

## FOR THE TABLE

<b>BAKERY BASKET</b> croissant, raisin swirl danish, pain au chocolat, blueberry muffin	15
<b>SMOKED SALMON</b> Santa Barbara Smokehouse salmon, flagel bagel, shaved fennel, sweet onion <b>GF*</b>	17

## BEGINNINGS

<b>AÇAÍ BOWL</b> mixed berries, banana, toasted coconut, crushed almonds, chia-flax seeds <b>V GF</b>	14
<b>GREEK YOGURT &amp; BERRIES</b> toasted granola, dates, blue agave nectar <b>VG</b>	15
<b>STEEL-CUT OATS</b> golden raisins, berries, brown sugar <b>V</b>	12
<b>FRUIT &amp; CITRUS PLATE</b> best of season fruit, local citrus, hemp seeds <b>VG GF</b>	15

## THE BENEDICTS *choice of crispy hash browns or seasonal fruits*

<b>THE FRANK CLASSIC*</b> canadian bacon, hollandaise <b>GF*</b>	18
<b>ALBERT'S RED CHILE &amp; SHRIMP*</b> crushed avocado, red desert spiced hollandaise <b>GF*</b>	21

## EGGS *choice of crispy hash browns or seasonal fruits*

<b>TWO EGGS ANY STYLE*</b> sausage patty, chicken apple sausage or pecanwood smoked bacon <b>GF</b>	18
<b>HUEVOS RANCHEROS*</b> sunny side up egg, corn tostada, chorizo, cotija cheese, black beans <b>GF</b>	19
<b>F&amp;A OMELETTE</b> baby spinach, jimmy nardello peppers, charred scallion, aged cheddar <b>GF</b>	18
<b>CHILE RELLENO OMELETTE</b> charred poblano peppers, chorizo, cow's dairy goat cheese, pico de gallo <b>GF</b>	19
<b>VEGETABLE HASH BOWL</b> toasted farro, grated cotija cheese, chimichurri	18
<b>BREAKFAST SANDWICH*</b> bacon or sausage patty, two eggs, sharp cheddar, charred pepper aioli <b>GF</b>	16
<b>AVOCADO TOAST*</b> pickled vegetables, shaved radish, grated cotija, poached egg <b>GF*</b>	20

## GRIDDLE

<b>OLD FASHIONED PANCAKES</b> whipped butter, maple syrup <b>VG</b> (add fried egg \$2)	17
<b>BELGIAN WAFFLE</b> compressed prickly pears, agave whipped cream, toasted almonds <b>VG</b>	17
<b>WHITE CHOCOLATE AND KUMQUAT BRIOCHE FRENCH TOAST</b> citrus mascarpone	16

## SIDES

Sausage patties	7
Crispy hash browns <b>V</b>	5
Chicken apple sausage	7
Pecanwood smoked bacon	7
Cup of berries <b>V GF</b>	8
Cup of fruit <b>V GF</b>	5
Sliced tomato <b>V GF</b>	7
Avocado <b>V GF</b>	7

## BEVERAGES

La Colombe Regular or Decaf Coffee	6	Mocha Latte	8
Tea Leaves Hot Tea	5	Orange or Grapefruit Juice	7
Iced Tea	5	Tomato Juice	7
Espresso	6	Classic Mimosa	15
Double Espresso	7	Bloody Maria	15
Cappuccino	7	Bloody Mary	15
Latte	7		

**GF** - Indicates the dish is gluten free.

**VG** - Indicates the dish is vegetarian.

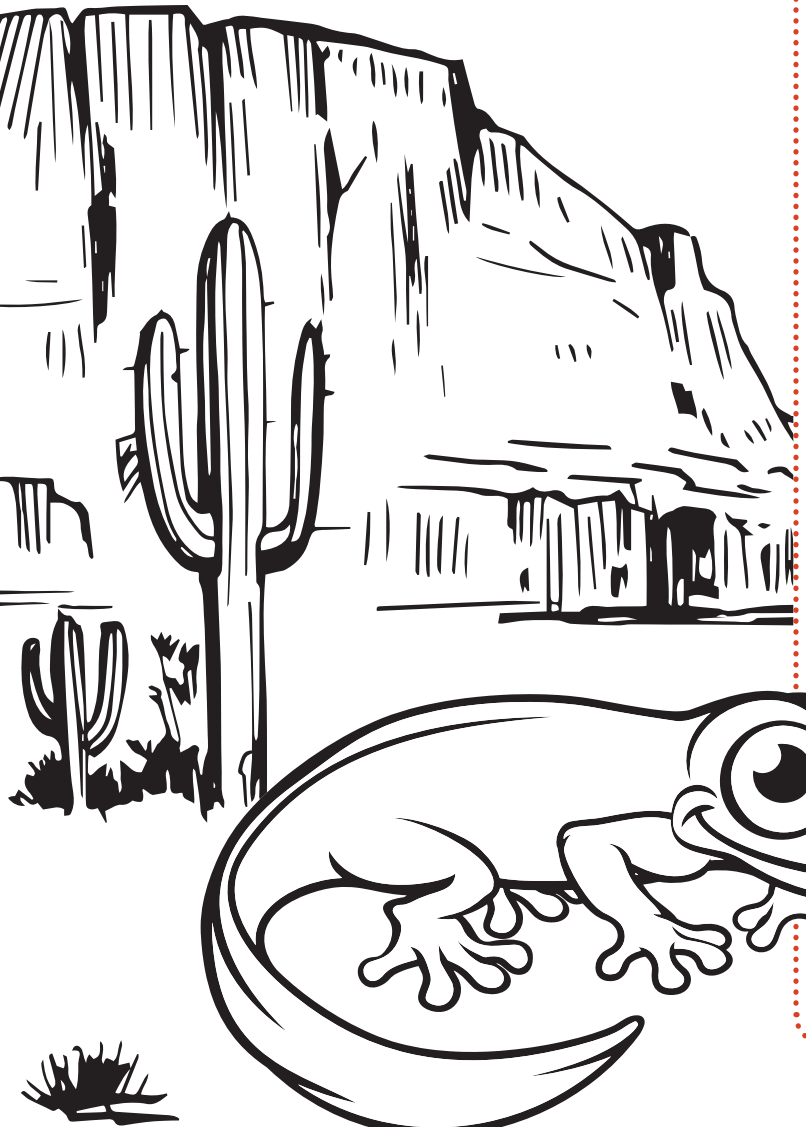
**GF\*** - Indicates that the dish is gluten free upon request.

**V** - Indicates the dish is vegan.

\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

For your convenience, an automatic gratuity of 18% will be added to parties of six or more.

All credit card transactions will appear at an additional 25% of the base amount authorized until fully processed by the Arizona Biltmore.



# FRANK & ALBERT'S KID'S BREAKFAST MENU

## FRESH FRUIT 9

pineapple, honeydew, cantaloupe V GF

## EGGS THE WAY YOU WANT 'EM 11

breakfast potatoes, bacon or sausage, toast

## TWO HANDS BREAKFAST BURRITO 12

scrambled eggs, bacon, cheddar cheese, flour tortilla

## HOTCAKES 12

chocolate chips, blueberries or  
traditional whipped cream, sprinkles VG

## FRENCH TOAST 12

mixed berry-wee sauce, sugar snow VG

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