


# RESTORE BALANCE THIS MORNING

Our SuperFoods breakfast menu features revitalizing dishes made from powerhouse ingredients rich in nutrients and antioxidants and taste delicious so you can start your day feeling recharged.

## WESTIN FRESH BY THE JUICERY

Raspberries, Strawberries, Mint, Rosewater  
Dates and Almond Milk Smoothie  GF 9


Kale, Spinach, Banana, Mango  
Cinnamon Smoothie  GF 9

Carrot, Orange, Ginger, Tumeric  
Mango Juice  GF 7.50

Beetroot, Acai, Pomegranate, Spinach  
Coconut Water Juice  GF 7.50


## INVIGORATE

Market Picked Fruits and Berries  GF  
A bountiful selection of the season’s best 14.50


Crunchy Oatmeal & Almond Maple Granola   
With dehydrated fruits and choice of milk 14.50

Steel-Cut Cinnamon-Scented Oatmeal   
Green apples, walnuts and honey drizzle 12

Assorted Dry Cereals  
Choose from a variety, including gluten free 12

Organic Pastel Egg White  
and All-Natural Turkey Omelet  GF  
Laced with arugula and low-fat cheddar. Served with  
tomato and avocado salad 18

Create Your Own Omelet  
Choose Three: Cheddar, Swiss or Pepper Jack Cheese  
Bacon, Sausage, Ham, Turkey, Fresh Tomatoes, Onions  
Green Peppers, Fresh Spinach, Mushrooms 18

Egg White, Quinoa & Spinach Frittata  GF  
Kale and roasted peppers 17.50

## INDULGE


Gluten Free French Toast GF  
Served with maple caramelized apples and cranberries 17.50

Grilled Ham and Eggs\*  
Organic eggs done your way, crispy hash browns, choice of grilled  
ham, bacon or sausage, and toast or English muffin 17

Banana Blueberry Pancakes  
Ricotta, cornmeal and orange maple syrup 17.50

## OPTIONS

Bowl of Field Grown Fruits and Berries  GF  
A bright mix of the season’s best 9

Low-Fat Yogurt  GF  
Choice of fruit, berry or plain 7



Smoked Bacon, Breakfast Sausage Links  
or Grilled Ham 6.50

Crispy Hash Brown Potatoes 6

The Bakery Basket  
A buttery croissant, daily muffin, your choice of English  
muffin, sourdough, multi-grain, rye or white toast with  
butter, honey and preserves 8

Freshly Baked Bagel  
Philadelphia® cream cheese 7

## BEVERAGES

Juice GF  
Orange , grapefruit, apple, cranberry or tomato  6

Starbucks® Coffee GF  
Freshly-brewed regular or decaffeinated 6  
Cappuccino or Latte 6.50  
Espresso 5  
Iced Coffee 5

Assorted Tazo® Teas GF 6

Milk GF  
Regular, non-fat, 2%, chocolate or soy  5.50

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

“These nutritional powerhouse foods can help extend your health span—the extent of time you have to be healthy, vigorous and vital.” Dr. Steven Pratt, author of *SuperFoods Rx: Fourteen Foods That Will Change Your Life*

GF We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions.

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