

MORNING CLASSICS

- eggs benedict* 27

two poached chino valley eggs, english muffin, canadian bacon, hollandaise, hashbrowns

add: bacon +6 | smoked salmon +12
- eggs florentine* 25
- two poached chino valley eggs, english muffin, spinach, mushrooms, hollandaise, hashbrown
- add: bacon +6 | smoked salmon +12
- egg white fritatta* 29
- wild mushroom, pesto, mozzarella, potato
- add: avocado +4
- wagyu steak and eggs* 42
- mishima wagyu, two chino valley eggs, hollandaise, hashbrowns, tomato, toast
- breakfast burrito* 25
- bacon, sausage, scrambled chino valley eggs, pepper jack, black bean, salsa verde, sour cream
- breakfast sandwich* 23
- croissant, bacon, cheddar, fried chino valley egg, hashbrown
- classic omelette* 21
- chino valley eggs, goat cheese, chive, maldon salt

GRIDDLE

- vanilla pancakes* 25
- choice of blueberry or chocolate chip
- chicken and waffles 29
- hand breaded tenders, bacon waffle

ALL DAY SIDES

- hashbrowns 9

house-made yogurt 8

chino valley egg* 6

parmesan fries 10
- willie bird turkey bacon 9

evergood chicken apple sausage 9

niman ranch pork sausage 9

old smokehouse applewood bacon 9

side salad 9

ZEN KITCHEN

- smoked salmon and bagel* 26
- everything bagel, tomato, red onion, capers, cream cheese
- seasonal fruit platter 19
- locally sourced fruit
- steel cut oatmeal 12
- dried tropical fruit, brown sugar add: blueberries +4 | banana +4
- avocado toast 20
- multi-grain bread, tomato jam, radish, arugula, balsamic glaze
- add: chino valley egg +6
- acai bowl 17
- honeycomb, matcha powder, granola, banana, berries, coconut flakes

CHEF’S PASTRY BASKET 17

three assorted house-made pastries

*ask your server for current offerings

STARTERS

- chicken noodle soup:
- cup 9 | bowl 14
- caesar salad 19
- romaine, parmesan, rustic crouton, caesar dressing
- add: chicken +10 | shrimp +14 | salmon +14

waldorf salad 19

bibb lettuce, apple, walnuts, celery, grapes,

add: chicken +10 | shrimp +14 | salmon +14

- truffle fries 17
- truffle aioli, parmesan, parsley

SANDWICHES

- waldorf club 24
- turkey, bacon, swiss, heirloom tomato, bibb lettuce
- dijonaise, fries
- add avocado: +5
- fried chicken 25
- bibb lettuce, tomato, onion, pickle, ranch aioli

- burger* 28
- bibb lettuce, tomato, cheddar, onion jam
- add: bacon +4 | avocado +4 | chino valley egg +6

- vegetarian burger 28
- bibb lettuce, tomato, cheddar, onion jam
- add: bacon +4 | avocado +4 | chino valley egg +6

- rotisserie chicken wrap 25
- pesto aioli, sundried tomato, arugula, parmesan

- waldorf chicken sandwich 25
- croissant, apple, walnut, grape, rotisserie chicken, fines herbs

MAINS

tuna poke 31

furikake rice, scallion, tamago, avocado, pickled ginger, cucumber, ponzu

- chicken tenders 25
- house brined, hand breaded, chive ranch, fries

As part of Waldorf Astoria’s commitment to environmental stewardship, this menu contains locally sourced, sustainable items whenever possible. All cuisine is prepared without artificial trans-fat

*Thoroughly cooking foods of animal origin 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.