

PAR3 BREAKFAST

AVAILABLE M-F 9:00 AM - 11:00 AM

BACON BITZ (GF) BRAISED PORK BELLY WITH MAPLE CHIPOTLE GLAZE	18
TRI-TIP SKILLET (GF) COFFEE CHILI-RUBBED TRI-TIP, BREAKFAST POTATOES, ONIONS, PEPPER JACK CHEESE, CHIMICHURRI SAUCE, 2 EGGS ANY STYLE	19
BREAKFAST PIZZA ZESTY PIZZA SAUCE, MOZZARELLA, BACON, ITALIAN SAUSAGE, MUSHROOMS, 2 EGGS ANY STYLE ADD PEPPERONI +2	24
BREAKFAST SANDWICH FOCACCIA ROLL WITH EGGS, CHEDDAR CHEESE, LETTUCE, TOMATO, ONION AND CHOICE OF BACON OR CHICKEN APPLE SAUSAGE. SERVED WITH HOME POTATOES OR FRESH FRUIT	14
FRIED CHICKEN BUTTERMILK WAFFLE SANDWICH APPLEWOOD BACON, CHIPOTLE MAPLE SYRUP - SERVED WITH HOME POTATOES OR FRESH FRUIT ADD TWO EGGS ANY STYLE +3	19
BREAKFAST BURRITO FLOUR TORTILLA WITH SCRAMBLED EGGS, BLACK BEANS, CHICKEN APPLE SAUSAGE, BACON, CHEDDAR CHEESE, PICO DE GALLO AND SOUR CREAM. SERVED WITH HOME POTATOES OR FRESH FRUIT	15
SHROOM SCRAMBLE (GF) SAUTÉED WILD MUSHROOMS WITH A HINT OF ROSEMARY, ONIONS, SPINACH, 3 EGGS, SWISS CHEESE SERVED WITH HOME POTATOES OR FRESH FRUIT	18
CHORIZO SCRAMBLE (GF) SAUTÉED PEPPERS, ONIONS, CHORIZO, 3 EGGS, PEPPER JACK CHEESE, GUACAMOLE, AND PICO DE GALLO SERVED WITH HOME POTATOES OR FRESH FRUIT	18
TRADITIONAL BREAKFAST 2 EGGS ANY STYLE, BACON OR CHICKEN APPLE SAUSAGE, SERVED WITH HOME POTATOES OR FRUIT FOR A LOW CARB OPTION SUB HOME POTATOES FOR ½ AVOCADO ON VEG SUB MEAT FOR AVOCADO	14
CORNED BEEF HASH (GF) BRAISED CORNED BEEF, POTATOES, PEPPERS, ONIONS, HORSERADISH CREAM, 2 EGGS ANY STYLE	18
CHILAQUILES (V) HOUSE MADE TORTILLA CHIPS, CHIPOTLE CHEDDAR CHEESE SAUCE, CREMA, 2 EGGS ANY STYLE ADD CHICKEN 6 PULLED PORK 6	16
BELGIAN WAFFLE OR PANCAKES (V) CHOICE OF 1 WAFFLE OR STACK OF 3 BUTTERMILK PANCAKES GARNISHED WITH SEASONAL BERRIES AND BANANAS, SERVED WITH WHIPPED CREAM UPON REQUEST	11
SAVORY PANCAKES-PEPPER JACK & SAUSAGE- 15, BACON & CHEDDAR-15	
AVOCADO TOAST (V) FRESH AVOCADO MASH, LIME, CILANTRO, PICKLED RED ONIONS, 2 EGG ANY STYLE ADD CHOPPED BACON +4	11
2 EGGS 4 ~ 3 PC. BACON 5.50 ~ CHICKEN SAUSAGE 4.5 ~ TOAST 2 ~ HOME POTATOES 4 ~ SEASONAL FRESH FRUIT 4.5 ~ OATMEAL 7	

Too Early

ESPRESSO	4
GUITTARD HOT CHOCOLATE, CAFÉ LATTE OR CAPPUCINO	5/7
DAIRY ALTERNATIVE: OAT MILK	N/C

Never Too Early

HOUSE MADE BLOODY MARY: ADD BACON +2.50/PC	11
IRISH, MEXICAN, KEOKE OR BAILEYS AND COFFEE	10
MIMOSA	10 GLASS 30 CARAFE 20 BOTTOMLESS
GUAVA, MANGO, WATERMELON MIMOSA	12 GLASS 34 CARAFE 25 BOTTOMLESS

20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 6 TO 15 GUESTS, 22% GRATUITY WILL BE ADDED TO PARTIES OF 16 OR MORE GUESTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. NO SPLIT CHECKS ~ YOU MAY USE UP TO 4 CREDIT CARDS PER TABLE