

BREAKFAST

BAKERY

SOURDOUGH TOAST \$3
with el capitan jam

CROISSANT \$4
plain or chocolate

RAISIN SWIRL \$4

EL CAPITAN COOKIE \$3

SPINACH-FETA CRESCENT \$5

DAIRY

YOGURT PARFAIT \$12
greek yogurt, seasonal jam, house-made granola,
fresh berries

OATMEAL \$7

SAVORY

BREAKFAST BURRITO \$12
scrambled eggs, roasted potatoes, onions, peppers,
roasted tomato salsa

add mexican chorizo \$2
add nueske's applewood bacon \$2

SEASONAL FRITTATA \$13
gruyere cheese, farm egg, blistered cherry tomatoes,
wilted spinach

add mexican chorizo \$2
add nueskes applewood bacon \$2
add gravlax (cured salmon) \$4

BREAKFAST SANDWICH \$13
brioche bun, aged cheddar, egg patty, avocado, arugula

AVOCADO TOAST \$12
multigrain toast, guacamole, avocado slices, lemon vinaigrette,
arugula

GRAVLAX SALMON BAGEL \$13
house cured gravlax, toasted bagel, cream cheese, capers,
pickled red onion

PLANT-BASED WRAP \$12
marinated quinoa, roasted bell peppers, roasted tomato salsa

HOT DRINKS

DRIP COFFEE

ESPRESSO

CAPPUCCINO

LATTE

HOT CHOCOLATE

MOCHA

CARAMEL MACCHIATO

MATCHA LATTE

AMERICANO

HOT TEA SELECTION

COLD DRINKS

FRESH SQUEEZED ORANGE JUICE

FRESH SQUEEZED GRAPEFRUIT JUICE

COLD BREWED COFFEE

ICED CARAMEL MACCHIATO

ICED CAFÉ MOCHA

ICED TEA

BLENDED COFFEE

BLENDED MACHA

BLENDED MOCHA

CARAMEL BLENDED COFFEE

COFFEE-FREE BLENDED CHOCOLATE

NATIVE SON

EL CAPITAN HOTEL

