

# THE SCENE

## BRUNCH

AVAILABLE FROM 8AM TO 2PM  
SATURDAY + SUNDAY

### WARM BANANA BOBKA

russian style pastry | served with fresh seasonal fruit | whipped butter

7

### **Df** **Gf** STEEL CUT OATMEAL

turbinado sugar brûlée | candied pecans | fresh banana

8

### CALI STYLE WET BURRITO

eggs | potatoes | onions | peppers | mushrooms | mixed cheeses | house made salsa  
ADD: steak +3, bacon +3, pork sausage +3, chicken apple sausage +3, carnitas +3, short rib +3,  
ham +3, avocado +3, double cheese +1

10

### **Gf** HUEVOS RANCHEROS

corn tortillas | 2 eggs your way | pork carnitas | house salsa | beans | cotija | cilantro

12

### FRENCH TOAST

thick cut cinnamon swirl brioche | vanilla bean brown butter | strawberry preserves

12

### **Gf** BREAKFAST TACOS (2)

shredded beef | corn tortillas | egg | cheese | salsa verde | pico de gallo

14

### PRIME RIB BENEDICT

prime beef | english muffins | poached eggs | classic hollandaise sauce | hash brown

15

### **Gf** LOBSTER COBB

lobster claw meat | bacon | avocado | bleu cheese | tomato | egg | romaine | ranch

18

**\*\*COMPLIMENTARY MIMOSA OR BLOODY MARY WITH YOUR MEAL\*\***

**\*\*Gluten Free Options Available Upon Request\*\***

Whenever possible Bistro 60 serves sustainable seafood, all natural + organic meats & seasonal local produce.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Executive Chef BRANDON TESTI