

Barlo Kitchen

Breakfast

Monday – Friday 7am – 11:30am

Saturday and Sunday 7am – 1pm

Drinks

Cranberry Juice	5
Hot Tea, Coffee, Espresso	4
Latte or Cappuccino	6
Orange, Grapefruit or Apple Juice	6

Adult Juices

Cranberry Margarita cranberry, tequila, lime	12
Fizzy Apple apple, whiskey, bubbles	12
House-Made Bloody Mary tomato, vodka, spices	12
Mimosa orange, sparkling wine	11
Pear Necessity pear, vodka, elderflower	12

Pastries

Buttered Toast	3
Bagel & Cream Cheese	4
Cranberry Muffin	4
Carrot Spiced Muffin	4
Chocolate Croissant	5
French Croissant	4

Sides

Chicken Apple Sausage	5
Ham Steak	5
Pork Sausage	5
Smoked Bacon	5
Vegan Apple Sage Sausage	5
One Egg	2
Two Eggs	4
Avocado	4
Skillet Potatoes	4
Sliced Fruit and Berries	5

Bowls

Acai Yogurt, Granola & Berry Bowl chia, flax, and hemp seeds	10
Cold Cereal & Milk	6
Hot Oatmeal, Granola, Dried Fruit	7
Roasted Squash & Warm Grains Bowl sautéed farro and quinoa, butternut squash, pepitas red peppers, onions and pumpkinseed pesto	10

Pancakes & French Toast

Ricotta Raspberry Pancakes vermont maple syrup	14
Brioche French Toast mixed berries, maple syrup	14
Vanilla Crunch French Toast cornflake crusted brioche	14

Eggs & Specialties

Homerun Breakfast 2 eggs any style, skillet potatoes, toast choice of bacon, ham steak, pork, chicken-apple or vegan sausage	13
Roast Chicken Breakfast roasted chicken breast, egg whites spinach, tomato sauce, basil	14
Egg White Frittata spinach, roasted cherry tomatoes, caramelized onions jack cheese, skillet potatoes	13
Chef's Breakfast filet mignon steak tips, skillet potatoes, peppers onions, fried eggs, pesto hollandaise	19
Eggs Benedict poached eggs, ham, hollandaise, english muffin skillet potatoes	13
Egg Croissant Sandwich scrambled eggs, cheddar cheese, bacon, arugula skillet potatoes	13
Breakfast Burrito mexican chorizo, scrambled eggs, jack cheese tomato, green onions, skillet potatoes	13
Vegan Breakfast Burrito soy chorizo, cashew nacho cheese, chiles skillet potatoes, guacamole and pico de gallo	13
Smashed Avocado Toast thick multigrain toast, pickled red onion pea sprouts, watermelon radish	12
Brunch Burger special blend burger, bacon, muenster cheese arugula, mayo, tomato, fried egg, skillet potatoes	16

20% Service charge will be added to parties of 6 or more

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Common food allergens are used in the kitchen.

Executive Chef: Sean Conway
Sous Chef: Sam Parilla

hotel **ERWIN**