

The Colony Club

BRUNCH Friday - Sunday 8 am to 3 PM

MORNING DELIGHTS

- BLOODY MARY** 18
Vodka | House Mix | Green Olive |
Lime | Lemon
- ORANGE MIMOSA** 16
- HIBISCUS BELLINI** 16
- GRAPEFRUIT JUICE** 6
- CRANBERRY JUICE** 6
- ORANGE JUICE** 6
- CAPPUCCINO OR LATTE** 9

Our restaurant purchasing reflects our commitment to sustainability.

All seafood products are sourced from certified sustainable aquaculture operations.

We are also proud to buy from the following local producers amongst others:

Palm Spring Certified Farmer's Market
Canyon Creek Mushrooms
Fresh Origins
Girl & Dug Farms
Vadivia Farms
Cuyama Orchards
Weiser Farms
County Line Harvest
Babe Farms
Aspen Mills Bakery

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or sous vide prepared items may increase your risk of foodborne illness. Our cuisine is carefully prepared in a kitchen that contains nuts, dairy, shellfish, soy & wheat.

A 20% gratuity will be added to parties of 6 or larger.

We add a 2% Kitchen Appreciation Fee of which 100% goes to kitchen employees

GOOD MORNING

ACAI BOWL (VEG)
Mixed Organic Berries and Sambazon acai sorbet | Greek Yogurt | Organic bananas and Granola | Local Honey | Coconut Shavings 27

GREEN THUMB BOWL (VEG)
Spinach | Vegan Protein Powder | Vanilla Greek Yogurt | Organic Banana, Avocado and Granola | Local Honey | Coconut Shavings 27

GREEK YOGURT PARFAIT (VEG)
Mixed Berry Compote | Wildflower Honey | Granola 19

ALMOND BUTTER AND DATE SMOOTHIE (GF)
Almond Milk | Vegan Protein Powder | Cinnamon 21

'DEVEILED EGG' AVOCADO TOAST
Miso deviled egg filling, honey dark rye, fresh guacamole, pickled mustard seed, breakfast radish, crispy pork crackling 32

CROISSANT FRENCH TOAST
Local Berries | Vanilla Cream | Hazelnut Chocolate Sauce 32

FREE RANGE EGGS (GF AVAILABLE)
Breakfast Potatoes | Choice of Toast | Choice of Meat 33

SHAKSHUKA FOR TWO (GF AVAILABLE)(VEG)
Roasted Red Pepper Ragout | Impossible Italian Sausage | Boursin Cheese | Chino Valley Farms Organic Eggs | Fines Herbs | Grilled Rye 36

EGGS BENEDICT
Niman Ranch Canadian Bacon | Freshly Baked (V) English | Sliced Tomato | Hollandaise | Breakfast Potatoes 38 Add Russian Ossetra Caviar 95

STEAK & EGGS
USDA Prime Ribeye | Creamed Spinach | Chipotle Aoli | Avocado | Challah French Toast 57

BUTTERMILK PANCAKES
Cinnamon sugar | Vanilla Cream | Harry's Berries Strawberries | Pure Maple Syrup 35

GOOD AFTERNOON

TRUFFLED PARMIGIANO REGGIANO FRIES (GF)
Garlic Aioli 15 Regular Fries 12

HOUSE KENNEBEC POTATO CHIPS (GF)
Crème Fraiche | Shallot Dip 16

COBB SALAD (GF)
Roast Chicken | Point Reyes Blue Cheese | Tomato | Avocado | Bacon | Hard Boiled Egg 31

ENDIVE SALAD (GF)
Yellow & Red Belgian Endive | Walnut & Apple Vinaigrette | Candied Walnuts | Granny Smith Apples | Point Reyes Bleu Cheese | Watercress & Fines Herbs 32

WALDORF CHICKEN SALAD SANDWICH
Cage Free Chicken | Whole Wheat Toast | Toasted Walnuts | Market Grapes | Wild Arugula | Pickled Onion 33

BURGER 8oz PRIME
Burger Sauce | Cheddar | Challah Bun 39
Sub Impossible Burger