



RAMS HILL

BREAKFAST

SERVED DAILY
7 - 11 AM

Featuring free-range organic eggs from Riviera Farms,
raised locally in Borrego Springs.

YACHT CLUB

Two eggs any style, O'Brien potatoes, choice of Applewood smoked bacon (3), ham steak, or two sausage patties, choice of toast - \$19
Add pancakes - \$3

1ST TEE BREAKFAST BURRITO

Two eggs, crispy potatoes, bell peppers, onions, avocado, Wisconsin cheddar-jack blend, choice of Applewood smoked bacon, ham, sausage, smoked brisket, or pork chorizo. Wrapped in a warm flour tortilla with pico de gallo & house-roasted salsa - \$16

SAND WEDGE

Two scrambled eggs, mild natural cheddar, choice of Applewood smoked bacon, ham, sausage, smoked brisket, or pork chorizo. Served on your choice of grilled bread - \$15

OMELETTE

Three eggs with bell peppers, onions, Wisconsin cheddar-jack blend, and choice of Applewood smoked bacon, sausage, ham, pork chorizo, or smoked brisket. Served with O'Brien potatoes & toast - \$22

RAM BOWL

Two scrambled eggs, seasoned potatoes, onions, bell peppers, Wisconsin cheddar-jack blend, and choice of Applewood smoked bacon, sausage, smoked brisket, ham, or pork chorizo - \$16

CALIFORNIA AVO TOAST

Two eggs any style, pumpernickel cocktail rye bread with smashed avocado, Riviera Farms heirloom tomato & fresh arugula - \$14

RHGC LOCO MOCO

8oz Angus beef patty grilled to perfection, two eggs any style, steamed white rice & Hawaiian gravy - \$17

BERRY AÇAÍ BOWL

Açaí purée with frozen berries, sliced bananas & Salinas pecan granola - \$17

HOUSE-MADE GRANOLA & SEASONAL BERRIES

Salinas pecan granola with seasonal berries, choice of milk or vanilla yogurt - \$11

CHILAQUILES OVER EASY BOWL

Sautéed corn tortillas braised in molcajete cream salsa with melted mozzarella & sliced jalapeños, topped with two eggs any style - \$11

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Automatic 18% gratuities are assigned for parties of 8 persons or more