

The Colony Club

BRUNCH

SATURDAY & SUNDAY

8 AM TO 3 PM

MORNING DELIGHTS

BLOODY MARY 20

ORANGE MIMOSA 16

BELLINI 16

GRAPEFRUIT JUICE 5

CRANBERRY JUICE 5

ORANGE JUICE 5

CAPPUCCINO OR LATTE 7

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
Cuyama Orchards
Weiser Farms
County Line Harvest
Babe Farms
Aspen Mills Bakery
Perfect Pint

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

We add a 2% Kitchen Appreciation Fee of which 100% fully goes to kitchen staff.

*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.

09.19.26

'COFFEE AND DONUTS' (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

COLONY CLUB DEVEILED EGGS (veg, gf) | 16

White Miso Egg Filling | Ginger Scallion Relish

BRUNCH SAMPLER BOARD | 48

Assorted Journeyman Bacon | Deviled Eggs | The Pancake | Andouille Wine Sausage | Assorted Mustards

THE PANCAKE | 21

Buttermilk | Mint Macerated Berries | Devonshire Vanilla Cream | Maple Syrup

COLONY SIGNATURE BREAKFAST | 25

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

CONFIT AND WAFFLES | 29

Duck Confit | Vanilla Cream | Fennel & Citrus Salad | Maple Syrup

EGGS BENEDICT | 29

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

COBB SALAD (gf) | 27

Red Gem Lettuce | Roasted Chicken | Blue Cheese | Tomato | Avocado | Bacon | Hard-Boiled Egg | Citrus Vinaigrette

SHRIMP TACOS | (gf) 32

Shrimp Duo | Corn Tortilla | Cilantro | Fresh Mango Salsa

THE 1936 BURGER | 36

House Made Brioche | (2) USDA Prime Smashed Patties | Caramelized Onions | Roasted Red Peppers | House Cut Fries

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