

First Watch

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SEASONAL MENU 6

The B.E.C.

Bacon. Egg. Cheddar. Our twist on a traditional breakfast sandwich — hardwood-smoked bacon, folded cage-free eggs, aged Cheddar, house-pickled sweet peppers and arugula with Calabrian chili aioli and roasted garlic aioli on griddled artisan sourdough bread. Served with lemon-dressed organic mixed greens.

Chimichurri Steak & Eggs Hash

Seared steak, fresh spinach, Cheddar and Monterey Jack, diced red bell peppers and house-roasted onions in a potato hash, topped with two cage-free eggs any style, crumbled Feta cheese, house-pickled sweet peppers, roasted garlic aioli and a drizzle of chimichurri sauce.

Strawberry Tres Leches French Toast

Thick-cut, custard-dipped, griddled challah bread, fresh glazed strawberries, warm dulce de leche, whipped cream and spiced gingerbread cookie crumbles. Lightly dusted with powdered cinnamon sugar.

Pineapple Express

Pineapple, orange, coconut water, lime and agave with a mint crystal rim.

Blueberry Lemon Cornbread

Freshly baked cornbread with sweet blueberries. Topped with house-whipped lemon butter and lightly dusted with powdered cinnamon sugar.

Million Dollar Bacon

Four slices of our signature hardwood-smoked bacon glazed with brown sugar, black pepper, cayenne and a drizzle of syrup.

THE CLASSICS 3

The Traditional Breakfast

Two cage-free eggs any style with your choice of bacon, smoked ham, chicken apple sausage patties, turkey or pork sausage links. Served with our whole-grain artisan toast and fresh, seasoned potatoes.

Tri-Fecta

Two fresh cage-free eggs any style with either a light and airy Belgian waffle or a multigrain pancake. Plus your choice of bacon, savory chicken sausage patty, turkey or pork sausage link.

Biscuits & Turkey Sausage Gravy with Eggs

One large house-baked buttermilk biscuit split in two with homestyle turkey sausage gravy, two cage-free eggs any style and a side of fresh, seasoned potatoes.

THE HITS 4

Chickichanga ®

Whipped eggs with spicy all-natural white-meat chicken, chorizo sausage, green chilies, Cheddar and Monterey Jack, onions and avocado rolled in a flour tortilla. Topped with Vera Cruz sauce and sour cream. Served with fresh fruit and fresh, seasoned potatoes.

Elevated Egg Sandwich

Fresh, over-easy cage-free egg with bacon, Gruyere cheese, fresh smashed avocado, mayo and lemon dressed arugula on a brioche bun. Served with fresh, seasoned potatoes.

Farm Stand Breakfast Tacos

Three wheat-corn tortillas with scrambled eggs, Cajun chicken, chorizo, Cheddar and Monterey Jack cheeses. Topped with fresh avocado and housemade pico de gallo. Served with seasoned black beans.

Barbacoa Breakfast Tacos

Three wheat-corn tortillas with seasoned braised beef barbacoa, scrambled cage-free eggs, melted Cheddar and Monterey Jack, lime crema, Cotija cheese, housemade pico de gallo, fresh avocado and scallions with a side of seasoned black beans.

THE SWEET SIDE 6

Multigrain Pancake

We've gotta warn you: these beauties are beyond big - they're humongous! Choose your stackage accordingly from: Plain, Blueberry, Chocolate Chip, Banana Granola Crunch, Carrot Cake.

Lemon Ricotta Pancakes

We add fresh, whipped ricotta cheese to our multigrain batter. Served as a "mid-stack" of two pancakes topped with seasonal berries, creamy lemon curd and powdered cinnamon sugar.

Belgian Waffle

Our light and airy waffle with a side of warm, berry compote.

French Toast

Custard-dipped, thick-cut brioche bread topped with whipped butter and powdered cinnamon sugar.

Floridian French Toast

Thick-cut brioche bread with wheat germ and powdered cinnamon sugar, covered with fresh banana, kiwi and seasonal berries.

Strawberry Tres Leches French Toast

Thick-cut, custard-dipped, griddled challah bread, fresh glazed strawberries, warm dulce de leche, whipped cream and spiced gingerbread cookie crumbles. Lightly dusted with powdered cinnamon sugar.

THE HEALTHIER SIDE 7

Avocado Toast

Our thick-cut whole grain toast topped with fresh smashed avocado, EVOO, lemon and Maldon sea salt. Served with two basted eggs.

Healthy Turkey

Egg white omelet with turkey, house-roasted onions, tomatoes, spinach and Feta. Served with whole grain artisan toast and all-natural preserves.

A.M. Superfoods Bowl

Coconut milk chia seed pudding, fresh bananas and berries, mixed berry compote, housemade granola with almonds and our whole grain artisan toast with almond butter and Maldon sea salt.

Sunrise Granola Bowl

Non-fat vanilla Greek yogurt layered with fresh, seasonal fruit, nuts and our housemade granola.

Steel-Cut Oatmeal

Made to order with berries, fresh sliced banana, pecans, low-fat milk, brown sugar and a fresh baked muffin of the day.

Tri-Athlete ®

Egg white omelet with house-roasted Crimini mushrooms, onions, tomatoes and green chillies. Served with housemade pico de gallo, whole grain artisan toast, all-natural house preserves and fresh fruit.

Power Wrap

Egg whites, turkey, spinach, house-roasted Crimini mushrooms and Mozzarella in a sun-dried tomato-basil tortilla. Served with fresh fruit and a side of housemade pico de gallo.

HASHES 2

Farmhouse Hash

Two cage-free eggs any style atop fresh, seasoned potatoes, bacon, avocado, house-roasted onions and tomatoes, Cheddar and Monterey Jack. Served with whole grain artisan toast.

Market Hash

Two cage-free eggs any style atop fresh, seasoned potatoes, house-roasted Crimini mushrooms, zucchini, shallots, red peppers, baby spinach, melted Mozzarella and herbed Goat cheese. Served with whole grain artisan toast.

BOWLS 3

Power Breakfast Bowl

Protein-packed quinoa, Italian sausage, house-roasted tomatoes and crimini mushrooms, kale, Parmesan, lemon white balsamic dressing, EVOO and two basted cage-free eggs.

Pesto Chicken Power Bowl

Protein-packed quinoa, kale, shredded carrots and house-roasted tomatoes topped with all-natural chicken breast, basil pesto sauce, lemon white balsamic dressing, Feta cheese and fresh herbs.

Barbacoa Chilaquiles Breakfast Bowl

Seasoned braised beef barbacoa tossed with Cheddar and Monterey Jack, ranchero sauce, crispy corn tortilla chips, fresh avocado, lime crema, Cotija cheese and scallions. Served with cheesy scrambled cage-free eggs and seasoned black beans with housemade pico de gallo.

OMELETS 3

Bacado ® Omelet

Bacon, avocado and Monterey Jack. Topped with sour cream and served with a side of housemade Pico de gallo.

Chile Chorizo Omelet

Chorizo, avocado, green chilies, house-roasted onions, Cheddar and Monterey Jack, Topped with all-natural sour cream and served with a side of housemade pico de gallo.

The Works Omelet

Ham, bacon, sausage, house-roasted Crimini mushrooms, onions and tomatoes with Cheddar and Monterey Jack. Topped with all-natural sour cream.

FRITTATAS 2

Frittata Rustica

A classic Italian-style omelet with kale, house-roasted Crimini mushrooms, onions and tomatoes topped with Mozzarella and Parmesan cheese. Served with ciabatta toast and lemon-dressed organic mixed greens.

Smoked Salmon and Roasted Vegetable Frittata

A classic, Italian-style cage-free egg omelet with Wild Alaska Smoked Sockeye Salmon,* house-roasted onions and tomatoes with Parmesan, all-natural sour cream and fresh herbs. Served with lemon-dressed organic mixed greens and artisan ciabatta toast.

BENEDICTS 3

Classic Benedict

Two poached cage-free eggs atop toasted ciabatta piled high with smoked ham and vine-ripened tomato and covered with hollandaise. Served with lemon-dressed organic mixed greens.

BLT Benedict

Two poached cage-free eggs atop toasted ciabatta piled high with bacon, vine-ripened tomato, avocado and lemon-dressed arugula and covered with hollandaise. Served with lemon-dressed organic mixed greens.

Smoked Salmon Benedict

Two poached cage-free eggs atop toasted ciabatta piled high with Wild Alaska Smoked Sockeye Salmon, red onion and vine-ripened tomato and covered with hollandaise. Served with lemon-dressed organic mixed greens.

SHARE 2

Million Dollar Bacon

Four slices of our signature hardwood-smoked bacon glazed with brown sugar, black pepper, cayenne and a drizzle of syrup.

Holey Donuts

Cinnamon sugar-dusted cake donut holes with chocolate sauce and warm mixed berry compote for dipping.

SANDWICHES 7

Monterey Club

Turkey, bacon, avocado, organic mixed greens, tomato, Monterey Jack and mayo on sourdough.

BLTE

The classic BLT plus an over-hard cage-free egg, Monterey Jack and mayo on artisan whole grain.

Baja Turkey Burger

A lean white-meat turkey patty with avocado, organic mixed greens, housemade pico de gallo, mayo and Horseradish Havarti on a brioche bun.

Roast Beef & Havarti

Roast beef, Horseradish Havarti, house-roasted onions and tomato with lemon-dressed arugula on grilled Parmesan-crusting sourdough, Horseradish sauce on the side.

Ham and Gruyere Melt

Smoked ham, tomato and melty Gruyere cheese with Dijonnaise on grilled artisan brioche.

Veggie Burger

A seasoned all-natural patty of brown rice, Peppadew peppers, onions, carrots and mushrooms. Served on a brioche bun with fresh smashed avocado, organic mixed greens, tomato, red onion and a side of Dijonnaise.

Market Veggie

House-roasted Crimini mushrooms, zucchini and spinach with basil pesto, mayo and Mozzarella cheese on grilled artisan whole grain.

SALADS 4

Sweet Honey Pecan Salad

Organic mixed greens, romaine, all-natural chicken breast, bacon, toasted pecans, avocado, tomatoes and carrots with Cheddar and Monterey Jack. Drizzled with warm honey Dijon dressing.

Kale & Berry Salad

Vitamin-rich kale and organic mixed greens with all-natural sliced chicken breast, shredded carrots, fresh strawberries and blueberries, pecans and herbed Goat cheese tossed with lemon white balsamic dressing. Served with artisan ciabatta toast.

Cobb Salad

Organic mixed greens, bacon, turkey breast, egg, tomatoes, avocado and Bleu cheese crumbles with ranch dressing.

Chicken Avocado Chop Salad

Chopped romaine and arugula, all-natural chicken breast, avocado, tomatoes, corn, black beans, Feta cheese and crispy tortilla chips with a citrus chipotle dressing.

KID'S MENU 7

Bacon & Egg

One egg cooked any way you like, bacon, sourdough toast and fresh fruit.

Chocolate Chip Pancake

One of our humongous multigrain pancakes loaded with chocolate chips and topped with creamy butter. Served with your choice of bacon or sausage.

Half Waffle

A half portion of our fluffy Belgian waffle. Served with fresh fruit and your choice of bacon or sausage.

French Toast

Custard-dipped, thick-cut brioche bread topped with whipped butter and powdered cinnamon sugar.

Grilled Cheese

Ooey-goey cheese melted between two pieces of grilled sourdough bread. Served with fresh fruit.

Steel-Cut Oatmeal

Made to order with berries, fresh sliced banana, pecans, low-fat milk, brown sugar and a fresh baked muffin of the day.

Granola Bowl

Non-fat vanilla Greek yogurt topped with our housemade granola with almonds, bananas, strawberries, blueberries and sprinkled with powdered cinnamon sugar. Served with sourdough toast.

JUICE & SIPS 3

Morning Meditation

Orange, lemon, turmeric, organic ginger, agave nectar and beet.

Kale Tonic

Kale, Fuji apple, English cucumber and lemon.

Purple Haze

Lemon, cane sugar, butterfly pea flower tea and a hint of lavender.

ICED COFFEE 3

Iced Coffee

Creamy, sweet, cold and refreshing.

Mint Mocha Iced Coffee

Chocolate and mint topped with a sweet cream cold foam and mini Ghirardelli dark chocolate chips.

Honey Caramel Crunch Iced Coffee

Salted caramel and honey topped with a sweet cream cold foam and toffee nut crumbles.

SPARKLERS 3

Blood Orange Citrus Sparkler

Blood orange puree, filtered sparkling water and a dried blood orange wheel.

Passion Fruit Mint Sparkler

Passion fruit puree, filtered sparkling water and a mint sprig.

Berry Lime Sparkler

Wildberry puree, filtered sparkling water and a lime wedge.

BOOZY 10

Mimosa

100% cold-squeezed orange juice and Barefoot Bubbly Brut Cuvée.

Spiked Lavender Lemonade

New Amsterdam 5X Distilled Vodka, lemon, cane sugar, butterfly pea flower tea and a hint of lavender.

Pomegranate Sunrise

Camarena Tequila, pomegranate, fresh lime and agave nectar.

Cinnamon Toast Cereal Milk

RumHaven Coconut Rum, cold brew coffee, oat milk and agave nectar.

Pitcher of Blackberry Bramble Sangria

A signature blend of Merlot, mixed berries and apple with a squeeze of orange and lime. Each pitcher pours 2-3 servings. Great for sharing!

Million Dollar Bloody Mary

New Amsterdam 5X Distilled Vodka, Bloody Mary mix and Million Dollar Bacon.

Classic Mimosa

100% cold squeezed orange juice and Barefoot Bubbly Brut Cuvée.

Pomegranate Mimosa

Pomegranate and Barefoot Bubbly Brut Cuvée.

Lavender Lemon Mimosa

Lemon, cane sugar, butterfly pea flower tea, a hint of lavender and Barefoot Bubbly Brut Cuvée.

Cold Brew Tini

Served our way, over ice. Cold brew coffee and New Amsterdam 5X Distilled Vodka, topped with creamy cold foam and a dusting of hot chocolate powder.

