



On The Lighter Side

- Raspberry and Almond Yogurt Parfait** 5.00
Vanilla Greek yogurt, raspberries and toasted almonds
- Blueberry Steel Cut Oats** 6.00
Blueberry compote, candied pecans, brown sugar and cream
- Seasonal Pastry** 3.75
Choice of house made pastries. Please ask the server for our daily selection
- Simple Avocado Toast** 6.00
2 slices of Angelic 7-grain toast with smashed avocado, lemon juice and chili oil. Add eggs +2.50

Eggs and Things

Our eggs are cage-free and local. Choice of mixed green salad, fries, hash browns, fruit cup or truffle chive fries for +1. Upgrade to Gluten-free or croissant for +1.5

- *Classic Breakfast** 11.00
Two eggs your style, choice of bacon, sausage or ham. Choice of toast
- Plaza Scramble** 12.00
Four eggs scrambled with sausage, mushrooms, tomatoes, caramelized onions, Wisconsin cheddar and green onions. Choice of toast
- Mexican Scramble** 13.00
Four eggs scrambled with pork or chicken chorizo, red bell peppers, tomatoes, black beans, cheddar and green onions. Topped with pickled jalapeno and chili lime sour cream. Choice of toast
- Greek Chicken Egg White Scramble** 13.00
Four eggs whites scrambled with Greek chicken, red peppers, red onion, tomatoes, spinach, feta and tzatziki. Choice of toast
- *Plaza Benedict** 12.50
Poached eggs, sausage patties and cheddar on a toasted English muffin topped with hollandaise and chives
- *Veggie Benedict** 13.00
Poached eggs, spinach, goat cheese and oven roasted tomatoes on a toasted English muffin with hollandaise and chives

Curbside and Take-out Available

Hours of Operation:
7 days a week 7am-2pm

To place an order: please go to
www.plazahotelmilwaukee.com or call
414-276-2101 ext 500

We are proud to feature our local vendors including:

Jones Dairy Farm, Colectivo Coffee, Miller Brewing Company, Pritzlaff Brothers Meats, Lakefront Brewery, Grassland Dairy, Great Lakes Distillery, Carr Valley Cheese, Star Dairy, New Glarus Brewing Company, Rishi Tea, Angelic Bakehouse, MKE Brewing Company, Anodyne

From the Griddle

*Add a side of real maple syrup 2.00

- Buttermilk Pancakes** 8.00 / 10.00
Add blueberries, raspberries, milk chocolate or bacon crumbles +2.50
- Lemon Poppyseed Pancakes** 9.50 / 12.50
With toasted almonds and blueberry ginger syrup
- Challah Bread French Toast** 7.50 / 9.50
Dusted with powder sugar
- *Plaza Pleaser** 12.00
Two buttermilk pancakes or four pieces of French toast, two eggs any style, bacon, sausage or ham. Upgrade to specialty pancakes +2
- Chicken and Waffles** 12.00
Buttermilk waffle with a southern fried chicken breast and Cholula butter

Soups & Salads

- Soup De Jour** 5.00
- Nicoise Salad** 12.00
Bibb lettuce, red bell pepper, marinated yellow potatoes, hard boiled egg, cherry tomatoes, herb and citrus albacore tuna, white wine vinaigrette
- Build Your Own Salad** 7.00
Mixed greens with tomatoes, cucumbers, red onions, carrots. With choice of Green Goddess or White Wine Vinaigrette.
Add cheese: cheddar, swiss, feta, mozzarella +1.25 ea
Add Protein: Greek chicken, crispy chicken, tuna, ham +5 ea
Add: Avocado, hard boiled egg +1.25 ea

Sandwiches

Choice of mixed green salad, fries, hash browns, fruit cup or for an additional 1\$ enjoy our truffle chive fries

- *1007 Breakfast Sandwich** 12.50
Herbed goat cheese, roasted tomatoes, 2 eggs your style, choice of bacon, sausage, chicken sausage or avocado on your choice of toast
- Southern Fried Chicken Sandwich** 11.50
Deep fried buttermilk brined chicken breast with mayo and house made sweet and sour pickles on a brioche bun
- Tuna Melt** 10.00
Creamy tuna salad with celery, capers and lemon with mozzarella and tomato on toasted sourdough bread.
- *Classic Burger** 15.00
1/2# CAB burger with lettuce, tomatoes, choice of cheese, and bacon on a brioche bun

Build Your Own Omelette

Choice of toast. Choice of three ingredients. \$12.00
+1/additional

Proteins

bacon, pork sausage, pork chorizo, chicken chorizo, chicken sausage, sweet slice ham, Greek chicken

Veggies

mushrooms, tomatoes, caramelized onions, scallions, red onion, spinach, peppers, avocado, pickled jalapeño, black beans

Cheeses

Wisconsin cheddar, swiss, feta, mozzarella, herbed goat cheese, smoked gouda, American

A La Carte

Chive Hash Browns	3.50	*Two Eggs	3.00	Bacon	3.75
Side Salad	3.50	Yogurt	3.50	Sausage	3.75
Fruit Cup	3.00	French Toast	3.75	Chicken Sausage	3.75
French Fries	3.50	Buttermilk Waffle	6.00	Ham	3.75
Truffle Chive Fries	4.50	Buttermilk Pancake	4.00	Cream Cheese	1.00
Toast	2.00	Lemon Poppyseed	4.75	Avocado	2.50
Croissant	3.25	Pancake		Cheese	1.25

Drink Options

Coffee	Regular 2.50 Large 3.50	Soda	2.50
Regular or Decaf. Choice of sugar(s) and creamer.		Coke, Diet Coke, Sprite, Lemonade	
Rishi Tea	Regular 3.00 Large 4.00	Milk or Chocolate Milk	3.50/4.00
Earl Grey, China Breakfast, Jasmine Green, Sencha Superior Green, Raspberry Green, Cinnamon Plum, Chamomile Medley, Tangerine Ginger, Earl Grey Lavendar, Maghreb Mint, Blueberry Rooibos, Ruby Oolong, Omija Berry		Anodyne Cold Brew	4.00
Hot Chocolate	Regular 3.00 Large 4.00	Rishi Iced Tea	3.00
		Summer Lemon or Wild Berry Hibiscus	
		Juice	3.50
		Apple, Cranberry, Tomato, Fresh Squeezed Orange or Grapefruit Juice	

Specialty Drink Options

Substitute almond milk in any beverage for 1.00
Add any flavoring for .75 (caramel, cinnamon, peppermint, vanilla)

Americano	3.50	Peppermint Mocha	5.00
add an extra shot of espresso for 1.00		12 oz Mocha with peppermint, syrup topped with whipped cream	
Café Signature Latte	4.00	Cinnamon Latte	4.75
12 oz Latte topped with whipped cream		12 oz Latte with cinnamon syrup, topped with whipped cream	
Café Cappuccino	4.00	Rishi Hot Chai Tea	4.50
Café Signature Mocha	4.75	sub almond milk add 1.00	
12 oz Mocha topped with whipped cream			

Cocktails and Kits

Bloody Mary 10.00

Rehorst Vodka, house-made mix, smoked gouda, candied bacon, lemon, lime, celery, carrot and olive. Add a Miller Highlife Shorty chaser 1.50

Make it a Kit 40.00
Add 4 Shorties 5.00

Mimosa 10.00

Cava with fresh squeezed Natalie's orange juice and an orange garnish. Want it spiked, add a Goodland orange liqour 2.50

Make it a Kit 30.00

Iced Irish Coffee 10.00

Anodyne cold brew coffee, brown sugar simple syrup, Jameson Whiskey, Bailey's Irish Cream and whipped cream

Seasonal Mimosa 10.00

Please ask our server for the current seasonal specialty we topped with cava

Make it a Kit 30.00

Beer

Miller Lite Tallboy	3.00	Miller Highlife Tallboy	3.00
PBR Tallboy	3.00	Spotted Cow	5.00
White Claw	5.00	Spiked Coffee or Tea	4.00

Jameson, Rehorst vodka, Bailey's or Kahlua to any of our coffees or teas

*The consumption of raw or undercooked meat or eggs may be hazardous. These items are marked per health code requirement.
Please be aware that a 20% gratuity will be applied to parties of 8 or more.