

ROSY CAFÉ - BREAKFAST

FRESH PASTRY

TRADITIONAL CROISSANT

PEAR AND CHOCOLATE FILLO

PAIN AU CHOCOLATE

VEGAN CROISSANT

SEASONAL FRUIT PLATE – 19

chef's selection (vg)

GREEK YOGURT & HOUSEMADE GRANOLA - 13

seasonal fruit, honey + chia seed (ve)

ACAI BOWL - 18

fresh fruit, coconut, cocoa nibs + seeds (ve)

CHIA SEED PUDDING - 14

coconut, maple syrup + seasonal berries (vg)

vg = vegan / ve = vegetarian

AVOCADO TOAST* - 19

ciabatta bread, pickled red onion, soft boiled egg, crispy buckwheat + soft herbs (vg)

HUEVOS RANCHEROS* - 19

two eggs, tortillas, refried beans, avocado, queso fresco, fresh cilantro + ranchero sauce

BUTTERMILK PANCAKES – 15 (ve)

ADD STRAWBERRIES - \$3 / ADD CHOCOLATE CHIPS - \$2

GLUTEN FREE ALMOND FLOUR PANCAKES – 18 (vg)

ADD STRAWBERRIES - \$3 / ADD CHOCOLATE CHIPS - \$2

SUB WOODINVILLE BARREL-AGED MAPLE SYRUP - \$2

*Exclusive Addition Only Available at the Rosy Café

NORWEGIAN SMOKED SALMON BAGEL* - 19

brooklyn bagel, cream cheese, red onion, cucumber, fresh dill + capers

ROOSEVELT EGG SANDWICH* - 17

scrambled eggs, gruyere cheese, crispy prosciutto, roasted tomato, arugula + lemon aioli
served on brioche with potatoes

TROPICANA BREAKFAST* - 19

three eggs any style + breakfast potatoes
served with your choice of bacon, chicken-apple sausage or pork sausage

SUBSTITUTE VEGAN SCRAMBLED EGGS

DUCK CONFIT AND SWEET POTATO HASH - 21

sunny side up eggs, caramelized onion, herbs + pepitas

THE ROSY CAFÉ BENEDICT* - 21

ciabatta toast, two poached eggs, prosciutto cotto, arugula, avocado
roasted tomato, hollandaise + sumac served with potatoes

We are a cashless restaurant.

An 18% service charge + applicable tax will be added to your bill.

A credit card will need to be provided for room charges exceeding \$250

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

COFFEE & JUICE

LA COLOMBE DRIP – REGULAR or DECAF

FROM THE BARRISTA:
ESPRESSO, CAPPUCINO or LATTE

COLD PRESSED JUICES

By PRESSED

SWEET CITRUS, ORANGE TURMERIC, or GREENS

SPARKLING COCKTAILS

MIMOSA LOCA - 15

licor 43, coconut puree + col de salici sparkling rosé

FELLINI BELLINI - 15

aperol aperitif, white peach puree, fee bros. peach bitters + martini prosecco

THE DE'MILLE - 15

villa massa limoncello, lavender bitters + poema cava

TROPICAL 75 - 18

hennessy vs, passion fruit puree + hula o maui sparkling pineapple wine

COFFEE COCKTAILS

drinks served hot or iced at your request

AFRICAN MILK TEA- 17

hennessy vs infused with rooibos tea, licor 43, milk + honey

TROPICAL LATTE - 16

bacardi cuatro rum, banana liqueur, mig's mix, la colombe espresso + steamed coconut cream

OATS & BERRIES ICED LATTE - 18

woodinville rye, chambord liqueur, woodinville bourbon barrel aged maple syrup, oat milk + la colombe cold brew

SPRITZERS – 9

HIGH NOON VODKA

made with real fruit juice

pineapple, mango, passion fruit, or watermelon

KETEL ONE BOTANICALS

cucumber-mint, grapefruit-rose

or peach-orange blossom

JUNESHINE HARD KOMBUCHA – 10

hopical citrus: *grapefruit, pineapple, simcoe hops* -or- midnight painkiller: *coconut, pineapple, orange, nutmeg*

SPARKLING WINES

CHANDON GARDEN SPRITZ with valencia orange 187ml

HULA o MAUI PINEAPPLE

MARTINI PROSECCO

POEMA BRUT CAVA

COL DE SALICI ROSÉ

MOET & CHANDON IMPERIAL BRUT CHAMPAGNE

VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE

gls / btl

13

15 / 56

13 / 50

12 / 48

15 / 58

20 / 120

27 / 130

STILL WINES

A to Z WINeworks REISLING oregon 2019

DOM. PAUL BUISSE-SAUVIGNON BLANC touraine, france 2020

COM. de PEYRASSOL ROSÉ provence, france 2020

IMAGERY PINOT NOIR california 2020

BODEGA NUMANTHIA-TERMES tinto de toro 2017

TERRAZAS RESERVE MALBEC medoza, argentina 2018

JUGGERNAUT CABERNET california 2019

gls / btl

13 / 52

14 / 56

14 / 56

15 / 58

13 / 50

13 / 52

16 / 60

BEERS - 9

STELLA ARTOIS PILSNER, ESTRELLA JALISCO MEXICAN LAGER, TANK 7 FARMHOUSE ALE or SAINT ARCHER IPA