

Barlo Kitchen

Breakfast

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

Drinks

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

Smoothies

Strawberry Banana	8
Pineapple Mango	8
Mixed Berry	8
House Made Green Machine Juice	10

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

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.

Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

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, butternut squash, spinach, pumpkin seed pesto	12

Pancakes & French Toast

Buttermilk Pancakes maple syrup	14
Blueberry Pancakes maple syrup	15
Brioche French Toast mixed berries, maple syrup	15

Eggs & Specialties

Touchdown Breakfast 2 eggs any style, skillet potatoes, toast choice of bacon, ham steak, pork links chicken-apple or vegan sausage	14
Smoked Salmon Benedict grilled tomato, avocado, dill hollandaise	15
Egg White Omelette peppers, onions, tomatoes, spinach	14
Eggs Benedict poached eggs, ham, hollandaise, english muffin skillet potatoes	14
Chef's Breakfast roasted skirt steak, caramelized onions, skillet potatoes, fried eggs, pesto hollandaise	19
Breakfast Burrito scrambled eggs, chorizo, jack cheese skillet potatoes, guacamole and pico de gallo	13
Vegan Breakfast Burrito vegan sausage, 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	14
Chilaquiles corn tortillas, salsa, 2 eggs, guacamole, crema, cilantro, cotija	14

*Chef Samuel Parilla
Chef Mario Presa*

hotel **ERWIN**