

THE MISSION Grille

CLASSICS

*THREE EGG OMELET 13 GF

CHOICE OF 3 ITEMS – HAM, BACON, SAUSAGE,
CHORIZO, TOMATOES, ONIONS, PEPPERS,
MUSHROOMS, SPINACH, CHEDDAR, PEPPER JACK,
OR SWISS, HASH BROWN CAKE & TOAST

*ALL AMERICAN BREAKFAST 12 GF

TWO EGGS, BACON OR SAUSAGE,
HASH BROWN CAKE & TOAST

*EGGS BENEDICT 13

CANADIAN BACON, ENGLISH MUFFIN,
POACHED EGG, HOLLANDAISE & TOAST

SILVER DOLLAR PANCAKES 11 V

WARM MAPLE SYRUP, WHIPPED BUTTER

BELGIUM WAFFLE 11 V

WARM MAPLE SYRUP, WHIPPED BUTTER

CRUSTED FRENCH TOAST 12 V

CORN FLAKE CRUSTED TEXAS TOAST,
RASPBERRY MASCARPONE WHIPPED CREAM

*BAGEL SANDWICH 14

TWO EGGS, CHORIZO SAUSAGE, AVOCADO, TOMATO,
JALAPENO CHEDDAR BAGEL

HEALTHY SIDE

YOGURT PARFAIT 8 V

FRUIT PLATE 9 GF, V

IRISH OATMEAL 8 V

ASSORTED CEREALS 7

BREAKFAST BOWLS

*CHORIZO 11 GF

POTATO, CILANTRO, GREEN CHILI, POACHED EGGS
HOLLANDAISE, PICO DE GALLO

ACAI 10 V

ACAI BERRY PUREE, PEANUT BUTTER
STRAWBERRIES, BANANA, GRANOLA, BERRIES

AVOCADO 3
YOGURT 4
COTTAGE CHEESE 5
*TWO EGGS 5
MIXED BERRIES 6
SEASONAL FRUIT 4

*HOUSE MADE PORK SAUSAGE 5
*SOUTHWEST TURKEY SAUSAGE 5
*APPLEWOOD BACON 5
*HASH BROWN CAKE 5
*HASH BROWNS 4
*TOAST 3

COFFEE / TEA 3
ESPRESSO 4
CAPPUCCINO 4
HOT CHOCOLATE 4
ORANGE JUICE 5
ASSORTED JUICES 5

"Guided by principles of sustainability"

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