



POPPY HILLS  GOLF COURSE

EXECUTIVE CHEF JAIME SANTIAGO

Breakfast

GRANOLA 8

Oats, Toasted Nuts, Greek Yogurt

STEEL CUT OATMEAL 9

Brown Sugar, Heavy Cream, Fresh Berries

CALIFORNIA BREAKFAST BURRITO 10

Chorizo, Potatoes, Cilantro, Bell Peppers, Avocado, Salsa Verde

RICOTTA & FRESH BLUEBERRY PANCAKES 12.5

The Peninsula's Best Kept Secret

THE GIMME 13

*Two Eggs, House Cured Bacon, Choice of Hash Browns
or Roasted Potatoes, Choice of Toast*

add Vermont Syrup 2

FRENCH TOAST 13.5

Pain au Levain Bread, Caramelized Apples, Cinnamon Whipped Cream

ZOLLER SCRAMBLE 13.5

Vegetables, Ham, Cheddar Cheese, Hot Sauce, Paprika Potatoes, Toast

VEGETARIAN OMELET 14.5

*Mushrooms, Kale, Zucchini, Green Onion,
Tomato, Roasted Potatoes*

add Bacon, Ham or Sausage 2

ITALIAN SAUSAGE OMELETTE 15

*House-made Italian Sausage, Red Bell Peppers, Sun-dried Tomato, Black
Olives, Onions, Parmesan Cheese*

HUEVOS RANCHEROS 14.5

Organic Eggs, Avocados, Black Beans, Salsa Fresca, Cheese

CORNED BEEF & HASH 15

*Two Fried Eggs, House Smoked Corned Beef, Shredded Potatoes, Toast,
Served in a Hot Skillet*

EGGS BENEDICT 15

*Organic Egg, Avocado, Black Forest Ham, English Muffin, Hollandaise,
or*

*Organic Egg, Avocado, Turkey, Mushrooms, English Muffin, Hollandaise,
and Roasted Potatoes or Hashbrowns*

Sides

TOAST 2

Wheat, White, English Muffin, Sourdough

HALF AVOCADO 2.5

ROSEMARY SAUSAGE PATTY 4

ORGANIC EGG 3

HOUSE MADE BACON 5

ROASTED POTATOES 5

MIXED BERRIES 6.5

Beverages

COFFEE 3.5

ESPRESSO 4

HOT CHOCOLATE 4

MOCHA, CAPPUCCINO, LATTE 5

ADD SHOT ESPRESSO 1.5

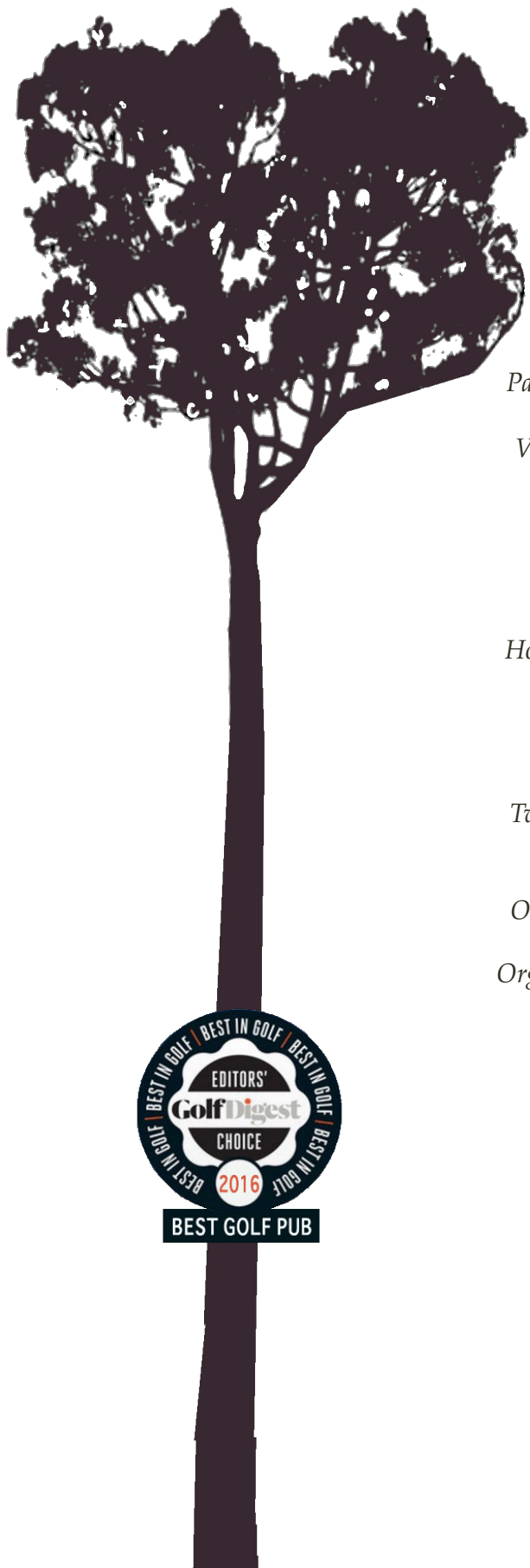
ASSORTED TEAS 4

PREMIUM STYLE OJ 4

MIMOSA 12

MOSQUITO BITE 14

*Bacon infused Ketel One Bloody: Includes House made Bacon, Chile Spiced
Rim, Stuffed Olives, Pickled Onions & House-made Pickles*



Parties of eight or more will automatically be charged a 20% Gratuity