

## BOTTOMLESS

### SPARKLING 30

MIMOSA  
BELLINI  
LE JAY BELLINI  
APEROL SPRITZ

### COCKTAILS 35

BLOODY MARY  
SCREW DRIVER  
CUBA LIBRE  
TEQUILA SUNRISE  
SCOTCH & SODA  
GIN & TONIC

\*per person, available with purchase of an entree. 2 hour limit.

### CRUSHES 12

ORANGE CRUSH  
GRAPEFRUIT CRUSH



### COCKTAILS 15

WATERMELON BASIL LEMONADE  
organic gluten free vodka, fresh watermelon, fresh lemon and basil leaves

HONEYDEW MARGARITA  
sauza tequila, honeydew puree  
agave and fresh lime

RASBERRY COLLINS  
organic gluten free vodka, fresh raspberries  
lime and soda water

GRAPEFRUIT BASIL SMASH  
sauza tequila, fresh grapefruit, fresh basil  
and lime

STRAWBERRY BASIL COOLER  
organic gluten free vodka, fresh  
strawberries, basil leaves and lime

## APPETIZERS

### \*YELLOW TAIL TACOS 17

crispy tacos, ceviche yellow tail snapper, cilantro, red jalapeno, red onion, avocado, soy sauce, ginger and garlic sauce

### \*TUNA TARTARE 17

raw fresh diced tuna, lemon juice, soy sauce, sweet chili sesame oil, touch of honey, seaweed salad and diced mango

### \*STUFFED AVOCADO WITH SHRIMP 15

celery, lemon zest aioli & titi shrimp

### BANANA BREAD 13

banana bread topped with espresso mascarpone and toasted walnuts

## SALADS

### \*CHICKEN PAILLARD 24

chicken breast a la plancha topped with arugula, cherry tomatoes, parmigiano reggiano and lemonette dressing

### \*KALE SALMON SALAD 24

grilled salmon, green kale, organic quinoa, pine nuts carrots, lemon vinaigrette

### BURRATA & FRESH TOMATOES 18

creamy mozzarella & fresh market tomatoes, baby arugula, white balsamic reduction diced bell pepper & basil oil

### FRESH MARKET SALAD 15

local greens, cucumber, green onion, charred corn, mango, lemon vinaigrette (add: chicken 8, shrimp 8, salmon 9)

### TROPICAL SALAD 16

local greens, fresh strawberries, sliced orange, goat cheese, mango and toasted almonds in a raspberry vinaigrette dressing (add: chicken 8, shrimp 8, salmon 9)

## FRUITS

SEASONAL FRUIT SALAD 9

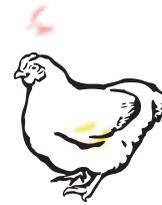
PINEAPPLE QUARTER 7

SLICED GRAPEFRUIT 7

CHOPPED MANGO 8

# BRUNCH

11 AM - 3 PM



WE ONLY SERVE FRESH ORGANIC EGGS

### \*HUEVOS RANCHEROS 18

2 eggs over easy, flour tortilla, pico de gallo, guacamole and beans sautéed with bacon

### \*EGGS BENEDICT 19

toasted english muffins topped with poached eggs, canadian bacon and hollandaise sauce, served with roasted breakfast potatoes (substitute canadian bacon for smoked salmon 3)

### \*EGG WHITE FRITTATA 19

spinach, cherry tomato, side of mixed green salad and multi-grain toast

### \*TWO EGGS ANY STYLE 16

garnished with our roasted breakfast potatoes, applewood smoked bacon or sausage and multi-grain toast

### \*STEAK & EGGS 24

4oz minute steak, 2 eggs any style served with roasted breakfast potatoes and multi-grain toast

### HAM AND CHEESE OMELETTE 18

ham and swiss cheese  
served with roasted breakfast potatoes and apple wood smoked bacon  
additional toppings \$1 / each | organic egg white \$2

### THE VEGGIE OMELETTE 18

spinach, tomatoes, peppers  
served with roasted breakfast potatoes  
additional toppings \$1 / each | organic egg white \$2

### NEW YORK BAGEL 17

plain bagel, melted cheese, sliced tomato, avocado, fried egg and roasted breakfast potatoes

### \*ORANGE BLOSSOM QUINOA SUNNY SIDE FRIED EGGS 17

sautéed quinoa, kale & bacon served with 2 sunny side up eggs

### NUTELLA FRENCH TOAST 17

topped with assorted berries & chocolate drizzle

### BELGIAN WAFFLE 15

assorted berries, whipped cream and maple syrup

### \*SMOKED SALMON PLATE 21

classic lox, red onion, capers, chopped egg, bagel & cream cheese

## AVOCADO TOAST

### VEGAN 15

cucumber, tomato, homemade guacamole, onion & chili flakes served over multi-grain loaf topped with olive oil

### POACHED 16

two poached eggs served over multi-grain loaf topped with avocado slices, olive oil, lemon juice and chili flakes

### BACON 19

two poached eggs, apple wood smoked bacon served over multi-grain, loaf topped with lemon juice and chili flakes

### SALMON 21

two poached eggs, smoked salmon with avocado slices olive oil, served over multi-grain loaf topped with lemon juice and chili flakes

## SANDWICHES

served with hand cut french fries or mixed green salad

### \*ORANGE BLOSSOM BURGER 21

fresh ground black angus (8 oz), brioche, tomato, onion lettuce (add: cheese 1, bacon 1, avocado 2)

### \*BOUCHER HOMEMADE TURKEY BURGER 21

turkey burger (8 oz), brioche, avocado, tomato, onion, lettuce, cornichon salsa rosa (add: cheese 1, bacon 1)

### TURKEY CLUB 20

an American classic, turkey, tomato, avocado, mayo and bacon

### \*KALE FREE RANGE CHICKEN SANDWICH 19

brioche, honey mustard chicken, kale, sliced tomato, avocado

### \*BBQ STEAK SANDWICH 23

naan bread, BBQ steak, caramelized onions, baby arugula, Swiss cheese

## BEVERAGES

12oz ORGANIC 12



### GREEN POWER

kale, spinach, cucumber, celery, romaine, parsley, lemon and green apple

### ROOTED BEGGININGS

apple, carrot, beets and ginger

### WATERMELON FRESCA

watermelon and lemon

### METABOLIC LEMONADE

lemon, cayenne pepper, coconut palm nectar and filtered water

### NEVER DRINKING AGAIN + HYDRATE +

pineapple and coconut water

### YES JUICE! + LET'S GOOO +

grapefruit, orange, pineapple, lime, ginger

### PAY ATTENTION + FOCUS +

apple, strawberry, pineapple, lime, ginger

### YOU UP? + GOING GREEN+

apple, cucumber, lemon, celery

## COFFEE & TEA



COFFEE 4.5

ESPRESSO 4

MACCHIATO 4.5

CAPPUCCINO 6

LATTE 6

MIGHTY LEAF TEA 5

PANNA 1L 8

SAN PELLEGRINO 1L 8

RED BULL 7

SODAS 5

LAVAZZA

\* Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness. Please notify your server of any food allergies you may have. Menu subject to change. Gratuity and taxes will be added if you have chronic illness of the liver, stomach or blood or have immune disorders, you are at great risk of serious illness from raw oysters, and should eat oysters fully cooked.