

BREAKFAST

SMALL PLATES + LIGHT BITES

FRESH SLICED FRUIT 16 

seasonal selection *pb/gf*

ADD +6: yogurt or cottage cheese

STEEL CUT OATMEAL 14 

cinnamon | honey | dried blueberries *v*

ADD +4: banana | maple syrup | almonds

CHIA SEED PUDDING 16

coconut milk | papaya | cashew | guava puree | agave *pb*

AÇAÍ BOWL 17

toasted coconut | banana | local honey | lychee | hazelnut muesli *v/gf*

ON TOAST + ADD one cage free egg 7

HASS AVOCADO 19

heirloom cherry tomato | red onion | basil | balsamic | chervil

lemon | artisan sourdough *pb*

GRAVLAX* 23

smoked salmon | whipped ricotta | capers | pickled onion | dill

everything seed | flatbread

CHEESY SCRAMBLE 19

soft scrambled cage free eggs | caramelized onion | cheddar cheese

red pepper aioli | rosemary sourdough

BAKERY

BUTTER *or* CHOCOLATE CROISSANT | MUFFIN
DANISH 7

BAKER'S PANTRY 19

chef's daily selection (3)

SIDES

CAGE FREE EGG
any style 6

VEGAN
EGG 8

MIXED FRUIT
& BERRIES 11

BREAKFAST
POTATOES 8

SIDE
PANCAKE 10

ARTISAN
TOAST 6

PECANWOOD
SMOKED BACON 12

CHICKEN APPLE
SAUSAGE 10

PLANT BASED
SAUSAGE 9

SMOKED
SALMON* 14

\$5 Split Plate Charge for All Entrees

Our menu offers only locally sourced or sustainably certified fish, cage free eggs and sustainably sourced coffee and teas.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

20% SERVICE CHARGE ADDED TO PARTIES OF 6 OR MORE

MORNING LIBATIONS

MIMOSA 14

prosecco | orange, grapefruit or cranberry juice

BUBBLE BELLINI 15

prosecco | choice of puree: peach, guava, prickly pear

COCONUT DREAM 19

coconut rum | mr. black's | espresso | baileys

coconut cream | toasted coconut

SEASONS MARY 22

tito's vodka | house bloody mary | prawns | bacon

FRESH JUICE

ORANGE JUICE 7

GOOD MORNING HULK 11

kale | wheatgrass | spinach | celery | apple

ORANGE SUNRISE 11

carrot | apple | orange

VITALITY BOOST SHOT 16

turmeric | lemon | black pepper

WELLNESS SHOT 16

ginger | lemon | cayenne

COFFEE + TEA

ESPRESSO 4

HOUSE DRIP 6

COLD BREW 6

LATTE 7

MATCHA LATTE 8

CAPPUCCINO 7

JING HOT TEA SELECTION 6

GRIDDLE

FRENCH TOAST 21

caramelized peaches | walnut crumble | cardamom cream

corn flake crusted brioche *v*

BUTTERMILK PANCAKES 18

orange butter | maple syrup | white chocolate mousse *v*

EGG'CETRA

AVIARA SUNRISE 22

two cage free eggs | buttered hashbrowns | grilled tomato

pecanwood smoked bacon or chicken apple sausage

EGGS BENEDICT 22

two soft poached cage free eggs | country ham | english muffin

arugula | ADD +5: avocado or spinach

FRENCH OMELET 22

brie cheese | fine herbs | green onion | lemon oil *gf*

ADD toppings +2 each: spinach, mushrooms, bacon, tomato, sausage,

bellpepper

BREAKFAST BURRITO 19

avocado | onions | bell peppers | cheddar cheese | hash browns

pecanwood smoked bacon | cage free eggs

EGG WHITE FRITTATA 21 

grilled broccolini | red pepper | goat cheese | arugula *gf/v*

RANCHERO BAKED BEANS 19

roasted red pepper | red onion | cage free eggs | smoked oyster mushroom

poblano peppers *gf*



Balance by Four Seasons: a nutrition-forward program centered around fresh, real ingredients and a mindful connection to seasonal produce.

S E A S O N S
R E S T A U R A N T