

# RWWSB

## BREAKFAST 7:00 AM – 11:30 AM

### THE BAKERY 3 for 11

Daily selection of fresh baked pastries including muffins, cakes and croissants.

*Ask your captain for details*

### FRESH FRUIT

Mixed berries 17

Seasonal & tropical fruits 17

Greek yogurt, mixed berries & homemade granola 13

### MAINS

Anson Mills Oatmeal // stewed fruits & almonds 13

Omelette // spinach, bacon, mushroom, cheddar 18

Lobster Benedict // hollandaise, cilantro 25

Steak and Egg Burrito // pico de gallo 20

Buttermilk Pancakes // blueberries, maple syrup 18

Smoked Salmon Plate // classic accoutrements 19\*

Avocado Toast // poached eggs, sourdough 18

### WHATEVER, WHENEVER

Two eggs any style, skillet potatoes, toast, choice of bacon or sausage, Coffee, espresso or tea, choice of juice 29

\$3 Up-charge for three egg omelette

### ON THE SIDE

Applewood smoked bacon 7

Chicken or pork sausage 7

Skillet potatoes, rosemary, garlic 7

Your choice of toast 7

### SPECIALTY COCKTAILS 12

Mimosa // Prosecco, Orange juice

Bellini // Prosecco, Peach

Bloody Mary // Vodka, Cilantro, Basil

Michelada // 305 Blonde Ale, Cayenne

### COLD-PRESSED JUICES

K8 // kale, spinach, swiss chard, apple, celery, lime 14

B4 // beet, apple, celery, lemon 14

W4 // watermelon, grapefruit, strawberry, lime 14

Ginger Shot // ginger, lemon, agave 8

### CAFFEINE

Coffee 6

Espresso 7

Cappuccino 7

Latte 7

Great Circle Cold Brew 10

Automatic service charge of 20% is applied, 22% to parties of 6 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If you have any allergies please notify your captain.

For special events please contact us:  
events@knrhospitality.com or by phone at 305.938.3118