

SOLARO BY WOLFGANG PUCK

GOOD START...

The Riva Bellini	11
Peach Schnapps, Sparkling Wine, White Peach Coulis	
Mimosa	10
Fresh Squeezed Orange Juice, Sparkling Wine	
Bloody Mary	11
House Made Bloody Mary Mix, Vodka	
Fresh Fruit Smoothies	10
Strawberry-Banana or Mixed Berry	

LIGHTER SIDE

Granola Parfait	11
House Made Granola, Vanilla Yogurt, Fresh Berries	
Market Fruit Plate	14
Assorted Seasonal Fresh Fruits Served with Raspberry Yogurt	
Croissant or House Made Muffin	7
Choice of Flaky Croissant, Blueberry, or Banana-Walnut Muffin	
Steel Cut Oatmeal	10
Brown Sugar, Toasted Walnuts, Rum Soaked Raisins	
Assorted Breakfast Cereals	8
With Choice of Sliced Bananas or Strawberries	
<i>Cheerios, Rice Krispies, Frosted Flakes, Special K, Raisin Bran, or Granola</i>	

FROM THE HOT SIDE

Breakfast Burrito	16
Jack and Cheddar Cheese, Chorizo, Potatoes, Tomatillo Salsa	
Croissant Sandwich	16
Apple Wood Smoked Ham, Two Scrambled Eggs, Melted Cheese	
American Breakfast	17
Two Organic Eggs Any Style, Choice of Chicken-Apple Sausage, Smoked Bacon or Ham, with Country Potatoes and Choice of Toast	
French Style Omelette	18
Field Mushrooms, Asparagus, Gruyere Cheese, Country Potatoes, Grilled Tomato	
Spanish Scramble	17
Chorizo, Tomatoes, Onions, Peppers, Jack Cheese, Country Potatoes	
Smoked Salmon Bagel	18
Smoked Salmon, Dill or Plain Cream Cheese, Red Onion, Chives Served with a Toasted Plain or Onion Bagel	
Buttermilk Pancakes	14
Fresh Blueberries & Warm Blueberry Compote, Lemon Zest, Vanilla Mascarpone	
Crisp Belgian Waffle	15
Market Strawberry Compote, Soft Whipped Cream	
Raisin Brioche French Toast	15
Flambeed Bananas, Cinnamon Spiced Butter, Vermont Maple Syrup	

Side Bacon, Ham, or Sausage	5
Side Toast or English Muffin	5
Side Potatoes	5

Peanut Oil is Used in the Preparation of Our Cuisine