

BREAKFAST 6:30AM – 11AM

HOUSE SPECIALTIES

CALIFORNIAN 20

two eggs any style > herb potatoes > toast > choice of meat
choice of coffee tea or juice

EGG WHITE SCRAMBLE 16 ✓

spinach > mushroom > feta cheese > cherry tomatoes

FARMERS MARKET SKILLET 16 ✓

two eggs any style > cast iron roasted vegetables > herb salad

AVOCADO BENEDICT 17 ✓

smashed avocado > tomato > english muffin > herb potatoes

EGGS BENEDICT 18 ✓

canadian bacon > hollandaise > english muffin > herb potatoes

THREE EGG OMELETTE 16

choice of three fixins > herb potatoes > toast

PRIME STEAK & EGGS 24

two eggs any style > prime new york strip > broccolini
carrots > cauliflower > romesco

HASH BROWNS STACK 18

poached eggs > hash browns > sausage > arugula > tomato
sour cream > jalapeno hollandaise

HEALTHY & LIGHT

SEASONS FRUIT PLATE 12 ✓Ⓜ

freshly sliced melon > pineapple > berries > greek yogurt
vanilla honey

MIXED BERRY PARFAIT 10 ✓

granola > greek yogurt > berries > vanilla honey

ACAI BOWL 12 ✓

acai sorbet > granola > toasted almonds > coconut vanilla honey

RED MILL STEEL CUT OATMEAL 9

banana brulee > coconut > agave syrup > berries

BAGEL + LOX 19

smoked salmon > cream cheese > cherry tomatoes > fried capers
pickled red onion > baby arugula > toasted bagel

SIDES

HASH BROWNS 6 Ⓜ

APPLEWOOD-SMOKED BACON 4 Ⓜ

PORK SAUSAGE 4 Ⓜ

CHICKEN SAUSAGE 4 Ⓜ

VEGETARIAN SAUSAGE 4 ✓

HERB SMASHED POTATOES 6 ✓Ⓜ

SEASONAL FRUIT 6 ✓Ⓜ



FROM THE GRIDDLE

LEMON RICOTTA FRENCH TOAST 16 ✓

vanilla > honey > berries

BACON & WHITE CHEDDAR WAFFLE 13

two eggs any style > country gravy

NUTELLA PANCAKES 15 ✓

toasted hazelnuts > banana > salted caramel

BACADO EGG SANDWICH 16

two eggs any style > avocado > swiss > bacon
garlic aioli > brioche

SOUTH OF BORDER

BREAKFAST BURRITO 16

scrambled eggs > bacon > cheddar > bell pepper
avocado > potato > chipotle aioli

STACKED HUEVOS RANCHEROS 18 ✓

two eggs any style > pepper > corn > black beans
onion > corn tortilla > salsa roja > queso fresco

POWER START

SEASONS DETOX ELIXIR 10 ✓Ⓜ

spinach > cucumber > ginger > celery > apple juice

PROTEIN POWER SMOOTHIE 10 Ⓜ

strawberry yogurt > banana > coconut milk
protein powder

GRAINS SWEETS TREATS

BLUEBERRY BREAD 6

CINNAMON ROLL 5

TOAST or BAGEL 4

MUFFINS 5

oat bran > banana walnut > blueberry

CROISSANT 5

traditional or pain au chocolat

BEVERAGE



BARISTA

cold brew 4
house drip 4

espresso 3
americano 3

macchiato 3.5 latte 5.5
cortado 4 affogato 8

add a shot 2
add flavor 1

JUICE

cranberry > orange
pineapple > lemonade

RAW JUICE

ask your server about
our flavors

18% service charge included for parties of 6 or more
Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne
illness

✓ VEGETARIAN | Ⓜ GLUTEN FREE | Ⓜ RAW
Chef de Cuisine | James Waters

KITCHEN COUNTER

Pull up a front-row seat alongside Seasons' working kitchen, six guests can enjoy a thrilling culinary adventure while dining on a special five-course menu featuring the day's freshest seasonal ingredients. Seasons' culinary team will prepare a one-of-a-kind meal designed to delight and surprise, with an emphasis on what's local, seasonal, and organic.

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Party Size 2-6

\$95 per person >> \$35 wine pairing

Ask your server or hostess for more details

CHEF'S TABLE

Eat like a Family at the Chef's Table in this exclusive setting inside Seasons Restaurant's working kitchen. Enjoy the evening with family, friends and important visitors as you share in the culinary creations and get the ultimate backstage pass to the artistry being created right before your eyes.

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Party Size 6-12

\$65 per person >> \$35 wine pairing

Ask your server or hostess for more details

PRIVATE DINING ROOM

Whether you're bringing together generations of family members, celebrating a special occasion or planning an executive business retreat, Seasons Private Dining Room is the perfect place to tailor an event specific to your needs so that you can enjoy precious time together.

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For more information please contact our sales and catering department via email or call +1 (760) 603-3716.