BREAKFAST

SWISS COLD SOAKED OATMEAL | $12
Honey Greek Yogurt, Milk, Grapes, Apple, Almonds
Dried Cranberries, Blueberries, Hemp Seed

BISCUITS & GRAVY | $12
Buttermilk Biscuits, Pork Sausage, White Gravy
Chives, Crispy Sage

MONKEY CAKES | $14
Buttermilk Pancakes, Banana Brulee
Candied Walnuts, Maple Syrup

COTO OMELETTE | $16
Choice of Bacon or Sausage, Potato Hash Patty

STUFFED FRENCH TOAST | $18
Sweet Whipped Ricotta, Strawberries
Basil, Caramel Honey

TATER TOT POUTINE | $18
Sausage Gravy, Pork Belly, Eggs, Cheddar, Chives

PORK BELLY EGG BENEDICT | $18
Grilled Sourdough, Pork Belly, Poached Eggs
Smoked Paprika Hollandaise, Pepper Relish

SKIRT STEAK & EGGS | $26
Eggs Your Way, Potato Hash Patty
Chimichurri Hollandaise

SALADS

CAESAR | $14
Romaine, Ciabatta Croûtons, Parmesan Cheese
House-Made Caesar Dressing

SPRING SALAD | $16
Mixed Greens, Strawberries, Sumac Pistachios
Goat Cheese, Spiced Honey

COTO COBB | $19
Chicken, Avocado, Egg, Bacon, Tomato
Blue Cheese Crumbles, Romaine

ENTREES

PORK BELLY MAC & CHEESE | $18
Smoked Gouda, Mac & Cheese
Buttered Sourdough, Chimichurri Aioli

Ratatouille Cannelloni | $20
Whipped Ricotta, Ratatouille
Roasted Bell Pepper Marinara, Micro Basil

ALAMBRE STEAK TACOS | $21
Skirt Steak, Bacon, Onions, Poblano Cream
Queso Fresco, Roasted Salsa, Tortillas

WILD MUSHROOM FLAT BREAD | $22
Basil Pesto, Gruyere, Pine Nuts, Truffle Oil
Arugula, Black Truffles

PENNE JAMBALAYA | $28
Tiger Shrimp, Smoked Bacon, Penne Pasta
Blistered Tomatoes, Old Bay Buerre Blanc

MISO HONEY GLAZED SALMON | $36
Pad Thai Brussels Sprouts, Peanuts
Bean Sprouts, Fresh Herbs

HANDHELDs

CHICKEN MELT | $16
Gruyere Cheese, Caramelized Onions
Sun Dried Tomato Aioli, Arugula, Focaccia

TUSCAN CLUB | $18
Ham, Salami, Bacon, Provolone, Arugula
Artichoke Mushroom, Pepperoncini Aioli

COTO CHEESE BURGER | $18
White Cheddar, Bacon Jam, Lettuce, Tomato
Smoky Russian Dressing, Brioche Bun

SIDES

SAUSAGE $3 | BACON $3 | TOAST $3 | (1) EGG $2
FRIES $6 | FRUIT CUP $6 | BROCCOLI SALAD $6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. All food and beverage purchases are subject to an automatic 20% Service Charge, a portion of which may be distributed to the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. Please inform your server if you or anyone in your party has food allergies or special dietary requirements. ©CUBCOP USA, Inc. All rights reserved. 40188 0899 S/S
WINES BY THE GLASS

**SPARKLING**
- Poema, ‘Brut’, Cava, ESP $8
- Beau Joie, ‘Brut’, Champagne, FR $25
- Beau Joie, ‘Rose’, Champagne, FR $25

**ROSE**
- Chateau de Berne, Provence, FR $8

**CHARDONNAY**
- Mer Soleil, Central Coast, CA $14
- Tre Terre, Russian River Valley, CA $15
- Rombauer, Napa Valley, CA $22
- Jordan, Sonoma, CA $30

**SAUVIGNON BLANC**
- Craggy Range, Marlborough, NZ $13
- Cakebread, Napa Valley, CA $20

**OTHER WHITES**
- Conundrum, White Blend, CA $12
- Kung Fu Girl, Riesling, Washington $12
- King Estate, Pinot Gris, Oregon $16

**PINOT NOIR**
- Ferrari-Carano, Sonoma Valley, CA $13
- Resonance, Willamette Valley, OR $20

**CABERNET SAUVIGNON**
- Wines of Substance, Washington $12
- Daou, Paso Robles, CA $14
- Justin, Paso Robles, CA $16
- Austin Hope, Paso Robles, CA $24
- Jordan, Sonoma, CA $60

**MERLOT**
- Velvet Devil Merlot, Washington $13

**OTHER REDS**
- Conundrum, Red Blend, CA $10
- Ruta 22 Malbec, Mendoza, AR $12
- Seghesio Old Vine Zinfandel, CA $15
- Harvey & Harriet, Paso Robles, CA $24
- Prisoner Red Blend, Napa Valley, CA $28

COCKTAILS

**BY PAR, THE BEST DRINK** | $13
Woodford Reserve Bourbon, Bitterman’s Tepache Simple Syrup, Orange Bitters

**TEE TIME** | $13
Tito’s Vodka, iced Tea, Peach Syrup

**TRANSFUSION** | $13
Tito’s Vodka, Grape Juice Fresh Lime Juice, Sierra Mist

**TROPICAL SWEET SMOKE** | $13
José Cuervo Trad Blanco, Cointreau Fresh Lime Juice, Chipotle Pineapple Syrup

**COCONUT GROVE** | $13
1800 Coconut Tequila, Honey Water Fresh Lemon Juice, Peach Green Tea

**LAVENDER DREAMS** | $13
Tito’s Vodka, Lavender Syrup Poema Cava, Fresh Lemon Juice

**GREEN GODDESS** | $13
Hendrick’s Lunar Gin, Carpano Bianco Fresh Lime Juice, Arugula, Simple Syrup

**BUMBU BABALU** | $13
Bumbu Rum, Fresh Lime Juice Maple Syrup, Q Ginger Beer

**PARADISE CITY** | $13
Bacardi Silver Rum, Chinola Passion Fruit Liqueur Hibiscus Syrup, Fresh Lime Juice, Fresh Mint

**KENTUCKY THAI UP** | $13
Buffola Trace Bourbon, Gillard Lichi-Li Syrup Giffard Ginger Syrup, Orgeat, Orange Bitters