

Snooze

AN A.M. EATERY



YOUR MORNING BUZZ STARTS HERE!

BARISTA

SNOOZE HOUSE BLEND COFFEE 3 5 cal
DECAF HOUSE BLEND COFFEE 3 5 cal
LOCAL NITRO COLD BREW COFFEE 4.5 5 cal
AMERICANO 3.5 5 cal
ESPRESSO 3 5 cal
LATTE 4.5 190 cal
CAPPUCCINO 4.5 150 cal
MOCHA 4.5 310 cal

VANILLA ALMOND MATCHA TEA LATTE 5.5 110 cal
LAVENDER LATTE 5.25 200 cal
HONEY OAT MILK LATTE 5.5 200 cal
CORTADO 4 45 cal
ORGANIC TEA 3 0 cal
CHAI 4 220 cal
SNOOZE HOT CHOCOLATE 4.25 310 cal
FLAVORED SYRUP .75 45 cal

SUBSTITUTE SOY, OAT, COCONUT OR ALMOND MILK +1

BLOODYS

HORSE & SIDECAR BLOODY
 House Bloody Mix with Tito's Handmade Vodka, Dill Pickle, Lemon & Olive Juices, and Horseradish. Served with a Sidecar can of Beer. 12.25 310 cal

STRAIGHT UP BLOODY
 Snooze House Bloody Mix & Vodka 7.75 100 cal

SPICY BLOODY
 Snooze House Bloody Mix and Habanero & Jalapeno Infused Vodka 7.75 100 cal

BLOODY BLOODY
 Snooze House Bloody Mix & Gin 7.75 110 cal

BLOODY MARIA
 Snooze House Bloody Mix & Tequila (or Jalapeno-Infused Tequila for Spicy) 7.75 110 cal

GOIN' GREEN BLOODY
 Jalapeno & Habanero Infused Vodka and Snooze House Green Bloody Mix 8 180 cal

Bacon makes everything better - especially your Bloody!
 +1.25 90 cal

BUBBLES

ABRI-CA-LAV-RA MIMOSA
 Snooze Sparkling, Apricot Liqueur, Lavender, Honey and Lemon Juice 10.5 290 cal

RUMMOSA
 Snooze Sparkling, Spiced Rum, Orange Liqueur, Mint Simple Syrup, Orange & Lime Juices, Served Over Ice 9 180 cal

MMM MMM MIMOSA
 Snooze Sparkling, Orange Juice & Pomegranate Liqueur 8.25 200 cal

PALOMIMOSA
 Snooze Sparkling, Tequila, Elderflower Liqueur & Grapefruit Juice 8.5 200 cal

CHOICE MIMOSA
 Snooze Sparkling with a Choice of Orange, Grapefruit, Apple, Lemonade, Cranberry or Pineapple Juice 7.5 150-190 cal

SPARKLIN' WITH A SPLASH
 A Full Glass of Snooze Sparkling with Just a Splash of Juice 11.25 180-200 cal

BLOOD ORANGE MIMOSA
 Snooze Sparkling, Blood Orange Liqueur, Tito's Handmade Vodka & Blood Orange Puree 10.25 250 cal

STRAWBERRY MARTINI MIMOSA
 Snooze Sparkling, Tito's Handmade Vodka, Strawberry Puree 9.25 180 cal

Enhance Choice Mimosa or Sparklin' with a Splash with Evolution Fresh Cold-Pressed Juice +1

BOOZE

MORNING MARG
 Tequila (or Jalapeno-Infused Tequila for Spicy), Orange Liqueur, House Sour and Fresh Lime 8.25 230 cal

ORANGE SNOOZIUS
 Vodka, Orange Liqueur, Fresh OJ & Whipped Cream 8.25 260 cal

CUCUMBER MINT SPRITZER
 Snooze Sparkling, Tito's Handmade Vodka, House-made Cucumber Simple Syrup and Fresh Mint Served Over Ice. 8.5 250 cal

STRAWBERRY SHORTKICK MARGARITA
 Jalapeño Infused Tequila, House Sour & House-Made Strawberry Jalapeño Agua Fresca 8.5 130 cal

BREWS & CAFÉ COCKTAILS

Seasonal and Local Craft Beers Available. Ask Thy Server.

BREWMOOSA
 Craft Belgian Style Wheat Beer & Fresh OJ 6.25 220 cal

MICHELADA
 Craft Brew, House Bloody Mix, Hot Sauce & Fresh Lime 6.25 170 cal

IRISH CREAM LATTE
 Irish Cream Liqueur, Espresso, Milk 8.25 260 cal

COLD-PRESSED JUICE

EVOLUTION FRESH 5.5
Orange Defense Up: OJ, Pineapple Juice, Mango Puree & Acerola Cherry Puree 180 cal

Essential Greens: Celery Juice, Cucumber, Spinach, Romaine, Kale, Lime & Parsley 60 cal

Watermelon: Fresh Watermelon & Lemon 45 cal

DRINKS

Juices	Small 3	Large 4
Orange	140	200 cal
Grapefruit	130	180 cal
Pineapple	170	230 cal
Apple	140	200 cal
Cranberry	150	210 cal
Lemonade	3	150 cal
Iced Tea	3	0 cal
Topo Chico Mineral Water	2.5	0 cal

OUR RECIPE FOR A BETTER BREAKFAST



RESPONSIBLY SOURCED

Our partners are as passionate about food and our planet as we are. Together, we foster a more sustainable food system.



REAL INGREDIENTS

Our chefs thoughtfully prepare every ingredient, every dish. Our proteins are raised without the use of antibiotics and hormones and we always use fresh, cage-free eggs.



SUSTAINABILITY

We divert 90% of our waste from landfills. By recycling, composting and using non-disposable materials, we keep our carbon footprint small.



COMMUNITY PARTNERS

We donate over \$1MM in-kind annually to local and national nonprofits who we consider family. So please know that you are part of something bigger.

GOOD MORNING!

PLANT POWER

BRAVOCADO TOAST*

Rustic bread toasted with olive oil, smashed avocado, red onion honey jam and roasted tomato. Topped with two cage-free sunny side up eggs. Served with a side of Dijon citronette, spiced pepita, and Parmesan-dressed greens. 13 830 cal

SWEET POTATO VEGGIE SMASH UP*

Griddled, smashed sweet potatoes, a cage-free poached egg, avocado, pickled onions, paprika, drizzled with Snooze sriracha maple syrup and topped with our asparagus and mushroom salad and hemp seeds. 10.25 410 cal

SWEET POTATO HASH*

Roasted sweet potatoes with savory soffrito & Tuscan kale. Topped with two cage-free sunny side up eggs and a drizzle of Gochujang chile sauce. 11 500 cal
Veggies +.75 (each) Meat +2 (each) Barbacoa +2.5 Avocado +2.5

BOUNTIFUL BUDDHA BOWL

Roasted cauliflower, Brussels sprouts, carrots, brocolini and mushrooms atop Dijon citronette dressed spinach, arugula, kale, farro, black rice and quinoa topped with avocado and everything spice. 11.75 350 cal
Add a cage-free egg* +2.25

GARDEN HARVEST OMELET*

Three cage-free eggs with sautéed asparagus, mushrooms, zucchini and red bell peppers. Topped with chili-lime seasoned avocado and goat cheese. Served with Dijon citronette, spiced pepitas & Parmesan-dressed greens. 11.75 690 cal

We have vegan pancakes!



BENEDICTS

THE ART OF HOLLANDAISE

HAM BENEDICT III*

We elevated a classic with our signature English muffin topped with shaved Tender Belly ham, perfectly poached cage-free eggs and smoked cheddar hollandaise 11.75 1000 cal

BELLA! BELLA! BENNY*

Thin slices of prosciutto, Italian cheese, and poached cage-free eggs on toasted ciabatta, topped with cream cheese hollandaise, balsamic glaze and arugula. Ciao Bella! 12.5 1420 cal

SMASHED AVOCADO BENNY*

Our signature English muffin topped with fresh, smashed avocado, Parmesan cheese, ripened tomatoes, poached cage-free eggs, smoked cheddar hollandaise and everything spice. 13.25 1070 cal

CHILE VERDE BENEDICT*

Green chile sauced tortillas and melted cheese with your choice of slow cooked pulled pork or barbacoa style beef, topped with poached cage-free eggs, green chile hollandaise, pico de gallo, and Cotija cheese 12.5 1110 cal Pork / 1120 cal Beef +.5

LOX-N-LATKE BENNY*

Crispy latkes topped with Lox-style salmon, poached cage-free eggs, cream cheese hollandaise, fried capers, pickled red onions and pistou. Served with a side of Dijon citronette, spiced pepita and Parmesan-dressed greens in lieu of hash browns. 14.75 1090 cal

HABANERO PORK BELLY BENNY*

Seared cider-braised, habanero pork belly on top of a griddled English muffin with bacon-esspresso jam and poached eggs topped with cream cheese hollandaise and cranberry relish. 14.25 1390 cal

BENNY DUO*

Can't decide? Choose half an order of your two favorite Benedicts. 13.5 1030-1970 cal
With Habanero Pork Belly Benny or Lox-N Latke Benny +3

All Bennys served with House Hash Browns



LIKE IT SWEET & SAVORY?
SWAP YOUR SIDE HASH BROWNS OR TOAST
FOR ANY PANCAKE +4.5

Side Kicks

Tender Belly Bacon 3.75 270 cal

Tender Belly Ham 3.75 140 cal

Polidori Sausage Links 3.75 310 cal
Patty 3.75 230 cal
Chorizo 3.75 220 cal

Signature Chicken Sausage 3.5 100 cal

Soyrizo 2.75 190 cal

Tofu 2.75 200 cal

Single Pancake 5.25 450-720 cal

One Egg* 2.25 40-90 cal

Two Eggs* 3.75 80-180 cal

One Taco* 3.75 320 cal

Toast 1.75 60-270 cal

Hash Browns 3.25 240 cal

Side Fruit 4 80 cal

Top It, Fill It Enhancements

VEGGIES .75
Spinach 5 cal
Mushrooms 20 cal
Tomato 5 cal
Peppers 5 cal
Onions 10-45 cal
Pico de gallo 5 cal
Jalapeños 5 cal
Avocado (+2.5) 110 cal

SAVORY SAUCES .75
Green Chile 50 cal
Ranchero 50 cal
Sausage Gravy (+3) 360 cal

FROM THE SEA 4
Shrimp* 20 cal
Lox* 70 cal

MEATS 2
Bacon 280 cal
Sausage 310 cal
Ham 60 cal
Chorizo 130 cal
Chicken Sausage 80 cal
Pulled Pork 150 cal
Barbacoa (+2.5) 170 cal

FAUX MEAT 1.5
Tofu 200 cal
Soyrizo 190 cal

CHEESES 1
Cheddar 110 cal
Jack 110 cal
Cotija 30 cal
Goat 70 cal

VIVA LA FRENCH TOAST

FRENCH TOAST NEAT

For the purist, French-toasted brioche, completed with whipped mascarpone, seasonal fruit and Slopeside pure Vermont maple syrup. 10.25 690 cal

OMG! FRENCH TOAST

Fresh brioche stuffed with mascarpone and topped with vanilla crème, caramel, fresh strawberries and toasted coconut. O. M. G. 11 880 cal

FUNKY MONKEY FRENCH TOAST

Griddled slices of banana bread with white chocolate chips, topped with caramel sauce, candied pecans, whipped mascarpone and a brûléed banana. 11 1320 cal

PANCAKE UTOPIA

PANCAKE FLIGHT

Signature flight of Pineapple Upside Down, Blueberry Danish & Sweet Potato pancakes or choose any three pancake flavors and get the best of all worlds. 11 310-620 cal

BLUEBERRY DANISH PANCAKES

Buttermilk pancakes topped with blueberry coulis, sweet cream and almond streusel surrounding a center of lemony cream cheese filling. 9.25 1250 cal

PINEAPPLE UPSIDE DOWN PANCAKES

Buttermilk pancakes with caramelized pineapple chunks, housemade vanilla crème and cinnamon butter. 9.25 1070 cal

SWEET POTATO PANCAKES

Our signature sweet potato pancakes topped with homemade caramel, candied pecans and ginger butter. 9 1320 cal

STRAWBERRY SHORTCAKE PANCAKES

Buttermilk pancakes topped with strawberry coulis, strawberry mascarpone, macerated strawberries and almond streusel. Served with vanilla crème. 9 920 cal

MORE PANCAKES!

Blueberry 710 cal or Chocolate Chip 940 cal.

VEGAN BLISS PANCAKES

House-made vegan pancakes with coconut & almond milks, vanilla and banana. Topped with fresh strawberries and blueberries; served with Slopeside maple syrup 10.25 580 cal

➔ *Gluten Free-Friendly? Just Ask!*

CLASSICS FROM THE HEN

THE SNOOZE CLASSIC*

Three cage-free eggs cooked any style with your choice of ham, bacon, sausage, chorizo, pulled pork, chicken sausage or soyrizo. Includes hash browns and choice of toast. 10.5 790-1220 cal

3 EGG OMELET OR SCRAMBLE*

Three cage-free eggs with choice of three enhancements, served with hash browns and choice of toast or tortillas. Available as Tofu scramble. 11.25 530-1300 cal Also available with egg whites +1

SPUDS DELUXE*

A heaping portion of hash browns, covered with melted cheddar & jack cheese, scallions and choice of two enhancements. Topped with two cage-free eggs of your style! 12.5 890-1320 cal

CORNERED BEEF HASH*

Our signature shredded hash mixed with grass-fed, dry-rubbed corned beef, caramelized poblanos and onions. Served with two cage-free eggs and your choice of toast or tortillas. 11.5 600-810 cal

NIRVANA IN A TORTILLA

JUAN'S BREAKFAST TACOS*

Three fresh corn tortillas topped with cage-free scrambled eggs, hash browns, jack cheese, green chile hollandaise and pico de gallo. 10.25 970-1130 cal
Veggies +.75 (each) Meat +2 (each) Barbacoa +2.5 Avocado +2.5

SNOOZE BREAKFAST BURRITO*

Flour tortilla filled with cage-free scrambled eggs, hash browns, house black beans, cheddar & jack cheese, topped with pico de gallo and choice of green chile or ranchero sauce. 10.75 1230-1260 cal
Make it your own with enhancements.
Veggies +.75 (each) Meat +2 (each)
Barbacoa +2.5 Avocado +2.5

HUEVOS TOSTADAS*

Crispy corn tostada shells layered with black beans, jack cheese, green chile and ranchero sauces. Topped with two cage-free sunny side eggs, cotija cheese, scallions and pickled veggies. 10.75 810 cal
Veggies +.75 (each) Meat +2 (each)
Barbacoa +2.5 Avocado +2.5

Before placing your order, please inform your server if any persons in your party have food allergies. Please be aware that many of our products (even those considered to be gluten-free friendly) may contain or contact common allergens, including but not limited to, wheat, soy, fish, shellfish, eggs, peanuts, tree nuts, dairy/milk. All ingredients may not be printed on the menu.

BREAKFAST RIFFS

SWEET POTATO BACON SMASH UP*

Griddled, smashed sweet potatoes, a cage-free poached egg, avocado, pickled onions, paprika, drizzled with Snooze sriracha maple syrup and topped with chopped Tender Belly bacon and hemp seeds. 10.75 650 cal

SHRIMP & GRITS*

Homestyle cheesy grits loaded with sauteed shrimp, Andouille sausage, savory soffrito, topped with a cage-free sunny side up egg. 14.25 820 cal

BREAKFAST POT PIE*

Snooze's homemade rosemary sausage gravy smother a flaky puff pastry, topped with a cage-free, sunny side up egg. You've reached breakfast bliss complete with hash browns. 10.75 1000 cal

PROTEIN & VEGGIE EGG WHITE SCRAMBLE*

Cage-free egg whites scrambled with sautéed asparagus, mushrooms, red bell peppers and spinach. Topped with avocado and served with Snooze Sambal sauce and Snooze signature chicken sausage patty. 12.25 390 cal

THE L.E.O. SCRAMBLE

Three cage-free eggs scrambled with lox-style salmon, red onions and topped with fresh dill. Served with toasted rustic bread, a side of green goddess cream cheese and fried capers. 14 430 cal

BACON BUT DIFFERENT

Three slices of Tender Belly Bacon, rubbed with brown sugar, cayenne, chili flakes and drizzled with Snooze sriracha maple syrup. 5.25 320 cal

SAMMIES

Served with choice of Hash Browns 240 cal, Black Beans 170 cal, or Dressed Greens 100 cal
Fruit +2.25 80 cal

SANDWICH I AM*

A soft pretzel roll filled with scrambled cage-free eggs, cheddar cheese and a sausage patty, served with a side of smoked cheddar hollandaise. 10.75 990 cal

BACON SENSATION*

A soft brioche bun smeared with green goddess cream cheese, topped with an over medium cage-free egg, Tender Belly bacon and Dijon citronette dressed arugula. 11.5 840 cal

*Indicates that this item may contain raw or undercooked meats, poultry, seafood, shellfish or eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.