

BREAKFAST

Served Monday to Friday 7:30 am - 11:30 am, Saturday & Sunday 7:30am- 1 pm

House-Made Yogurt	15
<i>Greek yogurt, mixed berries, house granola, honey</i>	
Fresh Fruit Assortment	18
<i>Fresh berries and seasonal fruit</i>	
Pastry Basket	17
<i>Chef's selection of assorted pastries</i>	

SLS FAVORITES

Huevos Rancheros (Vegetarian)	26
<i>Fried organic eggs, salsa ranchera, corn masa, avocado, beans, fresh farmer's cheese</i>	
Huevos Rotos Española	22
<i>Spanish hash browns, fried organic eggs, aioli, spicy brava, Spanish chorizo</i>	
Steak & Eggs "Tampiqueña"	32
<i>Skirt steak, sunny side up eggs, griddled cheese, guacamole, potatoes</i>	
Mediterranean Breakfast Wrap (Vegetarian)	24
<i>Scrambled egg whites, spinach, mushroom, tomato, hummus, feta, house-made vinaigrette</i>	
Breakfast Burrito	22
<i>Scrambled eggs, cheddar, onion, jalapeno, cilantro, potato, bacon, beans, chipotle sauce</i>	

SLS EGGS BENEDICT

	23
Classic-Canadian <i>bacon, hollandaise</i>	
Smoked Salmon <i>smoked salmon, chives, hollandaise</i> ADD \$3	
Mexican Style (Vegetarian) <i>roasted corn, mushrooms, poblano hollandaise</i>	

BREAKFAST "TOASTS"

	18
Avocado Toast (Vegan)	
<i>Avocado, onions, tomato, serrano, pan cristal</i>	
Smoked Salmon Toast ADD \$3	
<i>Smoked salmon, herbed cream cheese, onions, capers, lemon, pan cristal</i>	
Add 2 Eggs to any Breakfast "Toasts" \$6	
<i>(Fried, poached, or scrambled)</i>	
Eggs Any Style	18
<i>Choice of Any Two Accompaniments</i>	
<i>Wild mushrooms, heirloom tomatoes, peppers, onions, spinach, potato, jalapeno, feta cheese and cheddar, ham, chicken sausage, and bacon. Served with choice of toast</i>	
Continental Breakfast	38
<i>Greek yogurt parfait with house-made granola, pastry selection, fruit assortment, choice of cereal served with milk & choice of toast with butter & preserves</i>	
<i>Freshly squeezed orange juice or grapefruit juice</i>	
<i>Freshly brewed coffee</i>	

**Consuming raw or undercooked egg, meat, oysters or seafood may increase your risk of food-borne illnesses.
A 20% service charge has been added to all food and beverage purchases.*

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SWEET SELECTIONS

Served with a choice of Traditional Maple syrup and whipped butter, honey-lime cream cheese with strawberries, Nutella with caramelized banana, or a mixed berry compote.

French Toast 22

Golden brioche, custard dipped

Pancakes 21

House-made vanilla batter

Belgian Waffle 22

Traditional crispy Belgian recipe

Sides each 7

Bacon, House-Made Hash Browns, Chicken Sausage, Avocado

JUICES & COLD PRESSED

Juices each 8

Grapefruit, pineapple, cranberry, or freshly squeezed orange

Green Power 14

Cucumber, green apple, Kale

Pineapple X-Press

Pineapple, green apple, mint

Rooted Beginnings

Carrot, green apple, beet

Watermelon Fresca

Watermelon, lemon

COFFEE & TEA

Espresso 7

Latte, Cappuccino, Macchiato 8

Pot of Coffee 14

Jojo's Breakfast Tea - Assam, India; Sri Lanka; Kenya 10

Organic black tea with notes of tamarind, guava, molasses

Jojo's Chamomile Flower Tea - Egypt 10

Organic herbal tea with flavors of apple, flower pollen, hints of black pepper

Jojo's Green Jasmine Pearls - Fujian, China 10

Organic green and white teas laced with jasmine

Jojo's Peppermint Tea - Oregon, USA 10

Organic herbal tea with hints of eucalyptus, white pepper, dark chocolate

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LUNCH

Served daily from 11am – 5pm.

STARTERS

Croquetas de Pollo	16
<i>“A MLAMI STAPLE”, chicken béchamel fritters</i>	
Croquetas de Jamón	17
<i>“A MLAMI STAPLE”, ham béchamel fritters</i>	
Guacamole(Vegetarian)	17
<i>Tropical fruits, farmer's cheese, plantain chips, made to order</i>	
Pigs in a Blanket	16
<i>Spanish chorizo wrapped in potato with guava aioli</i>	

RAW BAR

Salmon Tartare	26
<i>Salmon, Aged Soy, Wasabi, Avocado Puree, Salmon Roe, Goose Berries, Dill</i>	
Tuna Ceviche in Half Coconut Shell	28
<i>Coconut Dressing, Avocado, Jicama, Red Onion, Quikos, Mariquitas</i>	

SALADS

Caesar ‘Cardini’	18
<i>Romaine Lettuce, Air Bread Croutons, Parmesan, Caesar Dressing</i>	
<i>With Confit Chicken</i>	21
<i>With Roasted Salmon</i>	24
<i>With Shrimp 5pcs</i>	26
Watermelon and Tomato Salad	17
<i>Fig balsamic glaze, Caña de Cabra, pistachios</i>	
Mixed Greens Salad	17
<i>House Greens, oranges, candied pecans, Raspberry vinaigrette</i>	
<i>With Confit Chicken</i>	20
<i>With Roasted Salmon</i>	23
<i>With Shrimp 5pcs</i>	25

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SANDWICHES

Served with Thin Cut Fries or Small Caesar Salad

Media Noche Sliders “The Local Cuban Must Have” <i>Candied Croissants, Pork Belly, Jamon Serrano, Swiss Cheese, Pickles, Mustard</i>	24
Truffle Grilled Cheese Sandwich <i>Brioche bread, mix truffle cheese, tomato sauce</i>	24
SLS Prime Short Rib Smash Burger <i>Double patty, cheese, lettuce, onion, tomato, sesame brioche bun, smoked truffle sauce</i> <i>Add Bacon 3, Add Avocado 3, Add Egg 3</i>	29
Roasted Vegetable Sandwich(Vegetarian) <i>Fire Roasted eggplant, peppers, onions, goat cheese, romesco, escalivada dressing</i>	25
SLS Club Sandwich <i>Confit chicken, Bacon, Lettuce, Onion, Avocado, Tomato, Fried Egg</i>	27

<p>FEATURED CHAMPAGNE BOTTLE Available every day 7am-4pm in Bar Centro Table service only Moët Impérial – Moët & Chandon 95</p>

ENTRÉES

Huevos Rancheros (Vegetarian) <i>Fried organic eggs, salsa ranchera, corn masa, avocado, beans, fresh farmer’s cheese</i>	26
Roasted Salmon <i>Asparagus, romesco, micro greens</i>	34
Prime Ribeye Steak <i>Choice of thin cut fries, small caesar salad, or grilled asparagus</i>	65

DESSERT

House Made Ice Cream or Sorbet <i>Choice of 3: Vanilla, Chocolate, Banana, Passion Fruit, Coconut</i>	16
Chef’s Assortment of House Made Cookies	Each 6

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