TWINS "MIDNIGHT RESERVE," LODI	52
BLEND, THE PRISONER, NAPA VALLEY	80
CABERNET SAUVIGNON, LOUIS M MARTINI, SONOMA	52
CABERNET SAUVIGNON, NEWTON, NAPA VALLEY	75
CABERNET SAUVIGNON, GRGICH HILLS, NAPA VALLEY	95
MERLOT, GRGICH HILLS, NAPA VALLEY	75
PINOT NOIR, CAMBRIA JULIA'S VINEYARD, SANTA MARIA VALLEY	60
PINOT NOIR, AU BON CLIMATE, SANTA MARIA VALLEY	80
CHIANTI CLASSICO, POGGIO BONNELI, TUSCANY	75
ZINFANDEL, RAVENSWOOD BARRICIA VINEYARD, SONOMA	70