

# RWWSB

## BREAKFAST 7:00 AM – 11:30 AM

### THE BREAKFAST TABLE\* 44

Help yourself to our freshly prepared selection of breads and pastries, cereals, yogurt, omelettes made to-order, belgian waffles, cured meats, cheeses, tropical fruits, juices, coffee / espresso or tea etc.

### THE BAKERY 12

Selection of freshly baked mini pastries // including muffins, cakes and croissants

Ask your captain for details

### FRESH FRUIT

Mixed Berries 19  

Seasonal & Tropical Fruits 19  

Greek Yogurt // mixed berries & homemade granola 17 

### MAINS

Anson Mills Oatmeal // stewed fruits & almonds 14 


Signature Omelette\* // spinach, bacon, mushroom, cheddar 18

Lobster Benedict\* // hollandaise, cilantro 28

Steak and Egg Burrito\* // pico de gallo, sour cream 21

Buttermilk Pancakes // blueberries, maple syrup 18 

Smoked Salmon Plate\* // lox, classic accoutrements 21

Avocado Toast\* // poached eggs, pickled red onion, arugula, sourdough 18 

French Toast // banana, caramelized hazelnut, whipped mascarpone nutella 26

### WHATEVER, WHENEVER

Two Eggs Any Style\* // skillet potatoes, choice of 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 8 

Chicken or Pork Sausage 8 

Skillet Potatoes // rosemary, garlic 8 

Your choice of toast 8 

Avocado 8

### SPECIALTY COCKTAILS

Mimosa // prosecco, orange juice 12

Bellini // prosecco, peach 12

Bloody Mary // vodka, cilantro, basil 15

Michelada // 305 blonde ale, cayenne 12

### COLD-PRESSED JUICES


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


B4 // beet, apple, celery, lemon 14

P3+ // pineapple, pear, apple, mint 14

Ginger Shot // ginger, lemon, agave 8

### SMOOTHIES

Giallo // pineapple, banana, mango, greek yogurt, chia seeds 18 

Verde // green apple, spinach, cucumber, lime juice, banana, coconut milk, spirulina powder 18 

Rosso // red beets, strawberry, medjool dates, gala apple, almond milk 18 

+ 1 oz of vanilla whey protein 4

### CAFFEINE

Coffee 6

Espresso 7

Cappuccino 7

Latte 7

Cold Brew 10

Matcha Green Tea // oat milk latte, reishi & maitake 10

Automatic 20% service charge is applied, 22% for parties of 6 or more. Se agregará a su factura el 20% de cargos por servicio; el 22% si se trata de 6 o más personas. Nap ajoute nan bòdwo a yon chaj 20% pou sèvis; chaj la ap 22% si nou 6 moun ou plis.

\*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@knhospitality.com](mailto:events@knhospitality.com) or by phone at 305.938.3118



Gluten Free



Vegan



Vegetarian