



BREAKFAST

SWEET & SIMPLE

Granola & Yogurt | (H)9 (F)16  
Greek Yogurt, Granola, Mixed Berries, Honey

Acai Bowl | (H)9 (F)16  
Mixed Berries, Chia Seeds, Almonds, Coconut Flakes

Buttermilk Pancakes | 20
Matcha Whipped Cream, Mixed Berries, Maple Syrup

French Toast | 22
Brioche Bread, Mixed Berry Compote, Whipped Cream



MADE FOR YOU

Eggs Benedict | 24 
English Muffin, Poached Eggs, Hollandaise, Side Salad
Spinach, Bacon, or Smoked Salmon
Supplement Lobster for 8

Omelet Your Way | 28  
Classic or Egg White Omelet
Select up to three: Spinach, Mushroom,
Carmelized Onion, Gruyère Chese, Bacon

Breakfast Your Way | 28
Bacon or Pork Sausage
White, Multigrain, or Whole Wheat Toast
Over-Easy, Sunny Side Up, Scrambled, or Poached Eggs

Steak and Eggs | 38
8oz Tenderloin Steak, 2 Eggs,
Breakfast Potatoes, Chimichurri, Dressed Tomatoes



LIGHT & SAVORY

Bagel | 18 
Smoked Salmon and Dill Cream Cheese

Avocado Toast | 17 
Sourdough Toast, Sunny Side Up Egg,
Microgreens, Sliced Radish, Side Salad

Cereal | 5
*Please inquire about available varieties

FROM THE JUICERY | 12

Sweet Green
Kale, Cucumber, Spinach,
Parsley, Apple, Celery,
Lemon, Ginger

Sunrise Elixir
Apple, Pineapple, Lemon, Mint

Coconut Fusion
Coconut Water, Pineapple,
Aloe Vera, Lemon

COFFEE | 8

Whole, Low-Fat, Half-n-half, or Oatmilk

Espresso
Americano
Latte
Cappuccino
Matcha Latte

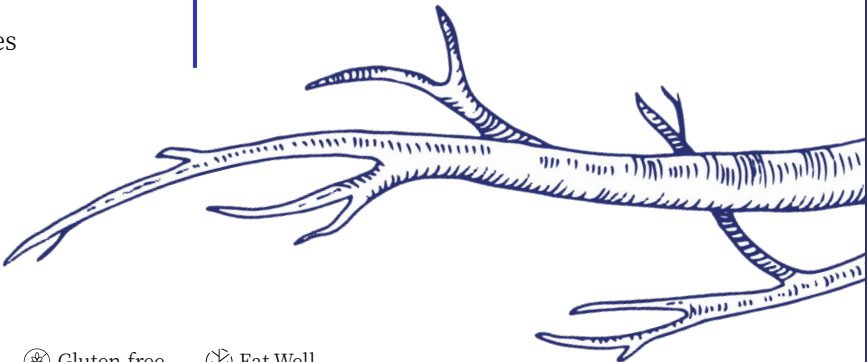
TEA | 8

Speacilty tea from Harney & Sons

Dragon Pearl Jasmine
Darjeeling
Earl Grey
Chamomile
Organic Peppermint

JUICE | 8

Apple
Orange
Cranberry
Pineapple



 Vegetarian  Gluten-free  Eat Well

Please inform your server if anyone in your party has a food allergy
Consuming raw or undercooked meats, poultry, seafood, shelf-fish, or eggs may increase your risk of foodborne illness

BLU EMBER

 Eat Well | Our Sourcing Promise

We actively seek out suppliers we trust, to source ethical, sustainable, and organic ingredients whenever possible.