

GOOD MORNINGS

rbi fruit & pastry breakfast \$14.50 (V)
freshly baked breakfast pastries | flavored yogurt

norwegian smoked salmon \$16
red onions | sliced tomatoes | capers | toasted bagel

steel cut oatmeal \$9 (V)
golden raisins | brown sugar | milk | honey | agave nectar

veranda continental \$14 (V)
assorted pastries | seasonal fruit | fresh juice | coffee

jump start energy smoothie \$8 (V) (GFR)
bananas | guava | peaches

power smoothie \$8 (V)
pineapple | oranges | whey protein

healthy blend smoothie \$8 (V)
apple juice | strawberries | bananas | low fat yogurt | granola

OUR FAVORITES

american breakfast \$16
two eggs any style | choice of: bacon, pork sausage or black forest ham | house potatoes | toast

south of the border \$17 (GFR)
two egg omelet | chorizo | roasted anaheim chiles | grilled white corn | red onions | queso oxaca | ranchero salsa | corn tostadas

create your own omelet \$15 (GFR)
three farm fresh eggs | cheddar
choice of four items: ham | tomatoes | mushrooms | bell peppers | onions | spinach | applewood bacon (each add'l item 75¢)

eggs benedict \$18
two poached eggs | english muffin | canadian bacon | house potatoes | hollandaise

florentine benedict \$18 (V)
country levain bread | vine ripe tomatoes | wilted spinach | house potatoes | pesto hollandaise

steak & eggs \$24 (GFR)
grilled coulette steak | two eggs any style | caramelized onions | cremini mushrooms | house potatoes

la jolla healthy breakfast \$15 (V) (GFR)
egg white omelet | arugula | foraged mushrooms | vine ripe tomatoes | grilled vegetable hash

breakfast burrito \$16
flour tortilla | scrambled eggs | scallions | tomatoes | spanish chorizo | cheddar | black beans

short rib hash \$18 (GFR)
poached egg | pulled short rib | house potatoes | scallions | ranchero hollandaise | avocado | cilantro

buttermilk pancakes \$13 (V)
warm maple syrup
add chocolate chips | bananas | blueberries \$2

belgian waffle \$13 (V)
fresh strawberries | whipped cream

bananas foster french toast \$14 (V)
brûléed bananas | candied pecans | caramel | vermont maple syrup

BREAKFAST BUFFET

fresh fruit | breakfast classics weekdays \$18

made-to-order omelet station |

fresh fruit | breakfast classics | mini waffles weekends \$22

EXTRAS

seasonal fruit & berries \$8 (V) (GFR)

half grapefruit \$4 (V) (GFR)

bakery \$4 (each) (V)
muffin | croissant | english muffin | toast | scone

bagel with cream cheese \$5 (V)
plain | raisin | everything | onion

cold cereals \$4 (V)
skim | 2% milk

house potatoes \$4 (V) (GFR)

protein \$5 (GFR)
bacon | pork sausage | black forest ham | turkey bacon

BEVERAGES

juice \$6
orange | grapefruit | pineapple | apple | cranberry | carrot | v8 | tomato

freshly brewed coffee \$4

cappuccino, latte \$5

hot tea \$4
chamomile | earl grey | english breakfast | green tea

milk \$5
plain | chocolate

SPECIALTY COCKTAILS

guava mimosa \$10

mango mimosa \$10

rbi bloody mary \$10

(V) Vegetarian

(GFR) Gluten Free Upon Request

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.

We support the minimum wage increase approved by San Diego voters and the State legislature. A 3.75% surcharge has been added to your check and all of us at the Bar thank you for supporting us as we strive to offer you exceptional service and an extraordinary dining experience.