

# The Colony Club

## MORNING DELIGHTS

**BLOODY MARY** 20

**ORANGE MIMOSA** 16

**BELLINI** 16

**GRAPEFRUIT JUICE** 6

**CRANBERRY JUICE** 6

**ORANGE JUICE** 6

**CAPPUCCINO OR LATTE** 9

**COLB BREW** 9

**Our restaurant purchasing reflects our commitment to sustainability.**

**All seafood product are sourced from certified sustainable aquaculture operations.**

**We are also proud to buy from the following local producers amongst others:**

### **Palm Spring Certified Farmer's Market**

Canyon Creek Mushrooms  
Fresh Origins  
Girl & Dug Farms  
Vadivia Farms  
Cuyama Orchards  
Weiser Farms  
County Line Harvest  
Babe Farms  
Aspen Mills Bakery  
Perfect Pint

Our cuisine is carefully prepared in a kitchen that contains nuts, dairy, shellfish, soy & wheat.

A 20% gratuity will be added to parties of 6 or larger.

We add a 2% Kitchen Appreciation Fee of which 100% goes to kitchen employees

## CONTINENTAL BREAKFAST

8 a m to 11 a m

M o n d a y - F r i d a y

### **Assorted Pastries**

Croissants | Pain au Chocolat | Blueberry Danish | Cream Cheese Danish | Gluten-Free Pastry

### **Bagel Station**

Assorted Bagels | Cream Cheese | Lox  
Pickled Red Onions | Capers

### **Muesli Station**

Brown Sugar | Local Medjool Dates | Pine Nuts | Golden Raisins |  
Dried Currants | Pumpkin Seeds | Dried Apples |  
Fresh Berries

*Muesli prepared with oat milk, granny smith apples, cinnamon and raw cane sugar*

### **Breakfast Burritos**

Chicken Apple Sausage | Potatoes and Cage Free Chino Valley Eggs

### **-Sliced Assorted Fruit with Mini Date Shakes**

**-\$45PP**