

The Colony Club

BRUNCH Friday-Sunday 8am to 3PM

MORNING DELIGHTS

- BLOODY MARY** 18
Vodka | House Mix | Green Olive | Lime
| Lemon
- ORANGE MIMOSA** 16
- HIBISCUS BELLINI** 16
- GRAPEFRUIT JUICE** 6
- CRANBERRY JUICE** 6
- ORANGE JUICE** 6
- CAPPUCCINO OR LATTE** 9

PASTRIES

- Butter Croissant 9
- Almond Croissant 10
- Ham and Cheese Croissant 12
- Pan Au Chocolat 10
- Nutella Cronut 12
- Strawberry Croissant 12
- Pastry Basket 58

GLUTEN FREE

- Muffins Assorted GF 12
- Finance GF 12
- Donuts (V) GF 12
- Gluten Free Pastry Basket 45

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 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

Good morning

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 | Hazelnut Chocolate Sauce 23

Free range Eggs (GF AVAILABLE)

Breakfast Potatoes | Choice of Toast | Choice of Meat 23

shakshuka FOR TWO (GF AVAILABLE)(Veg)

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 95

STEAK & EGGS

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

GOOD AFTERNOON

TRUFFLED PARMIGIANO REGGIANO FRIES (GF)

Garlic Aioli 13

House Kennebec Potato Chips (GF)

Crème Fraiche | Shallot Dip 13

COBB SALAD (GF)

Roast Chicken | Blue Cheese | Tomato | Avocado | Bacon | Hard Cooked Egg 26

ENDIVE SALAD (GF)

Yellow & Red Belgian Endive | Walnut & Apple Vinaigrette | Candied Walnuts | Granny Smith Apples | Point Reyes Bleu Cheese | Watercress & Fines Herbs 26

WALDORF CHICKEN SALAD SANDWICH

Cage Free Chicken | Whole Wheat Toast | Toasted Walnuts | Market Grapes | Wild Arugula | Pickled Onion 27

BURGER 8oz PRIME

Burger Sauce | Cheddar | Challah Bun 32

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

NON-ALCOHOLIC ESTRELLA | Spain 8

GOLDBRAU LAGER STIEGGAL | Austria 12
