

BREAKFAST



7:00 am – 11:30 am

**the solage continental**

fresh baked breads with homemade granola, yogurt and fruit  
your choice of solage blend coffee or adagio tea  
and fresh squeezed orange or grapefruit juice  
\$16

**fresh fruit drinks**

fresh squeezed **orange**  
or **grapefruit juice**  
\$6

seasonal fruit **smoothie**  
\$8

**mimosa**  
fresh squeezed orange juice and  
sparkling wine  
\$9

solbar **bloody mary**  
\$9

**from the barista**

solage blend **regular**  
or **decaffeinated** coffee  
\$3

selection of mighty leaf **hot teas**  
\$4

**the quad**  
four shots of espresso  
\$8

**mexican coffee**  
fresh brewed coffee combined  
with herradura silver and kahlua  
\$9

**breakfast at solbar**

seasonal **fruit plate**  
\$9

house recipe **granola** with fresh strawberries and yogurt  
\$9

steel cut **irish oats** with citrus-spiked cranberries  
\$9

freshly baked **morning breads**  
\$10

**house smoked salmon**  
traditional garnishes, toasted bagel, hard cooked egg  
\$15

duck confit or chicken **hash**  
pepperonata and poached eggs  
\$14

**huevos a la frontera** with chorizo,  
ancho chile salsa, black beans and monterey jack  
\$14

sourdough **french toast**  
vanilla poached butter pears  
\$13

**lemon ricotta pancakes**  
blueberry syrup and pinenuts  
\$15

three egg or egg white **omelette**  
mushrooms, cheddar and spinach with roasted plum tomatoes and toast  
\$14

**brannan street breakfast**  
two eggs any style with hash browns, toast,  
and choice of breakfast meat or fruit  
\$15

two eggs \$6  
hash browns \$5  
side of fruit \$4  
sourdough or wheat toast \$2

applewood smoked bacon \$4  
richard caggiano's chorizo \$5  
homemade breakfast sausage \$4  
buttermilk biscuits and sausage gravy \$7