



SCENIC ROUTE

BREAKFAST

FRESH BAKED GOODS butter croissant, hazelnut chocolate croissant (n) \$6

TROPICAL FRUIT BOWL (v, gf) tropical fresh cut fruit \$12

CHIA PINEAPPLE BOWL (v, gf, n) chia seed, pineapple, blueberry, coconut shavings and flax seeds \$14

OVERNIGHT OATS BOWL (v, n) banana, overnight oats, strawberries, almonds, maple syrup and granola \$14

ACAI BOWL (v, gf, n) coconut yogurt, banana, berries, hemp seed, granola \$17

AVOCADO TOAST (v) rustic sourdough toast, avocado, heirloom tomato, cilantro, hemp seeds, sprouts, lemon oil \$17 + fried egg \$2

CLASSIC FRENCH TOAST (vg) agave, strawberries \$17

BREAKFAST TACO PLATE eggs, cheddar cheese, avocado, salsa, choice of corn or flour tortilla \$15

*sub egg whites \$2, +bacon \$4, +sausage \$4, +carne asada \$5

CALI BREAKFAST SANDWICH brioche bun, scrambled eggs, applewood pork bacon, cheese, tomato,

guacamole, breakfast potatoes with onions and peppers \$17

BREAKFAST BURRITO (vg) scrambled eggs, tater tots, cheddar cheese, artisanal tortilla chips \$17

+sub egg whites \$2, +avocado \$4, +bacon \$4, +chicken apple sausage \$4, +carne asada \$5

JUNE BREAKFAST two eggs any style, roasted tomato, breakfast potatoes with onions and peppers

w/ choice of white, wheat, or sourdough toast, and choice of bacon or chicken apple sausage \$19 sub gluten-free bread +\$2

WELLNESS SMOOTHIES

ESPRESSO SMOOTHIE (v, gf, n) banana, almond, dates, espresso, almond milk \$12

+dandelion root tea powder \$2

MUESLI SMOOTHIE (v, gf) strawberry, blueberry, granola, agave, coconut yogurt, oat milk \$12

+ashwagandha beetroot boost \$2

LEAN GREEN SMOOTHIE (v, gf) organic kale, kefir lime, apple, pineapple, tajin \$12

COFFEE

COUNTER CULTURE COFFEE:

ESPRESSO \$6

AMERICANO \$6

LATTE \$6

CAPPUCCINO \$6

FLAT WHITE \$6

CORTADO \$6

CHAI TEA LATTE \$7

MATCHA TEA LATTE \$7

+non-dairy milk \$1, +extra espresso shot \$3

+house syrups \$.50 vanilla bean, hazelnut, mocha, honey

COLD BREW \$9

BEVERAGES

ASSORTED FRESH PRESSED JUICES

El Capitan \$10 Big Sur, Redwood, Orange Juice \$9

ICED TEA floral black tea \$6

HOT TEA english breakfast, peppermint, green tea, earl grey \$6

AGUA DE PIEDRA WATER (22oz) sparkling, still \$12

MIMOSA \$16

BLOODY MARY \$16

JUNESHINE KOMBUCHA (6% abv, 12oz) assorted flavors \$9

MADRE DESERT WATER (5% abv, 12oz) assorted flavors \$9

ANYTIME SPRITZ (5% abv, 12oz) assorted flavors \$9



(v)= vegan | (vg)= vegetarian | (gf)= gluten-free | (n)= contains nuts | IG @hoteljunewestla

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. *Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

For parties of 6 or more guests, open tabs, and daybed reservations Hotel June adds a 20% service charge that goes directly to its colleagues. Hotel June adds a 4% wellness surcharge to assist the Hotel in providing healthcare benefits to its colleagues. Feel free to contact a manager with any concerns.