

A Fresh Start

SEASONAL FRUIT   \$210 MXN
With yogurt and granola.

AÇAÍ BOWL   \$315 MXN
Topped with mango, strawberry, blueberry, banana, pecans and coconut.

AVOCADO TOAST  \$210 MXN
Homemade seeded bread with a light goat cheese spread, avocado with a touch of lemon, poached eggs with toasted pepitas and sesame seeds. Comes with an organic salad with goat cheese and passion fruit vinaigrette.

Something Sweet

PANCAKES  \$210 MXN
Buttermilk pancakes with clarified butter served with real Canadian maple syrup, berries and homemade whipped cream.

BANANA PECAN PANCAKES  \$230 MXN
Buttermilk pancakes with clarified butter, pecans, banana and homemade whipped cream, served with real Canadian maple syrup.

BELGIAN WAFFLE  \$210 MXN
Crispy Belgian waffle served with real Canadian maple syrup and homemade whipped cream.

FRENCH TOAST  \$220 MXN
Served with real Canadian maple syrup, berries and homemade whipped cream.

FRENCH TOAST STUFFED WITH CREAM CHEESE, STRAWBERRY, AND BANANA  \$265 MXN
Featured on the Food Networks Tripple D, an all time favorite signature dish.

SOLOMON'S WAFFLE  \$265 MXN
Crispy Belgian waffle with vanilla bean ice cream, mixed berries and a hazelnut sauce on top. Served with real Canadian maple syrup.

Chef's Specialties

CHILAQUILES   \$230 MXN
Choice of red or green sauce.

ORGANIC EGGS \$255 MXN
ORGANIC CHICKEN \$285 MXN

Featured on food networks triple D, Guys favorite.

BARBACOA BURRITO \$290 MXN
Flour tortilla filled with barbacoa, pinto beans, Monterrey cheese, and egg. Served with organic salad, goat cheese & passion fruit vinaigrette.

NEW BARBACOA SOPE  \$290 MXN
Barbacoa sope with eggs to your liking, picked red onion and avocado on top, sitting in a pool of two sauces, a bean sauce and red sauce.

ALL PRICES INCLUDE TAX

 VEGETARIAN  GLUTEN FREE  SPICY

Egg Dishes

ALL OUR EGGS ARE ORGANIC

EGGS TO YOUR LIKING	\$190 MXN	GREEN FISHERMAN 	\$265 MXN
Served with crispy hash browns made with avocado oil and refried beans. Choice of corn or flour tortillas, or homemade seeded toast.		With spinach, mushroom, onion, Monterrey cheese, green sauce & avocado. Choice of corn or flour tortillas, or homemade seeded toast.	
MEDITERRANEAN OMELETTE 	\$270 MXN	NEW ITALIAN OMELETTE 	\$270 MXN
With onion, kalamata olives, cherry tomato, basil & goat cheese. Served with organic salad, goat cheese & passion fruit vinaigrette. Choice of corn or flour tortillas, or homemade seeded toast.		An egg crepe stuffed with Monterrey cheese and Italian sausage in a pool of homemade marinara sauce. Choice of corn or flour tortillas, or seeded toast.	
THE BAJA OMELETTE	\$300 MXN	RANCHEROS  	\$245 MXN
With bacon, artisanal chorizo, cheddar, mushrooms, onion, sour cream & avocado. Served with crispy avocado-oil hash browns & refried beans. Choice of corn or flour tortillas, or homemade seeded toast.		Sunny side up eggs over pinto beans on a lightly fried corn tortilla topped with ranchero sauce, farm cheese and avocado.	
EGGS BENEDICT	\$300 MXN	BREAKFAST FAJITAS	\$310 MXN
Poached eggs and Canadian bacon on a homemade English muffin topped with hollandaise sauce, served with asparagus and crispy hash browns made with avocado oil.		Two sunny-side-up eggs with flank steak, peppers, onion, tomato & avocado. Choice of corn or flour tortillas, or homemade seeded toast.	
BREAKFAST BURRITO	\$245 MXN	THE BREAKFAST SANDWICH	\$310 MXN
Eggs, bacon, jack cheese and potatoes. Served with pico de gallo, guacamole and ranchero sauce.		Homemade artisanal basil bread with chipotle dressing, arugula in truffle oil, sun-dried tomato, grilled cheese, black forest ham, avocado & egg to your liking. Served with organic salad, goat cheese & passion fruit vinaigrette.	

Sides

HOMEMADE SEEDED TOAST	\$55 MXN	HASH BROWNS	\$55 MXN
APPLEWOOD BACON	\$85 MXN	PORK SAUSAGE	\$90 MXN
HONEY HAM STEAK	\$90 MXN	ITALIAN SAUSAGE	\$90 MXN

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VEGETARIAN



GLUTEN FREE



SPICY