

14

18

11

16

brussels, almonds, seasonal fruit, parmesan, maple tahini dressing

JRDN chopped salad 14

diced chicken, avocado, peperoncini, parmesan, cucumber, red onions, tomatoes,

diion vinaigrette, croutons

strawberry salad candied pecans, mixed baby greens, goat cheese, balsamic

## for the table

butter croissant

seasonal jam

sticky bunz 10

by pastry chef melody, ask your server for details

fried calamari 14

broccoli, lemon, sweet chili aioli

15 steamed mussels

chorizo, garlic, chardonnay, herb butter

roasted brussel sprouts 11

nuoc cham, carrots, lime, cilantro, jalapeño

14 shrimp + fish ceviche

house made tortilla chips, citrus, cucumber

oysters on the half 1/2 dozen

rice wine cucumber minionette

baked lobster 23

1/2 lobster, pico de gallo, panko, parmesan

21 shrimp cocktail

baja style, cucumbers, red onions, tortilla chips

14 chilaquiles + eggs

chorizo, salsa, queso fresco, guacamole, lime cream

12

two eggs any style, breakfast potatoes or hasbrowns, choice of bacon, sausage or ham, choice of wheat, sourdough or english muffin - substitute butter croissant \$3

14 huevos rancheros

two eggs any style, smoked potatoes, black beans, guacamole, lime cream, queso fresco, corn tortillas

good morning, sunshine! banana + pecan granola, cacao nibs, greek yogurt, seasonal fruit, honey

12

mama's baked french toast

bananas foster, candied pecans, whipped mascarpone

short rib hash poached eggs, hollandaise sauce, red wine braised short ribs, sautéed spinach,

rosemary roasted potato 18

shrimp + grits 2 eggs any style, andouille sausage, roasted peppers, southern hot sauce

bacon & eggs 14

braised pork belly, hollandaise, poached egg, maple bourbon

16 loco moco

ground steak patty, sushi rice, short rib gravy, 2 eggs any style

18 smoked salmon hash

potato and taro, 2 eggs over easy, arugula, dill crema

15 biscuits and gravy

house made sausage gravy, 2 sunny side up eggs, chef melody's cheddar biscuits

eggs benedict

2 poached eggs, english muffin, canadian bacon, hollandaise, served with breakfast potatoes

we feature artisanal rustic breads. sandwiches are served with your choice  $oldsymbol{0}$  of hash browns, cole slaw, fries, organic greens, or fruit

16 TOWER23 burger

jrdn house blend patty, white cheddar, chipotle aioli, lettuce, tomato, onions, brioche

20 lobster b.l.t.

tarragon aioli, applewood smoked bacon, butter lettuce, tomato, brioche

quinoa wrap 12

scrambled egg, tomato, feta, pesto - add protein chicken \$6, shrimp \$9, steak \$13

breakfast croissant 14

soft scrambled eggs, lettuce, tomato, onions, aioli, choice of bacon, sausage, or ham

JRDN b.l.t. 16

pork belly, watercress, heirloom tomato, pumpernickel, pesto aioli

grilled cheese 13

burrata, strawberry, mint, balsamic, cranberry walnut bread

catch of the day sando

ask your server for the catch of the day, marinated peppers, watercress, tapenade aioli, ciabatta

## adult beverages

## build your own mimosa

blood orange rosemary, pineapple mango, blackberry mint cava \$9/glass or \$30/btl

prosecco

\$10/glass or \$37/btl

**TOWER23 bloody mary** 11

cilantro + jalapeño infused vodka, house mix, bacon salt rim, meal-on-a-stick

11 **JRDN mimosa** 

aperol, st. germain, orange, prosecco cranberry cooler

9 cranberry, lemon, prosecco

raspberry sparkler

12 cava, vedrenne framboise, lemon

8

michelada montejo, spiced house mix, lime juice

041517. We happily serve water upon request. Consuming raw or under cooked meat, seafood or egg products can increase your risk of foodborne illness.