



Our ultra-thick
Slab Bacon
is cured and smoked in-house!

QUICK START

QUICK START* 12

two eggs | applewood-smoked bacon
toast | fresh fruit

QUICK START LOADED* 15

three eggs | applewood-smoked bacon
potatoes O'Brien | toast | fresh fruit

QUICK START CONSCIOUS 14 **GF**

three egg whites | avocado | tomato
veggie sauté

BREAKFAST GRILLED CHEESE* 13

two eggs | bacon | fontina | cheddar
grilled sourdough | hash browns

Quick Start



SUB FOR BACON
SLAB BACON +4
PORK SAUSAGE +1⁵⁰
CHICKEN SAUSAGE +1⁵⁰
CHORIZO SAUSAGE +1⁵⁰

KEEP IT LIGHT

AÇAÍ BOWL 14 **V GF**

açaí | pineapple | almond | blueberry
coconut | strawberry | banana
house-made granola

OVERNIGHT OATS 6 | 9 **V GF**

almond | coconut | blueberry
cinnamon | chia | local honey

IRISH OATMEAL 5 | 7 **VG GF**

steel-cut oats | golden raisins
brown sugar | choice of milk or butter

GREEK YOGURT PARFAIT 6 | 9 **VG GF**

non-fat Greek yogurt | seasonal berries
house-made granola

TOAST

Served with two eggs & fresh fruit

AVO-TOAST* 13 **VG**

nine-grain | avocado | watermelon radish
arugula | fiesta microgreens
rosemary oil | cotija

SALMON TOAST* 19

sourdough | smoked salmon | pesto
cucumber pico | capers
jalapeño cream cheese | rosemary oil

MUSHROOM TOAST* 14

sourdough | bacon | rosemary oil
jalapeño cream cheese
seasonal mushroom medley

FIG & PROSCIUTTO TOAST* 14

sourdough | mascarpone | fig jam
prosciutto | cantaloupe | arugula



BREAKFAST SAMMIES

Served with potatoes O'Brien & fresh fruit

CHORIZO 14

chorizo patty | egg | cheddar | tomato
shredded lettuce | pineapple pico | mayo
brioche bun

CHICKEN SAUSAGE 14

chicken sausage | egg | fontina | baby arugula
tomato | pesto | garlic balsamic aioli | brioche bun

PORK SAUSAGE 14

pork sausage | egg | fontina | baby arugula
tomato | pickled onion | pesto aioli | brioche bun

COTTAGE BACON 14

cottage bacon | egg | fontina | baby arugula
tomato | pesto aioli | balsamic reduction
brioche bun

BROCCOLI & EGG 12

broccoli | onion | egg | cheddar | fontina
brioche bun

BENEDICTS

Poached eggs on a toasted muffin with
potatoes O'Brien & fresh fruit

COTTAGE BACON BENE* 16

cottage bacon cured & smoked in-house | tomato
baby arugula | hollandaise | balsamic reduction

CHORIZO BENE* 18

avocado | chorizo | pepper jack
jalapeño hollandaise | pineapple pico

HAM BENE* 16

carved ham | hollandaise

SALMON BENE* 18

cold smoked salmon | capers | hollandaise
cucumber pico

STEAK BENE* 23

7oz New York strip | mushroom medley
jalapeño hollandaise

SHORT RIB HASH & EGGS* 20 **GF**

braised short rib | potato | carrot | onion
cauliflower rice | bell pepper | potato straws
parmesan horseradish cream | two eggs



OMELETS

Served with potatoes
O'Brien & fresh fruit

POUTINE OMELET 16

shoestring French fries | cheddar cheese curds
short rib gravy | onion | crème fraîche

THE BIRD OMELET 16 **GF**

roasted turkey | cremini mushroom
avocado | garlic & herb cream cheese
crème fraîche

WHOLE HOG OMELET 16 **GF**

ham | bacon | chorizo | sausage | pepper jack
crème fraîche

pork green chili +2 | queso +2

LEAN & GREEN OMELET 15 **GF**

egg whites | spinach | cremini mushroom | broccoli
onion | bell pepper | fontina | avocado salsa



CLUB PLATES

Served with three eggs,
potatoes O'Brien & fresh fruit

PORK CHOP & EGGS* 20

breaded pork chop | sage & fennel sausage gravy

STEAK & EGGS* 23

house-seasoned 7oz New York strip | toast
jalapeño hollandaise

CHICKEN-FRIED CHICKEN* 19

sage & fennel sausage gravy | house-made hot sauce

BISCUITS & GRAVY* 16

jalapeño cheddar biscuit | sage & fennel sausage gravy
fontina | house-made hot sauce

HAM & EGGS* 15

4oz grilled glazed ham steak | toast



SOUTHWEST

BORDER BOWL 17 **GF**

scrambled eggs | hash browns | bacon | sausage
chorizo | pork green chili | ham | jalapeño | onion
green pepper | cheddar | house-made hot sauce

BREAKFAST BURRITO 16

scrambled eggs | black beans | chorizo | pico de gallo
pepper jack | flour tortilla | fresh fruit | potatoes O'Brien
house-made hot sauce | **pork green chili +2 | queso +2**

HUEVOS RANCHEROS* 16 **GF**

two eggs | black beans | crispy corn tortillas
pork green chili | cotija | salsa verde
pico de gallo | sour cream | avocado | cabbage
house-made hot sauce | lime

CAKES | WAFFLES

Served with Grade A amber maple syrup

MONTE CRISTO 18

French toast | shaved ham | roasted turkey | fontina
strawberry jam | powdered sugar

PANCAKES 12 **VG**

two sweet cream pancakes | powdered sugar

BLUEBERRY PANCAKES 13 **VG**

pancakes | blueberries | sweet cream | lemon zest

FRENCH TOAST 13 **VG**

two slices of brioche bread | powdered sugar

GOLDEN WAFFLE 11 **VG**

malted Belgian waffle | powdered sugar

Specialties

CHURRO WAFFLE 14

crispy waffle | cinnamon | caramel
sugar dredge | vanilla ice cream

BC FRENCH TOAST 16

brioche bread | fresh berries | granola
candied nuts | dried fruit | sweet cream
caramel | powdered sugar

STRAWBERRY SHORTCAKE WAFFLE 13 **VG**

golden malted waffle | strawberries
strawberry vanilla coulis | whipped cream
shortcake pieces

LOADED MASCARPONE PANCAKES 13 **VG**

mascarpone pancakes
pistachio crumble
espresso toffee sauce
powdered sugar | strawberries



*THIS ITEM MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW
OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

V - VEGAN **VG** - VEGETARIAN **GF** - GLUTEN-FRIENDLY

A 2.9% FEE WILL BE CHARGED ON ALL CREDIT CARD TRANSACTIONS.



SALADS

BLACKENED SALMON CAESAR 19

blackened salmon | field greens
bacon | tomato | cucumber pico
parmesan | avocado | hard-boiled egg
everything bagel crouton | Caesar dressing

SUPERFOOD SALAD 16

chopped chicken | garbanzo beans | cauliflower rice
strawberries | blackberries | avocado | field greens | pepitas
sunflower kernels | super blueberry dressing

CHICKEN CLUB 18

fried chicken | bacon | field greens | hard-boiled egg
gorgonzola | pickle | tomato | pickled onion | honey Dijon dressing

CHOPPED DILL 17

chopped chicken | broccoli | cucumber | red onion
cherry tomato | pickle | green onion | hard-boiled egg
everything bagel crouton | field greens | creamy dill dressing

SOUTHWEST 16

chopped chicken | avocado | tomato | toasted corn | jicama
black beans | cotija | cilantro | watermelon radish | tortilla strips
red onion | field greens | chipotle ranch dressing



SANDWICHES | WRAPS

Served with a house-made pickle & choice of side

GRINDER MELT 20

shaved ham | prosciutto | fontina
tomato | pepperoncini | shredded
romaine | Club sauce | sourdough

FRIED CHICKEN SANDWICH 18

fried chicken | sweet pickle | tomato
romaine | pickled onion | honey Dijon
fontina | brioche bun

CLUB SANDWICH 17

shaved ham | roasted turkey | bacon
romaine | tomato | Club sauce
toasted sourdough

CUBAN 18

shaved ham | pork green chili
over-hard egg | sweet pickle
Dijon mustard | fontina | pickled onion
grilled sourdough

VEGGIE SANDWICH 15

avocado smash | cucumber
cremini mushroom | tomato
clover sprouts | red onion
garlic-herb cream cheese
nine-grain

HOT CHICKEN 17

hot honey | fried chicken | romaine
pickle | mayo | brioche bun

TURKEY CLUB WRAP 18

roasted turkey | bacon | tomato
shredded romaine | avocado
pepper jack | chipotle aioli

CHICKEN COBB WRAP 16

blackened chicken | tomato | bacon
shredded romaine | gorgonzola
barbecue blue dressing



LUNCH SIDES

TRUFFLE PARMESAN FRIES +1⁷⁵

Frites Street shoestring fries
truffle butter | parmesan

HOUSE CHIPS

waffle-cut house potato chips

SWEET POTATO FRIES +1⁷⁵

waffle-cut | ranch or ketchup

COTTAGE CHEESE

large curd | whole milk

SIDE SALAD +1⁷⁵

field greens | watermelon radish
tomato | cotija

VEGGIE SAUTÉ +1⁷⁵

yellow squash | zucchini | bell pepper
broccoli | mushroom | butternut squash

BEVERAGES

COFFEE 3⁷⁵

Breakfast Club's own roast

ICED COFFEE 3⁷⁵

FLAVORED COFFEE 4⁵⁰

DECAF COFFEE French-pressed for freshness 4⁵⁰

BARISTA BAR

ESPRESSO 2

CAPPUCCINO 3⁵⁰

LATTE 4

BC COLD BREW 6⁵⁰ | 8⁵⁰

BC NITRO 5⁵⁰

CHAI LATTE 5⁷⁵ | 7⁷⁵

FRENCH PRESS - BC ROAST DECAF 4⁵⁰

MATCHA GREEN TEA LATTE 4⁵⁰

BULLETPROOF COFFEE 6

HOT CHOCOLATE 3⁵⁰

FLAVORED SYRUP 7⁵

Pure cane sugar reduction with natural extracts
almond | caramel | coconut | hazelnut
Irish cream | nutty | vanilla | sugar-free vanilla
sugar-free caramel



TEA 3

Premium Broken Leaf Tea

GREEN steeped with orange, peach & ginger

BLACK steeped with raspberry & mango

PALMER TEA our black tea with house-made lemonade 4⁵⁰

HOT TEA 3⁵⁰

Premium Broken Leaf Tea

African rooibos | chamomile | English breakfast

Darjeeling | Japanese green | Moroccan mint

BOTTLED SODA

COLA pure sugarcane 4⁵⁰

7UP pure sugarcane 4⁵⁰

BREAKFAST SODAS

LAVENDER BLUEBERRY LEMONADE lemonade
lavender blueberry syrup | Club soda 4⁵⁰

VANILLA STRAWBERRY ORANGE orange juice
vanilla strawberry syrup | Club soda 4⁵⁰

MANGO COCONUT PINEAPPLE pineapple juice
mango coconut syrup | Club soda 4⁵⁰

PEACH ROSEMARY GRAPEFRUIT grapefruit juice
peach rosemary syrup | Club soda 4⁵⁰



- VEGAN



- VEGETARIAN



- GLUTEN-FRIENDLY

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LUNCH



BOWLS

POWER BOWL 13

red bell pepper | garbanzo beans
spinach | yellow onion | butternut squash
cauliflower rice | honey Dijon tahini

STEAK BOWL* 22

7oz New York strip | toasted corn
bell pepper | jalapeño | yellow onion
cauliflower rice | avocado salsa

SALMON BOWL* 18

Scottish salmon | cauliflower rice
mukimame | sesame vinaigrette | zucchini
yellow onion | sesame aioli | cucumber pico

GRILLED CHICKEN* 15

rosemary & citrus grilled chicken | zucchini
yellow squash | mukimame | fried egg
cauliflower rice | ponzu | pineapple pico

HUMMUS BOWL 16

hummus | grilled chicken
tomato | red bell pepper
cucumber | red onion
green onion | rosemary oil
honey Dijon tahini | fried pita



À La Carte

PROTEIN

SLAB BACON 7⁵⁰

GRILLED CHICKEN BREAST 8

FRIED CHICKEN BREAST 8⁵⁰

7OZ NEW YORK STRIP* 13⁵⁰

PORK SAUSAGE 5

CHICKEN SAUSAGE 5

CARVED HAM (2) 5

BACON (2) 5

PORK GREEN CHILI CUP 5

TINGA CHICKEN CUP 6

SCOTTISH SALMON* 9

SMOKED SALMON 9

SHORT RIB HASH 11

PORK CHOP 11

FRUITS & VEGGIES

FRUIT BOWL 7⁵⁰

FRUIT CUP 4

SEASONAL BERRIES CUP 4⁷⁵

FRUIT SKEWER 2⁵⁰

AÇAÍ SCOOP 3⁵⁰

VEGGIE SAUTÉ 4⁵⁰

TOMATO SLICES 2

AVOCADO 3²⁵

BAKERY

TOAST, ONE SLICE 2

GLUTEN-FREE TOAST 2

BISCUIT & GRAVY 6⁵⁰

JALAPEÑO CHEDDAR BISCUIT 4

ENGLISH MUFFIN 2⁵⁰

GLUTEN-FREE BAGEL 4

OTHER

TRUFFLE PARMESAN FRIES 6⁵⁰

SWEET POTATO FRIES 4⁵⁰

POTATOES O'BRIEN 3⁷⁵

HASH BROWNS 3⁷⁵

POUTINE 9

COTTAGE CHEESE 3²⁵

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