

# Barlo Kitchen

## Breakfast

Monday-Friday 7am – 11:30am  
Saturday and Sunday 7am – 1:00pm

## Drinks

Cranberry Juice	5
Hot Tea, Coffee	4
Orange, Grapefruit, Apple Juice	6

## Smoothies

Strawberry Banana	8
Pineapple Mango	8
Mixed Berry	8
Organic Peach	8

## Adult Juices

House-Made Bloody Mary tomato, vodka, spices	12
Mimosa orange, sparkling wine	11

## Pastries

Buttered Toast	3
Bagel & Cream Cheese	4
Muffin and Croissant Plate	9

## 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
Slice Organic Heirloom Melon	6

## Bowls

Acai Yogurt, Granola & Berry Bowl chia, flax, and hemp seeds	10
Cold Cereal & Milk	6
Hot Oatmeal, Granola, Dried Fruit	7
Mixed Grains and Vegetable Bowl sautéed farro and quinoa, asparagus, sugar snap peas, caramelized onions, oven dried tomatoes, pumpkin seed pesto	12

## Pancakes & French Toast

Buttermilk Pancakes mixed berries, maple syrup	14
Brioche French Toast mixed berries, maple syrup	14
Vanilla Crunch French Toast cornflake crusted brioche	15

## Eggs & Specialties

Homerun Breakfast 2 eggs any style, skillet potatoes, toast choice of bacon, ham steak, pork links, chicken-apple or vegan sausage	13
Smoked Salmon Bagel toasted bagel with cream cheese, smoked salmon, red onion, capers and tomato	14
Egg White Frittata arugula, 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	14
Breakfast Burrito scrambled eggs, chorizo, jack cheese, skillet potatoes, guacamole and pico de gallo	13
Vegan Breakfast Burrito soy chorizo, cashew nacho cheese, chiles, skillet potatoes, guacamole and pico de gallo	13
Smashed Avocado Toast thick multi grain toast, pickled red onion, pea sprouts, watermelon radish	13
Brunch Burger 16 half pound burger, bacon, muenster cheese, arugula, mayo, tomato, fried egg, skillet potatoes	

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: Samuel Parilla

hotel **ERWIN**