



BREAKFAST

Start your morning with vibrant flavors and fresh ingredients

HEALTHY START

Seasonal Sliced Fruit | \$14 | (D)
Local seasonal fruit served with poppy seeds and labneh.

Greek Parfait | \$12 | (D, N, G)
Greek yogurt, fresh berries, house-made granola, and agave syrup.

Oatmeal | \$8 | (N)
Brown sugar, candied walnuts, golden raisins, and your choice of dairy or non-dairy milk.

Smoked Scottish Salmon | \$25 | (F, D, E, G)
Sustainably sourced smoked Scottish salmon, local tomatoes, red onions, capers, cage-free hard-boiled eggs, crème fraîche, and a bagel.

OFF THE GRIDDLE

Buttermilk Berry Pancakes | \$25 | (D, E, G)
Three fluffy buttermilk pancakes with lemon whipped mascarpone and blueberry compote.

Nutella & Banana Flambe French Toast | \$25 | (D, E, G, N)
Florida citrus-marinated French toast with Nutella and caramelized banana.

CAGE-FREE EGGS

Eggs Your Way | \$21 | (E)
Two eggs any style with your choice of bacon, pork sausage, chicken sausage.

Farmer's Omelet | \$23 | (D, E)
Egg whites omelet with spinach, tomatoes, mushrooms, bell peppers, and feta cheese.

Build Your Own Omelet | \$21 (D,E)
Additional Ingredients
\$2 each
Choice of breakfast protein, two vegetables, and one cheese.

Pick Your Choice:
Protein Choice:
Chicken Sausage, Bacon, Pork Sausage, Ham, or Smoked Salmon

Vegetable Choice (Select Two):
Spinach, Mushrooms, Tomatoes, Sweet Peppers, Diced Onions, or Jalapeño
Cheese Choice:
Oaxaca, Feta, Cheddar, or Monterey Jack

SIDES & FRESH COLD-PRESSED JUICES

Local Fresh Fruit Juice | \$12 | (V)
Honeydew, cantaloupe, or watermelon. Ask your server about our seasonal fresh juice selections.

BENEDICTS & TULUM INSPIRATION

Classic Benedict | \$22 | (D, E, G)
Canadian bacon, poached eggs, and hollandaise on an English muffin. Served with breakfast potatoes and local tomatoes.

Calle 8 Benedict | \$25 | (D, E, G)
Croissant with shredded pork carnitas sautéed with sweet plantains, poached eggs, and hollandaise. Served with breakfast potatoes and local tomatoes.

Croque Tulum | \$25 | (D, E, G)
Brioche bread, chicken adobo, chipotle béchamel, Swiss cheese, eggs your way, and seasonal greens.

Ama Rancheros | \$18 | (D, E)
Warm corn tortillas layered with slow-simmered beans from Mama's recipe, crumbled queso fresco, ripe avocado, and molcajete sauce. Finished with two eggs any style and fried jalapeño.

Smoked Salmon Avocado Toast | \$25 | (F, E, G)
Sourdough toast with chunky avocado spread, smoked Scottish salmon, capers, tomatoes, red onions, and eggs your way.

BREAKFAST SIDES

Applewood Smoked Bacon | \$8
Chicken or Pork Sausage | \$8
Breakfast Potatoes | \$7 | (V)
Toast | \$6 | (G, D, E)
Croissant | \$7 | (G, D, E)
Danish Basket | \$10 | (G, D, E)

COFFEE & TEA

Hot | 12 oz
Drip Coffee | \$6.00
Espresso | \$7.00
Cappuccino | \$9.00
Latte | \$9.00
Macchiato | \$8.00
Americano | \$7.00
Matcha | \$10.00
All hot beverages are available iced (16oz).
Cold Brew | \$8.00
Illy 8oz can
Tea | \$8.00
Chamomile, Earl Grey, English Breakfast, Gunpowder Green, Mint
Milk Substitutes | \$1.50
Almond, Oat, Coconut, Soy
Syrup | \$1.00
Vanilla, Sugar Free Vanilla, Hazelnut, Caramel, Mocha

F Fish | S Shellfish | D Dairy | E Eggs | G Gluten | N Nuts | V Vegan / Plant-Based

Please advise your server of any allergies, dietary restrictions, or special dietary requirements. Menu descriptions highlight primary ingredients and selected allergens and do not represent full recipes. For further details, please consult your server.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Operations Charge: A taxable 18% Staff Service Charge is added to the check and distributed entirely to service staff performing the service. Additional gratuities are not expected, but always appreciated.