

BEVERAGES

Coffee	5
Espresso	
single	6
double	8
Latte or Cappuccino	7
Hot Tea	5
Juice	5
orange, cranberry, pomegranate or apple	

SMOOTHIES

Strawberry Fields 🌱 🌱	10
local strawberries, kale, banana, agave, almond milk, coconut yogurt	
The Fairway 🌱 🌱	10
spinach, kale, banana, agave, apple juice, coconut yogurt, cucumber	

MIMOSA BAR

Classic	17
sparkling wine, orange juice	
Bellini	18
sparkling wine, white peach purée	
Carlsbad Strawberry	18
sparkling wine, strawberry purée	
Mimosa Towers	
choice of orange juice, peach or strawberry purée	
sparkling white	35 oz 50 70 oz 75
prosecco	35 oz 65 70 oz 90

BOLD FLAVORS

Bloody Mary	20
tito's homemade vodka, bloody mary mix loaded with shrimp, olives, applewood-smoked bacon, onion, cornichons, tajín	
Spicy Bloody Mary	18
casamigos blanco, bloody mary mix, jalapeño, tajín	
Michelada Perfecto	16
pacifico cerveza, tomato or clamato juice, tajín	

CHEF DE CUISINE
CAMERON DIXON

BREAKFAST STARTERS

Steel-Cut Oatmeal 🌱 13	Açai 🌱 🌱 17
blueberries, almonds, raisins, brown sugar	coconut yogurt & chia pudding, matcha, berries, banana, gluten-friendly ancient grain granola, agave
Avocado Toast 🌱 14	Not Your Average Parfait 🌱 13
roasted tomato, aioli, cotija mousse add smoked salmon 5	coconut yogurt, fresh berries, pineapple, banana, bee pollen, mint
Coffee Cake 🌱 7	
cinnamon, cream cheese frosting	

CLASSICS

Snickerdoodle Pancakes 🌱 17	Classic Benedict* 18
buttermilk pancakes, cinnamon sugar, whipped cream	poached eggs, nueske's canadian bacon, english muffin, hollandaise, hash browns
Egg White Omelet 🌱 🌱 18	Del Sol* 24
spinach, sun-dried tomatoes, avocado, cotija, salsa, seasonal fruit	eggs any style, breakfast potatoes, choice of meat, toast
Make-Your-Own Omelet 🌱 14	
served with hash browns, toast choice of spinach, sun-dried tomatoes, onions, mushrooms, asparagus, peppers, cheddar, swiss, pepper jack +1 each add: applewood-smoked bacon, sausage, ham, avocado +2 each	

LA COSTA LEGENDS

Croissant Waffle 🌱 17	Chilaquiles* 🌱 🌱 18
mixed berry jam, whipped cream	tortilla chips, roasted salsa verde, sunny-side up eggs, crema cotija
Chorizo Scramble 18	Short Rib Benedict* 24
peppers, cilantro, oaxaca queso, roasted jalapeño, flour tortillas	poached eggs, braised short rib, english muffin, hollandaise, chipotle chimichurri, hash browns
Lobster Omelet 28	California Burrito* 24
mushrooms, asparagus, mornay sauce, hash browns	carne asada, eggs, hash browns, cheese, peppers, onion, salsa
Baja Breakfast* 25	
sunny-side up eggs, mini short rib burrito, panela cheese, refried beans, empanada	

SIDES

Short Stack 🌱 8
Two Eggs Any Style* 🌱 7
Seasonal Fruit 🌱 🌱 7
Breakfast Meats* 🌱 8
applewood-smoked bacon, chicken apple sausage, pork sausage patty, ham
Hash Browns 🌱 7
Toast 4
white, wheat, rye, bagels, sourdough, english muffin, udi's gluten-friendly bread

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65warnings.Ca.Gov/restaurant.

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65warnings.Ca.Gov/alcohol.

Gluten-friendly bread available upon request

🌱 Gluten-friendly 🌱 Vegetarian 🌱 Vegan 🌱 Dairy-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.
18% service charge of parties 6 or more.

WUE
EAT | DRINK | INDULGE

CLEVELAND MENU USE ONLY

JOB#: 363584	DATE: 12/13/24	QTY: TBD	DESIGNER: KC OMNI
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CUSTOMER: Omni La Costa

PROJECT: Vue Breakfast Card

ATTENTION: Matt Murray David Harker
 Thomas Tazbaz Megan Heald
 Emily Brubaker



PLEASE COMPLETE THIS SECTION

IMPORTANT: Carefully review size, format, art, copy, and any other relevant details and clearly mark all changes directly on this proof. Though we strive for perfection, any uncaught errors remaining after approval are the responsibility of the approver, not Cleveland Menu.

To approve your order for production, please completely fill out, sign and return this page. If this page is not completed, your order will not be moved into production.

Three proofs are included in the cost of your menus. Additional proofs are charged at \$50 each.

<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
GO TO PRODUCTION <i>As is without changes. No additional proof required.</i>	APPROVED WITH CHANGES <i>See attached changes (three or fewer). No additional proof required.</i>	SEND ANOTHER PROOF <i>See attached changes (more than three).</i>

COMMENTS:

SIGN & DATE:

Cleveland Menu
1441 E. 17th Street, Cleveland, OH 44114
O: 216.241.5256 | F: 216.241.5696
clevelandmenu.com

