

BRUNCH

7 AM - 2:30 PM
SATURDAY & SUNDAY

Starters

THE SKY CREEK BREAKFAST 16

yogurt parfait, bowl of fresh fruit, basket of pastries

MASHED AVOCADO TOAST 15

ciabatta sourdough, farm fresh egg, roasted tomatoes, pickled red onion, fried capers, aged cotija cheese

RAISED BLUEBERRY PANCAKES 14

creamy lemon curd, warm maple syrup, mixed berries jam

YELLOWFIN TUNA TOSTADAS 20

corn tortillas, avocado mousse, pico de gallo, lemon vinaigrette

Sides

APPLEWOOD SMOKED BACON 8

APPLE CHICKEN SAUSAGE 8

SAUSAGE LINK 7

FRUIT CUP 6

SEASONAL MUFFIN 5

YUCCA FRIES 8

CROISSANT 5

Mains

CRAB CAKE BENEDICT 28

chipotle tabasco hollandaise, wilted spinach, primavera mix lemon vinaigrette

BBQ BRISKET SANDWICH 22

firecracker slaw ranch potato chips

SOUTHWESTERN BREAKFAST TACOS 18

farm fresh eggs, Mexican chorizo, avocado, monterey jack cheese, ranch potatoes, guajillo sauce

THE BONNIE & CLYDE 16

farm fresh eggs, apple wood smoked bacon, hand cut breakfast potatoes, broiled tomatoes

TEX-MEX OMELET (GF)

farm fresh eggs, pepper jack cheese, caramelized onions, pico de gallo, spinach, breakfast potato

choice of:

<i>eggs whites</i>	17
<i>slow cook pork</i>	18
<i>smoked salmon</i>	19
<i>maine lobster</i>	24

Desserts

PEANUT BUTTER CHOCOLATE BAR 15

White chocolate peanut butter mousse, dark chocolate ganache, bacon ice cream, wild berry jam

FLAN DE COCO 12 (GF)

coconut, mango, pina colada, passion fruit

WARM FLOURLESS CHOCOLATE CAKE 14 (GF)

coffee toffee ice cream, mixed berries marnier, caramel sauce

NEW ORLEANS STYLE BEIGNET 13

powder sugar, foster sauce, fresh strawberries

SKY | CREEK
KITCHEN + BAR

- 20% gratuity will be added for parties of six or more
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
- (GF) = Gluten Free