

STARTERS

Tuna Tartare 22

citrus poke sauce, furikake, avocado-wasabi aioli, mango puree, masago

Tropical Fruit Parfait 13

tropical fruits, coconut shreds, vanilla greek yogurt, honey

Steel Cut Oats 10

strawberries, bananas, sugar

Nachos 13

carne asada +9 chicken +8
beer cheese, pico de gallo, chipotle crema, jalapenos, beans

MARKET SALADS & SOUP

add chicken 8 • sliced ribeye 15 • salmon 14 • shrimp 9

Buratta 16

whipped buratta, arugula, pistachio brittle, roasted beets, orange, honey citrus vinaigrette

The Caesar 12

whole butter lettuce, pecorino romano, house anchovy dressing, truffled bread crumbs

Wedge 15

pork belly, cherry tomatoes, red onions, blue cheese dressing

Soup 5 • 10

made fresh daily

FROM THE GRIDDLE

Mayan Pancakes 15

spiced maple syrup, whipped Mexican crema, fresh berries

Challah Berry French Toast 16

whipped cream, berry compote

TO SHARE, OR NOT

Steak & Frites 30

ribeye +10
parmesan truffled chive fries, peppercorn cream sauce

Village Breakfast 19

eggs your way, maple pepper bacon or choice of sausage, potatoes or fruit, toast + butter + jam

Chef's Chilaquiles 14

chorizo +4 carne asada +7
eggs your way, sour cream, queso cotija, sliced red onions, rojo or verde

Steak & Eggs 28

eggs your way, arugula salad, chimichurri, breakfast potatoes

Huevos Rancheros 15

eggs your way, ranchero sauce, queso cotija, beans, avocado, pico de gallo, corn tortilla

Avocado Smash 15

poached egg, tomato bruschetta, pecorino cheese

Jefe Burrito 16

carne asada, Oaxaca cheese, soft scrambled eggs, crispy potatoes, smashed avocado, poblano crema, side fruit

Fish & Chips 22

beer battered, french fries, slaw, caper tartar

Tacos De Papa 14

marinated potatoes, birria sauce, crema, shredded lettuce, queso cotija

Enchiladas 16

beef, queso cotija, avocado, iceberg lettuce, salsa roja, sour crema, corn tortillas, red onions

A service charge of 18% will be added for parties of 6 or more.
Thoroughly cooking foods such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
Menu prices do not include tax or gratuity.

OMELETTES

Served with fruit or breakfast potatoes, choice of toast, no substitutions.

Farmers 17

chef's choice, please ask your server

Club 17

bacon, jack, cheddar, mushrooms, tomatoes, chives

The Good One 15

chicken, egg whites, spinach, roasted tomato, goat cheese

TOWER FOR THE TABLE

Smoked Salmon 23

Served with heirloom tomatoes, cucumber, capers, red onions, chive cream cheese, poppyseed bagel

EGGS BENEDICTS

Served with fruit or breakfast potatoes

The Hills 16

Canadian bacon, spinach, hollandaise

Smokey Salmon 18

chive hollandaise

Spiced Pork Belly 19

pepper hollandaise, chives

SANDWICHES

Red Tail Burger 19

add egg +2, cheddar, butter lettuce, tomato, onions, bacon, garlic aioli, fries

Wagyu Smash 23

american cheese, grilled onions, tomato, shredded lettuce, truffle secret sauce, parmesan truffled chive fries

Blackened Fish Sandwich 20

mahi-mahi, cabbage & arugula slaw, tomato, tapenade aioli, fried onions, fries

Oaxacan Chicken Sandwich 17

battered & fried, slaw, salsa macha, aioli, fries

Rib-Eye Bistro 22

petite focaccia steak sandwich, chimichurri, caramelized onions, garlic dijonnaise, caesar salad

Very Porky Sandwich 16

pork belly, tomato relish, cheddar, aioli, sunny up egg, fruit

SIDES

Toast + Jam + Butter 5

white, multigrain, english, sourdough

Two Eggs 5

sub egg whites +2

Breakfast Potatoes 6

Tropical Fruit Bowl 9

Chicken or Pork Sausage 7

Maple Pepper Bacon 7

One Pancake 4

maple syrup + butter

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