



Breakfast

week days from 11am to 4pm
week-end from 9am to 5pm

TWO EGGS ANY STYLE

Choice of Canadian bacon or US Bacon

\$7

EGGS BENEDICT

Toasted English muffin topped with Canadian bacon,
Poached Egg and Hollandaise Sauce.

\$13

EGGS FLORENTINE

Toasted English muffin topped with spinach,
poached egg and Hollandaise Sauce.

\$13

EGGS NORWEGIAN

Toasted English muffin topped with smoked salmon,
poached egg and Hollandaise Sauce.

\$14

HAM - CHEESE OMELET

Ham and Swiss cheese into the center of this fluffy omelet.

\$10

VEGETABLE OMELET

Two Eggs with chopped seasonal vegetables.

\$10

IMPORTED GOAT CHEESE OMELET

Two eggs with imported Goat cheese and tomato

\$11

CAJUN OMELET (tomato-shrimp)

Two eggs with Cajun spices and shopped tomatoes

\$13

PANCAKES : Plain \$8 / Raspberry \$10 /
Blueberry \$10 / Banana and chocolate \$11

CHALLAH FRENCH TOAST

“The king of all French Toast”

\$10

SEASONAL FRESH FRUIT SALAD and Plain Yogurt

\$7



Champagne & sparkling

Roederer Cristal, France

\$350

Dom Perignon, France

\$250

Perrier Jouet Grand Brut, France

\$82

Moet Chandon Brut Rose, France

\$130

Villa Jolanda Grand Cru Rosé prosecco

\$42

Louis Charles cuve de prestige, France

\$39 \$8



White Wines

Pinot Grigio, Principato Vigneti, Italy

\$25 \$8

Pinto Grigio, Santa Margherita, Italy

\$49 \$12

Chardonnay, Ferrari Carano

\$41 \$9

Chardonnay, Jordan, Russian River

\$70

Chardonnay, Far Niente, Napa Valley

\$109

Conundrum, California

\$58

Sancerre, Lacroie, France

\$45 \$10

Sauvignon Blanc, Oyster Bay, New Zealand

\$35



Red Wines

Merlot, Lapostolle Casa, Chile

\$35 \$9

Merlot, Sterling, Napa Valley

\$54

Merlot, Duckhorn, Napa Valley

\$120

Pinot Noir, Rodney Strong, Russian River

\$41 \$10

Pinot Noir, Au Bon Climat, Santa Barbara

\$50

Pinot Noir, Emeritus, Russian River

\$76

Cabernet Sauvignon, dona paula, Argentina

\$35 \$9

Cabernet Sauvignon, Ferrari Carano, Sonoma

\$56

Cabernet Sauvignon, Faust, Napa Valley,

\$95

Cabernet Sauvignon, Stag's Leap Wine Cellars,

Artemis, Napa Valley

\$99

Cabernet Sauvignon, Jordan, Alexander Valley

\$120

Cabernet Sauvignon, Caymus, Napa Valley

\$150

Cabernet Sauvignon, Tayson Pierree, Napa Valley

\$200

Malbec, Antigal Uno, Argentina

\$35 \$9

Cotes D'Rhone, France

\$35 \$9

Chapelle de Calon, Saint Estephe, Bordeaux

\$65

St. Emillion Grand cru

\$60 \$12

Chateau Heritage Mazeyres, Pomerol

\$63

Chateaneuf Du Pape

\$79

Gevrey Chambertin, France

\$75

Brunello Di Montalcino, Italy

\$95

Quintessa, Napa Valley

\$190

Opus One, Napa Valley

\$250



Beers

Heineken, Holland

\$5

Peroni, Italy

\$6

Kronenbourg 1664, France

\$6

Chimay, Belgium

\$9

Corona, Mexico

\$5

Amstel Light

\$6



Drinks

SANGRIA

George's Homemade recipe

\$10

EXOTIC BUBBLES

Lychee fruit topped with champagne

\$9

FRENCH QUARTER

Raspberry and Peach Liqueur topped with champgne
and a splash of orange juice

\$10

MIAMI LEMONADE

Bacardi Limon shaken with raspberry and lemonade

\$12

BLEU GOOSE

Grey Goose Martini with bleu cheese stuffed olives

\$14

THE FRANCO-MEXICANO

Patron Silver and Cointreau shaken with fresh lime
and orange juice

\$13



Rose Wines

Chateau D'Escalan Whispering Angel, Provence

\$42 \$10

L'Opale de la presqu'île de St Tropez, Provence

\$32 \$9

We would like to see you make it home safely.
If you do not have a designated driver, please allow us to call you a cab.



Red or white wine craft (2 glasses) \$10