

The Colony Club

BREAKFAST

8am to 11am

MORNING DELIGHTS

BLOODY MARY 18

Vodka | House Mix | Green Olive | Lime | Lemon

ORANGE MIMOSA 16

HIBISCUS BELLINI 16

RUBY RED GRAPEFRUIT JUICE 6

CRANBERRY JUICE 6

ORANGE JUICE 6

CAPPUCCINO OR LATTE 9

Our restaurant purchasing reflects our commitment to sustainability.

All seafood product are sourced from certified sustainable aquaculture operations.

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

Palm Spring Certified Farmer's Market

Canyon Creek Mushrooms
Fresh Origins
Girl & Dug Farms
Vadivia 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 20% gratuity will be added to parties of 6 or larger.

We add a 2% Kitchen Appreciation Fee of which 100% goes to kitchen employees

Acai BOWL (VEG)

Mixed Organic Berries and Sambazon acai sorbet | Greek Yogurt | Organic bananas and Granola | Local Honey | Coconut Shavings 22

Green Thumb Bowl (VEG)

Spinach | Vegan Protein Powder | Vanilla Greek Yogurt | Organic Banana, Avocado and Granola | Local Honey | Coconut Shavings 22

Greek Yogurt Parfait (VEG)

Mixed Berry Compote | Wildflower Honey | Granola 14

Almond Butter and DatE Smoothie gf

Almond Milk | Vegan Protein Powder | Cinnamon 18

Tomato Avocado Breakfast sandwich

Open Face Pastry w/ Herbs | Goat Cheese | Roasted Cherry Tomatoes 24

Croissant French Toast

Local Berries | Vanilla Cream | Chocolate Hazelnut Sauce 23

Free range Eggs gf (available)

Breakfast Potatoes | Choice of Toast | Choice of Meat 23

shakshuka FOR TWO (GF AVAILABLE)

Roasted Red Pepper Ragout | Impossible Italian Sausage | Boursin Cheese | Chino Valley Farms Organic Eggs | Fines Herbs | Grilled Rye 26

EGGS BENEDICT

Niman Ranch Canadian Bacon | Pumpernickel Toast | Sliced Tomato | Hollandaise | Breakfast Potatoes 24 Add Russian Ossetra Caviar 45

STEAK & EGGS

USDA Prime Ribeye | Creamed Spinach | Chipotle Aoli | Avocado | Challah French Toast 42

SIDES

Avocado w/ Sea Salt 7

Yogurt 9

Meatless Breakfast Sausage 10

Breakfast Potatoes 8

Two Eggs 12

Chicken Apple Sausage 9

Truffle Fries 13

Granola 12

Toast 5

Mixed Berries 10

Tomato Slices w/ Sea Salt 6

Journeyman Bacon 9

French Fries 9

PASTRIES

Butter Croissant 9

Almond Croissant 10

Ham and Cheese Croissant 12

Pan Au Chocolat 10

Strawberry Croissant 12

Nutella Cronut 12

Pastry Basket 58

Finance GF 12

Muffins Assorted GF 12

Donuts (V) GF 12

Gluten Free Pastry Basket 45

The Colony Club

COLONY ORIGINALS

COACHELLA COOLER* | 17

Smoke Lab Vodka | Blackberry Jasmine | Mint | Lime | Cucumber

COLONY SPRITZ | 17

Smoke Lab Saffron Vodka | Blood Orange | Starlino Rose & Orange | Prosecco

HIBISCUS MARGARITA | 16

LALO Tequila | Lime | Orange | Hibiscus Agave | Club Soda

OAXACAN SUMMER | 18

Madre Mezcal | Don Papa rum | passionfruit | vanilla | lime

DESERT FLOWER* | 16

Tequila | Grapefruit | Rosemary Simple | Grapefruit Soda

COLONY SANGRIA | 25 750 ml

Umeshu Plum Wine | Red or White Wine | Orange & Cranberry Juice | Seasonal Fruit

BREWERY

EVANS 87 LIGHT LAGER | USA 8

SCRIMSHAW PILSNER | USA 8

SKYDUSTER CITRUS WIT | Los Angeles Ca. 8

SKYDUSTER SUPER DRY LAGER | Los Angeles Ca. 8

SKYDUSTER IPA | Los Angeles Ca. 8

BOOMTOWN BAD HOMBRE MEXICAN LAGER | Los Angeles Ca. 8

ABITA JOCKAMO JUICY IPA | Louisiana 8

HEALDSBURG BLONDE | Ca. 8

GOLDBRAU LAGER STIEGGAL | Austria 12

NON-ALCOHOLIC

ESTRELLA | Spain 8