

BREAKFAST

Served Monday to Friday 7:30am - 11:30am, Saturday & Sunday 7:30am-1pm

House-Made Yogurt	15
<i>greek yogurt, mixed berries, house granola, honey</i>	
Fresh Fruit Assortment	18
<i>fresh berries and seasonal fruit</i>	
Pastry Basket	17
<i>chef's selection of assorted pastries</i>	
Huevos Rancheros (Vegetarian)	26
<i>fried organic eggs, salsa ranchera, corn masa, avocado, beans, fresh farmer's cheese</i>	
Mediterranean Breakfast Wrap (Vegetarian)	24
<i>scrambled egg whites, spinach, mushroom, tomato, hummus, feta, house-made vinaigrette</i>	
Breakfast Burrito	22
<i>scrambled eggs, cheddar, onion, jalapeno, cilantro, potato, bacon, beans, chipotle sauce</i>	
Eggs Any Style Choice of Two Accompaniments	18
<i>wild mushrooms, heirloom tomatoes, peppers, onions, spinach, potato, jalapeno, feta cheese, cheddar, ham, chicken sausage, and bacon. Served with choice of toast</i>	
SLS Eggs Benedict	23
<i>Classic-canadian bacon, hollandaise</i>	
Smoked Salmon-smoked salmon, chives, hollandaise ADD \$3	
Spinach (Vegetarian)-spinach, hollandaise	
Avocado Toast (Vegan)	18
<i>avocado, onions, tomato, serrano, multi-grain bread</i>	
Smoked Salmon Toast	21
<i>smoked salmon, herbed cream cheese, onions, capers, lemon, multi-grain bread</i>	
Add 2 Eggs to any Breakfast "Toast" \$6	
<i>(fried, poached, or scrambled)</i>	
<i>Served with a choice of traditional maple syrup and whipped butter, honey-lime cream cheese with strawberries, nutella with caramelized banana, or a mixed berry compote</i>	
Pancakes	21
<i>house-made vanilla batter</i>	
Belgian Waffle	22
<i>traditional crispy Belgian recipe</i>	
Sides: <i>bacon, house-made hash browns, chicken sausage</i>	each 7
Juices: <i>pineapple, cranberry & freshly squeezed orange</i>	each 8
Expressed Cold Pressed Juices	each 14
K8 <i>(green), P3+</i> <i>(pineapple, mango, apple, mint, lime),</i>	
B4 <i>(beet, apple, celery, lemon), A3+</i> <i>(apple, carrot, lemon, ginger)</i>	
JOJO TEAS	each 10
Breakfast Tea - <i>Assam, India; Sri Lanka; Kenya Organic black tea</i>	
Chamomile Flower - <i>Egypt, Organic herbal, apple, flower pollen, black pepper</i>	
Green Jasmine Pearls - <i>Fujian, China, Organic green and white teas, jasmine</i>	
Peppermint - <i>Oregon, USA, Organic herbal, eucalyptus, pepper, dark chocolate</i>	
COFFEE	
Espresso	7
Latte, Cappuccino, Macchiato	8
Pot of Coffee	14

**Consuming raw or undercooked egg, meat, oysters or seafood may increase your risk of food-borne illnesses.
A 20% service charge has been added to all food and beverage purchases.*

ALL DAY

Served daily from 11am – 11pm, ** Served 11am- 7:30am

STARTERS

Chicken Tenders 19
served with fries. BBQ and ranch dipping sauces.

SALADS

Caesar ‘Cardini’** 18
romaine lettuce, croutons, parmesan, caesar dressing

SLS Burrata Salad 23
heirloom tomatoes, watermelon, black olive tapenade, crispy shallots, herb vinaigrette

“The Baby Gem” 16
gem lettuce, heirloom tomato, onions, chives. house buttermilk bacon dressing, lardons, manchego

Salad Enhancements:

Chicken +\$4 | Roasted Salmon +\$7 | Shrimp 5pc +\$8

SANDWICHES

Served with thin Cut Fries or Small Caesar Salad

Wagyu Beef Footlong Hot Dog 27
*mustard, caramelized onions, cheddar cheese sauce, crispy potato
(also available in cheddar cheese sauce with bacon)*

Truffle Grilled Cheese Sandwich** 24
brioche bread, mix truffle cheese, tomato sauce

SLS Prime Short Rib Smash Burger** 29
*double patty, cheese, lettuce, onion, tomato, sesame brioche bun, smoked truffle sauce
add bacon 3, add avocado 3, add egg 2*

Grilled Vegetable Sandwich (Vegetarian) 19
*house chimichurri, vegan tofu alioli
add avocado 3*

SLS Club Sandwich** 27
confit chicken, bacon, lettuce, onion, avocado, tomato, fried egg

ENTRÉES

Huevos Rancheros (Vegetarian) 26
fried organic eggs, salsa ranchera, corn masa, avocado, beans, fresh farmer’s cheese

St. Louis BBQ Ribs** 26
smoky & spicy BBQ sauce, served with french fries

Roasted Salmon** 34
grilled asparagus, lemon vinaigrette, micro greens

Prime Ribeye Steak 65
choice of thin cut fries, small caesar salad, or grilled asparagus

DESSERT

Talenti® Gelato & Sorbetto : Crafted for Taste 16
sicilian pistachio, caramel cookie crunch, roman raspberry, alfonso mango

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