

# 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 BROWN STACK 18

poached eggs > hash brown > 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  
organic vanilla whey 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    espresso 3    macchiato 3.5    latte 5.5    add a shot 2  
house drip 4    americano 3    cortado 4    affogato 8    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

HAPPY HOUR  
4PM - 6PM

## KITCHEN COUNTER

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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

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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

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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.