

CARAVAN SWIM CLUB



BRUNCH

- ESPRESSO SMOOTHIE (v) banana, almond, dates, espresso, almond milk \$12
- MUESLI SMOOTHIE (v) strawberry, blueberry, granola, agave, coconut yogurt, oat milk \$12
- BREAKFAST BAKERIES (vg) choice of: butter croissant, blueberry muffin, honey bran muffin \$4
- GAZPACHO FRUIT (v) watermelon, pineapple, honey dew, cantaloupe, jicama, tajin, lime \$10
- GUACAMOLE DEVILED EGGS (vg) avocado, egg white, pickled red onion, jalapeno \$12
- OVERNIGHT OATS (v) rolled oats, almonds, coconut yogurt, berries, chia seeds, agave, oatmilk \$14
- AVOCADO TOAST (v) rustic white toast, avocado, heirloom tomato, sprouts, cilantro \$17 + fried egg \$2
- HUEVOS RANCHERO (vg) crispy corn tortilla, black bean puree, roasted salsa, fried egg, avocado, cotija cheese \$16
- THE JUNE CHOP SALAD (vg) brentwood corn, chipotle dressing, avo, cotija, onion, cilantro \$17
- POZOLE VERDE CHICKEN SOUP pulled chicken, hominy, pepita, avocado, salsa verde, tostadas \$15
- CHILAQUILES (vg) corn tortilla chips, salsa crema, cotija cheese, avocado, cilantro, sunny side egg \$15
- CAULIFLOWER NACHOS (v) coconut turmeric cashew cheese, jalapeno, pickled red onion, black beans, olives \$18
- SQUASH BLOSSOM QUESADILLA (vg) flour tortilla, oaxacan cheese, grilled mexican squash, salsa roja \$17
- VEGAN BREAKFAST TACO PLATE (v) tofu, potato, avocado, pickled onion, cilantro, salsa \$16
- BACON BREAKFAST TACO PLATE eggs, applewood bacon, cheddar cheese, avocado, salsa \$17
- CARNE ASADA BREAKFAST TACO PLATE eggs, carne asada, cheddar cheese, avocado, salsa \$17
- BREAKFAST BURRITO eggs, applewood bacon, chicken sausage, roasted potato, cheddar cheese, salsa \$18
- ALMOND HORCHATA FRENCH TOAST (vg) toasted almonds, cinnamon, berry compote, agave syrup \$16
- BURGER short rib blend beef, cheddar, heirloom tomato, iceberg lettuce, pickle, caramelized onion, fries \$20
+add protein: grilled chicken breast \$8, carne asada \$10, grilled shrimp or salmon \$12, sub egg whites \$2

FRESH FROM THE SEA

- OYSTERS michelada mignonette, watermelon granita, lime \$21 ½ dozen, \$42 dozen
- CRUDO line caught local catch, ponzu, smoked mesquite sea salt, serrano \$18
- CEVICHE line caught local rockfish, shrimp, tomato, onion, jalapeno, avocado, cilantro \$18
- LOBSTER ROLL tarragon, butter sauce, brioche bun, roasted corn, lemon, potato chips \$25

BRUNCH BOOZE

- NV APRES SOL SPARKLING ROSE emilia-romagna, IT \$14
- ANGELINO SPRITZ amaro angelino, sparkling wine, citrus oil \$14
- MARIGOLD RUSH amass vodka, lemon liqueur, honey, lemon juice \$16
- ROMAN PUNCH california brandy, jamaican rum, raspberry, port, lemon juice \$16

(v)= vegan , (vg)= vegetarian. IG @caravanswimclub

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

For parties of 8 or more guests, Hotel June adds a 20% service fee that goes directly to its colleagues. Hotel June adds a 3% wellness surcharge to assist in providing healthcare benefits for our colleagues.