**BREAKFAST | ALL DAY**

**AMERICAN BREAKFAST**
Three Eggs any style, choice of Applewood-Smoked Bacon, Sausage Links, or Chicken-Apple Sausage, served with Breakfast Potatoes and Toast or Fruit

**BREAKFAST SANDWICH**
Roasted Salsa in a Flour Tortilla, served with a side of Pico de Gallo and Chipotle Aioli, Pepper Jack Cheese, and Smoked Paprika

**BREAKFAST BURRITO**
Marinated Raw Ahi Tuna, Crispy Wonton Chips, Jalapeño, Sriracha Aioli, Green Onions, Mango, Sesame Seeds, and Poke Sauce

**BREAKFAST BURGER**
Poached Eggs on toasted English Muffin with shaved Canadian Bacon, Fontina Cheese, and Hollandaise

**BREAKFAST POTATOES**
Served with Breakfast Potatoes and your choice of Toast

**FRESH FRUIT**
Sweet Seasonal Melon Salad with Strawberries, Blueberries, and Pineapple

**LUNCH | ALL DAY**

**STANDARDS**

**CHIP WITH GUACAMOLE & SALSA**
CrISpy Corn Tostadas, Cup of Roasted Tomato Salsa, and a Bowl of Freshly Made Guacamole

**CRISPY BEEF & CHEESE EMPEANADAS**
Savory Spices, Peppers, and Smoked Jalapeño Aioli

**AHI TUNA POKE NACHOS**
Marinated Raw Ahi Tuna, Crispy Wonton Chips, Jalapeño, Sriracha Aioli, Green Onions, Mango, Sesame Seeds, and Poke Sauce

**CAESAR SALAD**
Hearts of Romaine, Parmesan, Foccacia Croutons, and Creamy Caesar Dressing

**GREEK SALAD**
Mixed Greens, Cherry Tomatoes, Feta, Cucumber, Red Onion, Kalamata Olives, and Mediterranean Vinaigrette

**POKE BOWL**
Poke-Marinated Raw Ahi Tuna or Salmon, White Rice, Cucumber, Avocado, Red Onion, Seaweed Salad, Sesame Seeds, Furikake, Sriracha Aioli, and Edamame

**POKE SALADS & BOWLS**
Poke-Marinated Raw Ahi Tuna, Crispy Wonton Chips, Jalapeño, Sriracha Aioli, Green Onions, Mango, Sesame Seeds, and Poke Sauce

**SUSHI BURRITO**
Poke-Marinated Ahi Tuna, Red Onion, Lettuce, Seaweed Salad, Avocado, Red Onion, and Sriracha Aioli

**VEGGIE MERCURY**
Plant-Based Meat, Lettuce, Red Onion, Jalapeño, Furikake, Cucumber, Seaweed Salad, Avocado, and Vegan Chipotle Mayo

**SWEETS**

**HÄAGEN-DASZ ICE CREAM**
Choice of:
- Chocolate
- Strawberry
- Vanilla Bean

**MANGO SORBET**

**FAVORITES**

**TURKEY WRAP**
Fresh-Sliced Turkey, Honey-Smoked Bacon, Tomato, Butter Lettuce, Avocado, Basil Pesto Aioli, and Flour Tortilla

**BACon CHEESEBURGER**
Angus Beef Patty, Cheddar Cheese, Peppered Bacon, Special Sauce, Lettuce, Tomato, and Pickles on a Brioche Bun

**CHICKEN TENDERS**
Choice of 2 Dipping Sauces: Ranch, Blue Cheese, Buffalo, BBQ, or Honey Mustard

**PIZZA | 12”**
ADD SAUSAGE, BACON, PEPPERONI, PLANT-BASED SAUSAGE, HOT HONEY, ONION, MUSHROOM, OR TOMATO 1 2 EACH

**THE SPICY PEPPERONI**
Pepperoni, Hot Honey, Mozzarella, and Tomato Sauce

**THE VEGAN**
Vegan Mozzarella Cheese, Plant-Based Sausage, Mushrooms, and Tomato Sauce

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

**TWISTED TEA ORIGINAL HARD TEA**
- Peach
- Passionfruit

**HIGH NOON NÜTRL**

**SPECIALTY & UTAH, GET ME TWO**
- Skrewball Peanut Butter Whiskey
- Meletti Cioccolato
- Tito's Handmade Vodka
- Cold Brew Concentrate

**WAKE ME UP, BEFORE YOU GO-GO**
- St-Germain Elderflower
- Signature Rosé Sangria Infusion

**THE BOTANIST 22 ISLAY DRY GIN, BORGOGNO BIANCO,**
- TAMARIND-INFUSED TWISTED TEA

**KENTUCKY TEA PARTY**
- Old Forester 86 Proof Bourbon
- Honey Mango
- Giffard Peach Lustau Amontillado Sherry

**BROUGHT YOU FLOWERS**
- Taramind-Infused Twisted Tea

**MOVE OVER MIMOSA**
- Watermelon
- Lime

**I CARRIED A WATERMELON**
- Herradura Blanco Tequila
- Juicy Yuzu
- Venetian Select

**THE CROSSINGS**
- Tito's Handmade Vodka
- Cold Brew Concentrate

**WAKE ME UP, BEFORE YOU GO-GO**
- St-Germain Elderflower
- Signature Rosé Sangria Infusion

**MAKE IT A BUCKET OR DRIP COFFEE**

**45 PER PERSON**
- Prosecco, topped with choice of White Peach, Guava, Lavender, Watermelon, Mango, Passion Fruit

**WHITE & ROSÉ WINE**
- Pinot Grigio, Torre Rosazza
  - 16 | 64
- Beet "Jay" Brut, Italy
  - 26 | 122
- Sparkling, Ferrari Brut
  - 16 | 64
- Rosé Sparkling
  - 16 | 64
- Casa Luigi, Italy | 250 ml Can
- Masato di Asti, Elvio Tintoro "Sorì Gramella"
  - 16 | 64
- Cava, Campo Viejo
  - 6 | 60
- Champagne, G.H. Mumm
  - 112 | 185
- Champagne, Veue Clicquot
  - 112 | 185
- Rosé Champagne, Moët & Chandon Nectar Impérial
  - 225 | 450
- Rosé Champagne, Perrier-Jouët "Belle Époque"
  - 225 | 450
- Pinot Noir, The Four Graces
  - 17 | 68
- Willamette Valley, Oregon
- Cabernet Sauvignon, Dau
  - 18 | 70
- Paso Robles, California

**BLOOD ORANGE-MOSA**
- Lyre's Italian Blood Orange
- Lyre's Apéritif Rosso
- Fever-Tree Sparkling Cucumber

**CHAI TEA ICED LATTE**
- Chai Tea, Milk
  - + Single | 6
  - + Double | 8

**WELLNESS SHOT**
- Ginger, Lemon, Cayenne Pepper

**FRESH JUICES**
- Freshly Squeezed Orange
- Freshly Squeezed Grapefruit
- Pineapple, Cranberry
- Cold-Pressed Watermelon Juice

**THE COFFEE BAR**
- Cold Brew Coffee
- Coffee, Sweetened Condensed Milk

**STRAWBERRY FROSHÉ**
- Becher Dragonberry Rum
- Signature Strawberry Frosé Infusion

**FROZEN ROSE**
- Becher Dragonberry Rum
- Signature Strawberry Frosé Infusion

**PEARL**
- Prosecco, topped with choice of White Peach, Guava, Lavender, Watermelon, Mango, Passion Fruit

**BEVERAGES**

**BOTTLE**
- Pinot Grigio, Torre Rosazza
  - 16 | 64
- Beet "Jay" Brut, Italy
  - 26 | 122
- Sparkling, Ferrari Brut
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- Cabernet Sauvignon, Dau
  - 18 | 70
- Paso Robles, California

**SOFT DRINKS**
- Soda
  - 7
- Coca-Cola, Diet Coke, Coke Zero, Sprite
  - 7
- Freshly Brewed Black Tea
  - 7
- Freshly Brewed Green Tea
  - 7
- Vita Coco Coconut Water
  - 7
- Lemonade
  - 7

**SPRITZ RESTAURANT & BAR**