



BREAKFAST BUFFET \$25
includes coffee, tea & juice

FRESH BREAKFAST BOWL \$13
dairy free oatmeal, fresh fruit, coconut flakes

VEGGIE GRAIN BOWL \$15
basmati rice, 2 eggs, tofu, carrots, spinach, roasted cremini mushrooms, brussels sprouts, soy sauce, sweet chili sauce, contains sesame

CRAB AVOCADO TOAST \$18
lump crab, avocado, lemon aioli, seasoned tomatoes, pickled radishes, toasted artisan bread

BERRY DANISH PANCAKES \$14
buttermilk pancakes, blueberry coulis, almond streusel, lemony cream cheese

MASCARPONE FRENCH TOAST \$15
brioche bread, mascarpone & vanilla drizzle, berries, toasted coconut

CHICKEN & WAFFLES \$19
fried chicken, buttermilk waffles, sweet & spicy sauce, cinnamon butter

CHORIZO BENEDICT \$16
poached eggs, chorizo, avocado, pico de gallo, house made tomatillo sauce, cotija cheese & sour cream

BREAKFAST WRAP \$14
hash browns, scrambled eggs, avocado, pepper jack cheese, salsa, chipotle crema, choice of bacon, sausage or chorizo inside with a side of fruit

STEAK & EGGS \$23
2 eggs your way, 8oz new york strip, chimichurri sauce, choice of side fruit or breakfast potatoes

THE COMMENTARY BRUNCH BURGER* \$16
fried egg, white cheddar, candied & peppered bacon, roasted garlic aioli, The Commentary signature sauce, lettuce, tomato & onion on a brioche bun

BREAKFAST & BRUNCH PLATES

—SIDES—

chorizo \$4
side egg \$4
bacon or sausage \$3.50
breakfast potatoes \$3.50
side fruit \$3.50

—DRINKS—

COFFEE \$3

ESPRESSO \$3

CAPPUCCINO, LATTE, AMERICANO \$4

HOT CHOCOLATE \$6

HOT OR ICED TEA \$3

JUICE \$3

orange, cranberry, apple, grapefruit, pineapple or tomato

—BRUNCH DRINKS—

MIMOSA \$6

orange, blood orange, blueberry, mango, pomegranate or prickly pear

MIMOSA FLIGHT \$12

blueberry, mango, pomegranate & prickly pear

PEACH BELLINI \$7

BLOODY MARY \$7

SIDES & DRINKS

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality ingredients.

ACAI BOWL

half portion \$6 | full portion \$12
acai sorbet, unsweetened almond milk, almond butter, toasted coconut, sliced almonds, bee pollen, seasonal berries

BRIOCHE FRENCH TOAST

half portion \$6 | full portion \$12
lemon labneh, mixed berries, maple syrup, powdered sugar

SHIITAKE & ASPARAGUS FRITTATA

half portion \$7 | full portion \$14
cage-free eggs, thyme, greek yogurt tzatziki, tomatoes & arugula

FARMHOUSE JUICE

half portion \$3 | full portion \$6
watermelon, cucumber, mint, coconut water

BOOST JUICE

half portion \$3 | full portion \$6
spinach, avocado, pineapple, cilantro, probiotics, maple water

GREEN MACHINE SMOOTHIE

half portion \$3.50 | full portion \$7
matcha green tea, strawberries, honey, vanilla, coconut milk

PROTEIN PUNCH SMOOTHIE

half portion \$3.50 | full portion \$7
greek yogurt, mango, turmeric, cardamom

20% service charge will be added to groups of 6 or more

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please alert your server if you have allergies or specific dietary restrictions.