



BREAKFAST PROTEIN BOWLS

FRESH FRUIT BOWL

Greek Style Yogurt, Triple Berry Compote and Our Beach Club Granola GF 160

OATMEAL BOWL

Choice of Fruit Topping, maple syrup, raisins, cranberries, Oats GF 180

BREAKFAST BOWL

3 Poached or Scrambled Eggs/Whites, Sesame Crusted Avocado, Chickpea Puree, Roasted Broccoli, Chopped Protein Choice (Ham, Bacon, Chicken) Ranchero Salsa GF 220 ○

CREATIVE TOASTS ○

Choose type of Bread

AVOCADO BLAST TOAST ○

Spicy Avocado Mash, Charred Corn, Pickled Red Onions, Smoky Poblano Ranch, 120

MEDITERRANEAN TOAST ○

Fried/Poached or Scrambled Egg, Prosciutto and Arugula, Heirloom Tomato, Balsamic Glaze 140

KALE & EGG LOVE TOAST ○

Roasted Kale, Egg Omelette, Shredded Chicken, Melted Cheddar Cheese 140

ULTIMATE FRUIT & PROTEIN TOAST ○

Cream Cheese or Home made Peanut Butter, Choose your Fruit, Drizzle of Agave Honey 120
Make your own! ask waiter for availability and prices

TRADITIONAL BREAKFASTS

MEDITERRANEAN VEGGIE OMELETTE

Three Egg Whites or Whole Egg Omelet Filled with Roasted Peppers, Onion, Zucchini, Tomatoes, Carrots, Mushrooms, Broccolini, Artichokes, Feta Cheese Topped with Tomato Ragout and Balsamic Glaze GF X 260

THE CLUB CLASSIC BREAKFAST

Two Eggs any style, Choice of Smoked Bacon, Sausage Patty, Turkey Breast, Black Forest Ham GF 240

CARNIVORE OMELETTE

Three Egg Omelet Stuffed with Bacon, Ham, Turkey, Sausage, Chorizo & Parmesan Reggiano GF 260

CHILAQUILES WITH...

Corn Tortilla Triangles, Simmered in Red or Green Tomatillo Salsa, with Eggs or with Grilled Chicken GF X 200

Additional items come with an Extra Charge. Ask Waiter for pricing
Sales Tax Included. Prices in Mexican Pesos

BREAKFAST MENU SERVED 8 TO 11 AM

PANCAKES & WAFFLES

Served with Maple Syrup with Seasonal Fruit 150

BREAKFAST BURRITOS & SANDWICHES

BLT BREAKFAST BIG BURRITO

Whole Wheat Tortilla/ Scrambled Egg or whites Guacamole Spread, Bacon or Sausage, Aged Cheddar/Pico de Gallo Salsa 250

VEGGIE BREAKFAST BIG BURRITO

Whole Wheat Tortilla, Scrambled Eggs/whites, Vegetable Medley, Cheddar Cheese 220

THE BENEDICTS

English Muffins, Poached Eggs Hollandaise Sauce, Canadian Bacon or Short Rib 220

THE CLUB CIABATTA EGG SANDWICH

Thin Egg Omelette, Choose Sausage Patty, Bacon, Chilorio Chicken, Black Forest Ham or Turkey Breast, Tomato, Avocado, Type of Cheese, Home Made Ciabatta Bread ○ 230

All Burritos & Sandwiches come with side of Fruit or Country Style Potatoes

DRINKS

COFFEE & TEA

Freshly Brewed Coffee Regular or Decaffeinated Espresso, Cappuccino or Assorted Teas 75

FRESHLY SQUEEZED JUICES

Orange, Grapefruit, Green 70/90

HEALTHY SMOOTHIES

AVOCADO DREAMSICLE

Coconut Milk, Avocado, Orange, Spinach, Agave, Lemon 350 CAL ○ 155

BERRY WILD

Blueberries, Strawberries, Banana, Greek Yogurt, Agave 190 CAL ○ 185

DETOX CLEANSE

Kale, Lemon, Apples, Pineapple, Almond Milk, Flaxseed, Cucumber 70 CAL 170 ○

PEANUT BUTTER WARRIOR

Almond Milk, Banana, P.Butter, Roasted Pumpkin Seeds, Agave 290 CAL 180 ○

STRAWBERRY BANANA

Almond Milk, Strawberries, Banana, Greek Yogurt, Agave Honey 220 CAL 175 ○

THE JUNGLE

Coconut milk, yogurt, orange juice, banana 240 CAL 155

THE POPEYE

orange juice, banana, spinach, celery, cucumber, romaine, kale 120 CAL 160

THE BERRYLICIOUS

apple juice, coconut milk, yogurt, mixed berries green tea powder 195 CAL 180

GF Gluten Free X Vegetarian Option ○ New Menu Item

All recipes Created by Executive Chef Juan Eumir

BOWLS DE DESAYUNO CON PROTEINA

PLATO DE FRUTA FRESCA

Fruta Picada, Yogurt Estilo Griego, Compota de Berries y Granola hecha en casa GF 160

PLATO DE AVENA

Jarabe de Maple, Pasas, Cranberries o Fruta Fresca GF 180

BOWL DE DESAYUNO

3 Huevos Pochados, Revueltos o Claras, Aguacate con Costra de Semilla de Ajonjolí, Pure de Garbanzo, Brocoli Asado, Proteina Picada a Elegir(Jamon Selva Negra, Tocino o Pollo) Salsa Ranchera GF 220 ○

PANES CREATIVOS ○

Tipo de Pan a Elegir

AVOCADO BLAST TOAST ○

Aguacate Machado y Sazonado, Elote Parrillado, Cebolla Curtida, Aderezo Smoky Poblano Ranch, 120

MEDITERRANEAN TOAST ○

2 Huevos Fritos, Pochados o Revueltos Jamon Prosciutto y Arugula, Tomate Heirloom, Glaseado de Balsámico 140

KALE & HUEVO LOVE TOAST ○

Kale Rostizada, Omelette de Huevo o Claras, Pechuga de pollo desmenuzada, Queso Cheddar Derretido 140

ULTIMATE FRUIT & PROTEIN TOAST ○

Queso Crema o Mantequilla de Mani Fruta a Elegir Miel de Agave 120

DESAYUNOS TRADICIONALES

OMELETE VEGETARIANO ESTILO MEDITERRANEO

Omelete de Huevo o Claras Relleno de Vegetales Rostizados, Pimientos Cebolla Calabacita, Cebolla, Zanahoria, Champiñones Brocoli Alcachofas, Queso Feta y Salsa de Tomate estilo Ragú, Con reducción de Balsámico GF 260

DESAYUNO CLÁSICO DEL CLUB

Tres Huevos al gusto, Proteína a elegir Tocino Applewood, Salchicha Desayuno, Pechuga de Pavo o Jamón Selva Negra GF 240

OMELETE CARNIVORO

Omelete de Tres Huevos Relleno de Tocino, Jamón, Pavo, Salchicha, Chorizo, y Parmesano GF 260

CHILAQUILES CON.....

Triángulos de Tortilla, bañadas en Salsa Verde o Roja, Sencillos o con Huevo o Pollo GF

200

Todos los ingredientes adicionales llevan un cargo aparte Preguntar al Mesero. Precios incluyen IVA, No incluyen servicio.

The
Club
Fundadores

MENU DESAYUNO 8 TO 11 AM

PANCAKES & WAFFLES

Servidos con Miel de Maple y Fruta de Temporada 150

BREAKFAST BURRITOS & SANDWICHES

BURRITO BLT

Tortilla de Harina Gigante, Huevos o Claras, Tocino, Queso Cheddar o Mozzarella, Pico de Gallo 250

BURRITO VEGETARIANO

Tortilla de harina Gigante, Portobello, Calabacitas, Pimientos Rostizados, Queso Cheddar o Mozzarella 220

HUEVOS BENEDICTOS

English Muffins, Huevos Pochados, Salsa Holandesa Tocino Canadiense o Short Rib 220

THE CLUB CIABATTA EGG SANDWICH

Omelette Delgado de Huevo o Claras, a Elegir Salchicha Patty, Tocino, Chilorio de Pollo, Jamon Selva Negra o Pechuga de Pavo, Tomate, Aguacate, Queso a Elegir, Pan Ciabatta Hecho en Casa ○ 230

Todos los Burritos y Sandwiches van acompañados de Fruta Picada o Papa Campesina

DRINKS

CAFE & TEA

Regular or Descafeinado Espresso, Cappuccino y Variedad de Tés 75

JUGOS FRESCOS

Naranja, Toronja y Verde 70/90

HEALTHY SMOOTHIES

AVOCADO DREAMSICLE

Leche de Coco, Aguacate, Naranja, Espinaca, Agave, Limon Real 350 CAL ○ 155

BERRY WILD

Blueberries, Fresa, Platano, Yogurt Griego, Agave 190 CAL ○ 185

DETOX CLEANSE

Kale, Lemon Real, Manzana, Piña, Leche de Almendra, Linaza, Pepino 70 CAL 170 ○

PEANUT BUTTER WARRIOR

Leche de Almendra, Platano, Crema de Cacahuete, Semilla de girasol y Agave 290 CAL 180 ○

STRAWBERRY BANANA

Leche de Almendra, Fresa, Platano, Yogurt Griego, Agave 220 CAL 175 ○

LA JUNGLA

Leche de Coco, Yogurt, Naranja, Platano 160

EL POPEYE

Jugo de Naranja, Platano, Espinaca, Pepino, Romana y Kale 155

EL BERRYLICIOUS

Jugo de Manzana, Leche de Coco, Yogurt, Berries y polvo de te verde 180

GF Gluten Free X Vegetarian Option ○ New Menu Item

Todas las Recetas son Creada por Executive Chef Juan Eumir

