



The Guild Continental (V) 19

**Complimentary to All Hotel Guests*

Vanilla Greek yogurt, seasonal fruit, artisan sourdough toast with butter & preserves.
Choice of juice *or* drip coffee

Enhancements

Applewood Bacon -----	8	Americano -----	6
Breakfast Potatoes -----	5	Café Latte -----	7
Cottage Cheese -----	8	Café Macchiato -----	7
Everything Bagel -----	6	Café Mocha -----	7
Organic Avocado -----	4	Cappuccino -----	7
Turkey Sausage -----	8	Cortado -----	7
Two Eggs -----	7	Espresso (Double) -----	6
Two Pancakes -----	8	Flat White -----	7

Yogurt Parfait (V) 19

Vanilla Greek Yogurt, house granola, seasonal berries, honey

Banana Nut Oatmeal (VG, GF) 16

Warm rolled oats, oat milk, fresh banana, toasted almonds, cocoa nibs

Buttermilk Pancakes (V) 16

Seasonal berries, maple syrup, butter

French Toast (V) 22

Crème brûlée crust, rhubarb, strawberry, lavender jam, and Chantilly cream

Avocado Toast (V) 19

Artisan sourdough toast, avocado smash, alfalfa sprouts, cherry tomato, fresh radish,
micro cilantro

Bagel & Lox 22

Everything bagel, garlic cream cheese, smoked salmon, capers, onion, fresh dill

The Guild Slam 24

Bacon or sausage, two eggs, toasted sourdough *or* English muffin, preserves and butter
Add: Two Pancakes 6

Sunshine Omelet (V, GF) 21

Egg whites, tomato, mushroom, spinach, onion, American cheese, organic avocado, hemp
seed
Add: Bacon 6 | Sausage 6 | Steak 8

Breakfast Sandwich 15

House made English muffin, American cheese, Canadian bacon

Breakfast Burrito (V) 18

Scrambled egg, American cheese, chipotle and morita aioli, avocado, flour tortilla
Add: Bacon 6 | Sausage 6 | Steak 8

Classic Benedict 22

Poached eggs, ham, hollandaise, house made English muffin, parsley potatoes, fresh chives

Crab Cake Benedict 26

Poached eggs, crab cakes, avocado, hollandaise, house made English muffin, parsley
potatoes, fresh dill

Steak & Eggs (GF) 38

Grilled hanger steak, two eggs, parsley potatoes, cherry tomatoes

Children’s Menu

Two Eggs & Toast -----	10
Mini Pancakes -----	8
Yogurt & Berries -----	9

Café Pastries

Blackberry Banana Pecan Muffin -	6
Cranberry Orange Muffin -----	6
Oatmeal Apricot Cookie -----	5
Plain Croissant -----	6
Chocolate Banana Loaf -----	5
Lemon Loaf -----	5
Coffee Cake -----	5

Vegetarian (V) | Vegan (VG) | Gluten-Free (GF)

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

An automatic gratuity of 18% will be applied to groups of 6 or more and to any unsettled tabs.

Cash Payments Are Not Accepted.

Cocktails

Irish Americano (served hot or iced) 14

Four Walls Irish whiskey, espresso americano, Shanky’s whip

Espresso Martini 17

Vodka, espresso, coffee liqueur, sugar

Carajillo 15

Liquor 43, espresso

Amaretto Latte (served hot or iced) 16

Amaretto, espresso, milk of choice

Mimosa 12

Prosecco, choice of juice

Bloody Mary 15

Vodka, house bloody Mary blend

Espresso Drinks

Americano 6

Café Latte 7

Café Macchiato 7

Café Mocha 8

Cappuccino 7

Cortado 7

Espresso (Double) 6

Flat White 7

Tea & More

Assorted Herbal Teas 4.50

Chamomile Tea | Jasmine Green Tea | Earl Gray Tea | English
Breakfast Tea

Matcha Latte 7

London Fog 6

Spiced Chai Tea Latte 6

Iced Yerba Mate 6

House Soda (ask your server for flavor suggestions) 7

Seasonal Lattes

Almond Joy 8

White Chocolate Lemon 8

Raspberry Mocha 8

Strawberry Matcha 7

Pistachio Cardamom Rose 8

House Syrups 1.50

Pistachio Cardamom Rose | Almond Orange Blossom

Honey Lavender | Hibiscus

Raspberry | Strawberry | Lemon | Coconut

Caramel | Vanilla Bean (sugar-free option)

Dark Chocolate | White Chocolate

Smoothies

Tropical Fruit 12

Mango, banana, seasonal berries, coconut milk

Banana Nut 12

Banana, peanut butter, cinnamon, almond milk

Green Garden 12

Mango, pineapple, spinach, matcha, avocado, honey, almond milk

Orange Turmeric Detox 12

Orange, pineapple, carrot, ginger, turmeric, hemp seed, banana

Add: organic plant-based vanilla protein powder 4

Juices

Apple | Cranberry | Grapefruit | Orange | Pineapple