

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 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
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.

10.20.25

'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

CRAB CAKE BENEDICT | 35
Arugula | Poached Chino Valley Egg |
Chipotle 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 COLONY CLUB BURGER (gf, avail.) | 28
Brioche Bun | USDA Prime 8OZ Patty | LTO | House Cut Fries
(Add-ons: Bacon 7 | Egg 4 | Avocado 6 | Roasted Mushrooms 9)

SIDES

Chino Valley, Two Eggs (any style) 8	Breakfast Potatoes 8
Pork Breakfast Sausage 9	Choice of Toast 6
Black Forest Ham 8	Mixed Berries 12
Turkey Bacon 8	Fresh Fruit 8
Journeyman Bacon 9	Meatless Sausage 9