

**Brunch**

**The GlassDoor Special - 9**

Two eggs any style with skillet potatoes and choice of toast  
Add: 8 oz prime Flat iron - 7

**Porto Vista Hotel Eggs Benedict – 11**

Served with skillet potatoes & smoked pork loin  
Add spinach and tomatoes - 2, chicken or sausage tinga – 4, Arctic crab - 5

**Create Your Omelette – 9**

3 eggs with your choice of 3 items, ham, Bunashimeji mushrooms, scallions, onion, red bell peppers, , Emmenthaler or white Cheddar cheese, smoked Salmon -3. Additional items .75 each

**Brussels-style Belgian Waffle – 9**

House made yeasted batter with fresh seasonal fruit and powdered sugar  
Add: Whipped pastry cream or Guittard chocolate sauce – 2, Bananas Foster – 3

**French Toast – 10**

Con Pane bread, Ceylon cinnamon, powdered sugar and Grade “A” Maple syrup  
Add: Whipped pastry cream or Guittard chocolate sauce – 3, Bananas Foster – 4

**House made Buttermilk Pancakes - 8.5**

with maple syrup - Tall – 11, short – 8, Kids silver dollar stack pancakes - 7

**From Scratch Granola, Seasonal Fruit and Yogurt parfait – 8**

Oats, pumpkin seeds, flax seeds, almonds, dried cranberries and raisins sweetened with maple syrup, seasonal fresh fruit and yogurt

**Scrambled Egg and Croissant Breakfast Sandwich– 12**

2 scrambled eggs, choice of sugar cured bacon, pork or chicken sausage, white Cheddar on a warm butter croissant with skillet potatoes

**Three Grain Porridge – 6**

Oats, Quinoa and Amaranth served hot with seasonal fruit, palm sugar and fresh cream or soy milk

**Deluxe Lox Bagel – 8**

Smoked salmon, capers, cream cheese and red onions

**Crab Cakes - 10**

Fresh crab, panko bread crumbs and lemon aioli

**Mac n’ Cheese - 7**

Creamy artisan Cheddar, Gruyere and Emmenthaler cheeses, Andouille sausage and panko breadcrumbs

**Blue Jidori salad - 9**

Roasted Jidori chicken, organic greens, artesian blue cheese

**Salade Niçoise - 14**

Seared rare Sashimi-grade Ahi tuna, pan roasted haricot verts, Niçoise and Picholine olives, tomatoes, hardboiled egg and capers. Choice of Balsamic, Blue cheese. Caesar or Ranch dressing

**Jidori chicken sandwich – 10**

Roasted Jidori chicken breast, Emmenthaler, Iceberg and red onion on Levian. Add avocado - 1

**The GlassWedge – 7**

Tomato, Blue cheese crumbles, bacon

**Caesar Salad – 8**

Organic Romaine, Reggiano, gratiam croutons and our house made dressing  
Add: Jidori chicken breast – 5, grilled shrimp – 5

**Jidori chicken tinga tostadas - 10**

Hand pulled Jidori chicken breast, chipotle tomato tinga, shredded Iceberg lettuce, crème fraiche, cilantro

**Half Pound Snake River Farms Wagyu Burger – 12**



Brunch - 7:00am - 3:00pm

Choice of French Fries or Side Salad

Add blue cheese, grilled onions, sugar cured bacon, avocado, artisan Cheddar, Emmenthaler, grilled Bunashimeji mushrooms for an additional – 1 each

**Beverages and Locally Roasted Coffee**

Fresh squeezed orange juice – 5, Apple juice – 3, Pineapple juice – 3, Tomato juice – 3

Carafe (2 cups) – 6, Cup – 3