

CLASSICS

All American \$16

two farm fresh eggs cooked any style
with hash browns & toast
choice of one of the following:
breakfast or chicken apple sausage, sliced bacon or ham steak
add pancakes \$4

Traditional Eggs Benedict \$18

two poached eggs & canadian bacon on an english muffin
with hollandaise sauce

Lox Benedict \$22

two poached eggs, smoked salmon, heirloom tomatoes,
wilted spinach, english muffin with hollandaise sauce

Crab & Avocado Benedict \$24

two poached eggs, dundeness crab, avocado, heirloom
tomatoes, english muffin with hollandaise sauce

GRIDDLE

Blueberry Protein Pancakes \$16

blueberry pancakes with protein powder
& agave blueberry syrup

Buttermilk Pancakes \$13

butter, maple syrup

Sourdough French Toast \$13

butter, maple syrup

Biscuits & Gravy \$9

multigrain biscuits in our very own sierra breakfast gravy

HEALTHY CHOICE

Vegetarian Omelet \$16

california avocado, scallions, asparagus, tomatoes &
spinach served with toast & fruit
substitute egg whites \$2
add goat cheese \$2

Kale Breakfast Salad \$16

kale tossed in a lemon-thyme vinaigrette, red onion, cherry
tomatoes, crispy prosciutto, english muffin
& two poached eggs

Ensalada de Fruta \$12

mango, papaya, pineapple, fresh berries, tajín, lime honey
dressing, avocado-cilantro yogurt sauce, cinnamon sugar
tortilla crisps

Avocado Ciabatta Toast \$10

multigrain ciabatta, fig mustard, cucumber, california
avocado & cherry tomatoes
add two eggs \$4.95

Granola Fruit Parfait \$10

plain greek yogurt, granola, california berries,
drizzle of local sage honey

Grapefruit Brûlée \$6 GF

basil chiffonade & candied grapefruit

Steel-Cut Oatmeal \$9 GF

brown sugar, cinnamon, raisins

Lox & Bagels \$18

smoked salmon, cream cheese, capers,
onions, tomatoes, toasted bagel

gluten-free bread is available for substitution

 We believe in using locally grown organic, sustainable products
whenever possible as part of our commitment to the land & sea in
an effort to protect our environment. Ask your server about our
involvement in the Monterey Bay Aquarium's Seafood Watch.

Please note, an 18% gratuity will be included for parties of
6 or more & a \$5.00 charge will be added to shared plates.

GF = Gluten-Free

THE TOTAL BREAKFAST BUFFET

\$20

seasonal fruits × yogurt & granola
steel-cut oatmeal × cold cereals
fresh scrambled eggs
premium sliced bacon × sausage links
breakfast potatoes × chef's rotating special
pancakes & french toast
sweet breads & mini muffins × pastries
chef's special bread pudding

includes your choice of one beverage
regular or decaf coffee, tea, milk or juice

add two egg omelet \$7

HOUSE SPECIALTIES

Breakfast Burrito \$16

scrambled eggs, bacon, chorizo, green chiles,
hash browns, spicy monterey jack cheese, pico de gallo

Chilequiles \$17 GF

two eggs any style, crisp tortilla chips, charred chile de
abrol salsa, cojita cheese, pico de gallo, california avocado

The Half Dome Hike Omelet \$17

swiss cheese, bacon, sausage, ham, mushrooms, onions,
spinach with hash browns & toast

Benedict Rustica \$18

two poached eggs, ham steak, pretzel bun, whole grain
mustard hollandaise sauce

Mountain Skillet \$16 GF

vermont maple sausage, sweet potatoes, red peppers,
onions, arugula, orange-tarragon cream sauce, two eggs any
style

Breakfast Flatbread \$16

flatbread topped with sierra breakfast gravy, bacon, sausage,
two baked eggs, mozzarella cheese

CHILDREN'S MENU

Children's Breakfast Buffet \$10

Little American \$8

one egg, bacon, hash browns & toast

Assorted Cereals or Oatmeal \$4

honey nut cheerios, pops, lucky charms, cinnamon chex
or oatmeal

Silver Dollar Pancakes \$7

with butter & syrup

Breakfast Sandwich \$8

english muffin with scrambled eggs, ham &
american cheese

BEVERAGES

Coffee \$5

Espresso \$4

Mocha \$6

Latte \$5

Cappuccino \$5

Selection of Teas \$5

Hot Chocolate \$5

Milk \$5

2% or nonfat milk,
soy milk,
almond milk

Juice \$5

grapefruit, orange,
apple, cranberry,
pineapple, tomato