

Breakfast

BIG TREES CONTINENTAL

\$13.75 ADULTS ~ \$9.00 YOUTH(6-12) ~ \$7.00 CHILD (4-5)

CONTINENTAL BREAKFAST SERVICE WHICH INCLUDES THE FOLLOWING:

FRESH FRUIT CUP, YOGURT AND GRANOLA , HOUSE MADE BANANA BREAD MUFFIN, OATMEAL, 10 OZ GLASS OF JUICE AND COFFEE
1380CAL (BASED ON ONE OF EACH ITEM LISTED, AVERAGE 2OZ SERVING SIZE, BUTTER .5OZ, JAM 1OZ)

VICTORIAN BREAKFAST

TWO EGGS ANY STYLE, COUNTRY POTATOES,
SIDE OF TOAST AND CHOICE OF HAM,
BACON OR SAUSAGE
583/1030/850 CAL
10.75

PIONEER EGG SANDWICH

FRIED EGG, CHEDDAR CHEESE, BACON OR HAM
ON BAGEL, SERVED WITH COUNTRY POTATOES
941 CAL
13.50

THE SANCTUARY L/H/+

EGG WHITES, SPINACH, VALLEY TOMATOES,
TURKEY SAUSAGE
645 CAL
11.25

BACK COUNTRY BREAKFAST V/H/+

STEEL CUT OATMEAL, RAISINS, BROWN SUGAR,
2% MILK, FRUIT SALAD
315 CAL
10.50

BIG TREES FRENCH TOAST

CRUSTY SOURDOUGH DIPPED IN
CINNAMON EGG BATTER, GRILLED TO PERFECTION
547 CAL
10.75

MOUNTAINSIDE CLASSIC

COUNTRY SAUSAGE GRAVY,
BUTTERMILK BISCUITS
931 CAL
9.75

GRANOLA & GREEK YOGURT H/+L/V

BEE SWEET HONEY, GRANOLA, DRISCOLL'S
STRAWBERRIES, CALIFORNIA ALMONDS
523 CAL
6.50

PONDEROSA PANCAKES V

THREE BUTTERMILK PANCAKES, MAPLE SYRUP
815 CAL
8.25
SHORT STACK 520 CAL 7
ADD BLUEBERRIES 40 CAL, BANANAS 109 CAL
OR NUTS 180 CAL 1.75

THREE EGG OMELET

THREE CAGE FREE EGGS OR EGG WHITES, SIDE OF TOAST, COUNTRY POTATOES
12.75

CLIMBER OMELET

ROASTED HAM,
CHEDDAR CHEESE
861 CAL

FARMER OMELET L/V

BELL PEPPERS, MUSHROOMS,
TOMATO, GOAT CHEESE
839 CAL

COUNTRY OMELET

SMOKED SAUSAGE, ONION, TOMATO,
CHEDDAR CHEESE
753 CAL

SIDES

TWO EGGS ANY STYLE 148 CAL
HAM, BACON, OR SAUSAGE 206/653/473 CAL
COUNTRY POTATOES + 94 CAL
SLICED BANANA +VG 109 CAL
TOAST 135 CAL
WHITE, RYE, WHEAT OR SOURDOUGH
COLD CEREAL V 130-250 CAL.
BACK COUNTRY OATMEAL V/H/+ 268 CAL
STEEL CUT OATS, RAISINS, BROWN SUGAR, 2% MILK
FRUIT CUP VG 47 CAL
BAGEL WITH CREAM CHEESE 443 CAL
HOUSE BAKED BANANA BREAD MUFFIN DE/V 809 CAL

BEVERAGES

5 **REGULAR OR DECAFFEINATED COFFEE** 2.80
4.50 **TEA SELECTION** 2.60
3.50 **HOT CHOCOLATE WITH WHIPPED CREAM** 2.80
2 **FRESH SQUEEZED ORANGE JUICE** VG/+H 110 CAL 3.50
3 **APPLE, CRANBERRY OR TOMATO JUICE** 110/100/45 CAL 3.50
2% OR SKIM MILK 140/90 CAL 2.60
4.75 **ESPRESSO**
6 SINGLE 3.50
DOUBLE 4.50
4.50 **CAPPUCCINO, LATTE OR MOCHA**
5 SINGLE 4
3 DOUBLE 5

SUSTAINABLE (S) – ORGANIC (O) – LOCAL (L) – VEGETARIAN (V) – HEALTHY (H) – VEGAN (VG)
DUE TO THE CALIFORNIA DROUGHT, WATER IS SERVED UPON REQUEST.

+ = MADE OR MAY BE MADE WITHOUT GLUTEN INGREDIENTS (FOODS COMMONLY PREPARED WITHOUT GLUTEN CONTAINING INGREDIENTS MAY NOT BE "GLUTEN FREE".
OUR RECIPES ARE PREPARED IN OPEN KITCHENS WHERE CROSS-CONTACT IS POSSIBLE AND WHERE INGREDIENT SUBSTITUTIONS ARE SOMETIMES MADE.)

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

WINE CORKAGE \$15 PER 750ML

SPLIT PLATE FEE \$5 PER ENTRÉE

ADDITIONAL NUTRITIONAL INFORMATION AVAILABLE UPON REQUEST.

*ITEMS DENOTED WITH AN ASTERISK MAY CONTAIN RAW OR UNDERCOOKED ANIMAL-DERIVED FOODS. THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, PORK, 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 (FDA CONSUMER ADVISORIES 3-603.11).