

BREAKFAST

7:30AM - 3PM

SIGNATURE TOASTS

AVOCADO TOAST* 17

Sourdough, avocado, poached egg,
feta, dukkah, herb oil, micro herbs

SALMON GRAVLAX TOAST* 18

Sourdough, labneh, salmon gravlax, roasted beets,
red onion, capers, pistachio, herb oil

BREAKFAST TOAST* 16

Sourdough, scrambled eggs, bacon,
mozzarella, tomato jam, arugula

ISLAND PLATES

WESTMAN BREKKIE* 20

Choice of bacon, salmon gravlax, or sausage,
eggs, mixed greens, roasted beets, roasted zucchini,
breakfast potato, sourdough, carrot dressing

OMELET BREKKIE* 20

Gruyère omelet, mushroom, bacon, spinach,
mixed greens, champagne dressing, sourdough

WASHUGYU LOCO MOCO* 25

Washugyu beef patty, white rice, hayashi gravy,
Brussels sprouts, egg, carrot marinade, red cabbage slaw

JAPANESE STYLE MORNING MEAL* 18

White rice, miso soup, tsukemono,
grilled market fish, mixed greens

FROM THE GRIDDLE



SOUFFLÉ PANCAKE 23

(20-25 minutes cook time)

Soufflé pancake, banana, cheese cream, maple syrup,
choice of sauce (lemon, mixed berry, tropical)

FRENCH TOAST 18

Japanese Toast, banana, cream cheese, maple syrup
choice of sauce (lemon, mixed berry, tropical)

FRENCH TOAST WITH BACON AND EGGS* 23

Japanese Toast, bacon, eggs, cheese sauce, arugula

FRENCH TOAST WITH SALMON GRAVLAX AND AVOCADO* 23

Japanese Toast, salmon gravlax,
avocado, labneh, herb oil, micro herbs

WELLNESS FAVORITES

ACAI BOWL 18

Acai blend, banana, strawberry, blueberry,
granola, honey, cacao nibs

WM SALAD* 18

Mixed greens, arugula, roasted beets, roasted zucchini,
brie, quinoa, pear, pecans, carrot dressing
Add salmon +\$4, prosciutto +\$3.50, tofu +\$2.50

For parties of 6 or more an 20% gratuity may be included in your check.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Allergy Notice: This menu may contain or come into contact with Eggs, Milk, Wheat, Soy, Peanuts, Tree Nuts, Fish, Shellfish, and Sesame.

BRUNCH

11AM - 3PM

SHAKSHUKA WITH TOAST* 18

Eggs in tomato stew, zucchini, bell pepper, onion, spices, cannellini beans, toast (*add chorizo +\$3*)

AHI POKE BOWL* 19

Ahi, tobiko, edamame, tofu, avocado, red cabbage slaw, marinated carrots, chives

WASHUGYU STEAK BOWL* 20

Washugyu flank steak, white rice, arugula, carrot marinade, red cabbage slaw, poached egg, garlic soy



MAHI-MAHI LOCO MOCO* 25

Mahi-mahi, white rice, avocado, edamame, radish, carrot marinade, red cabbage slaw, egg, garlic cream sauce

SIDES

SOURDOUGH 3

BRIOCHE 3

AVOCADO 2.5

2 EGGS* 3

GREEN SALAD 3

BREAKFAST POTATOES 3.5

FRENCH FRIES 4

MINI YOGURT & GRANOLA 3.5

SALMON GRAVLAX* 4

BACON 3.5

SAUSAGE 3.5



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