

The Colony Club

BREAKFAST

8 a m to 11 a m

MORNING DELIGHTS

BLOODY MARY 20

MIMOSA 16

BELLINI 16

GRAPEFRUIT JUICE 5

CRANBERRY JUICE 5

ORANGE JUICE 5

CAPPUCCINO OR LATTE 9

COLB BREW 9

Our restaurant purchasing reflects our commitment to sustainability.

All seafood products are sourced from certified sustainable aquaculture operations.

We are also proud to buy from the following local producers:

Palm Spring Certified Farmer's Market
Canyon Creek Mushrooms
Fresh Origins
Girl & Dug Farms
Valdivia Farms
Cuyama Orchards
Weiser Farms
County Line Harvest
Babe Farms
Aspen Mills Bakery
Perfect Pint

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or sous vide prepared items may increase your risk of foodborne illness. Our cuisine is carefully prepared in a kitchen that contains nuts, dairy, shellfish, soy & wheat.

A 22% gratuity will be added to parties of 8 or larger.

We add a 2% Kitchen Appreciation Fee to each check which fully goes kitchen staff.

STEEL CUT OATMEAL (v, gf) | 19

Cinnamon | Compressed Mango | Coconut Shavings

BRULÉED GRAPEFRUIT (v, gf) | 12

Demerara Sugar | Mint Macerated Berries

'COFFEE AND DOUNTS' (veg) | 19

Cinnamon Sugar Beignets | Vanilla & Espresso Affogato

AÇAÍ BOWL (veg) | 23

Mixed Organic Berries | Sambazon Açai Sorbet |
Greek Yogurt | Bananas and Granola | Local Honey | Coconut Shavings

GREEK YOGURT PARFAIT (veg, gf) | 19

Berry Compote | Wildflower Honey | Granola

BAGEL AND GRAVLAX SANDWICH (gf) | 28

Smoked Salmon | Dill Cream Cheese | Pickled Onion |
Quail Deviled Egg | Sliced Avocado | Micro Arugula | Everything Bagel

FRENCH TOAST CUSTARD (veg) | 27

Crème Anglaise Baked Challah Bread |
Vanilla Devonshire Cream | Nutella | Strawberry Jam

COLONY SIGNATURE BREAKFAST | 25

(2) Chino Valley Eggs | Choice of Meat |
Breakfast Potatoes | Choice of Toast

EGGS BENEDICT | 29

Black Forest Ham | Poached Chino Valley Egg
House Made English Muffin | Vine-Ripened Tomato |
Classic Hollandaise | Breakfast Potatoes

AVOCADO AHI TOAST | 35

Sesame Honey Dark Rye | Guacamole | Ahi Tuna | Pickled Onions |
Rice Crackling | Soy Cured Egg

CALIFORNIA BREAKFAST BURRITO (gf) 27

Crispy Marble Potatoes | Scrambled Egg | Spanish Chorizo |
Cheddar Cheese | Avocado | Salsa Roja

SIDES

Chino Valley, Two Eggs (any style) | 8

Pork Breakfast Sausage | 9

Black Forest Ham | 8

Turkey Bacon | 8

Journeyman Bacon | 9

Breakfast Potatoes | 8

Choice of Toast | 6

Mixed Berries | 12

Fresh Fruit | 8

Meatless Sausage | 9