

BRUNCH BEGINNINGS

Smashed Avocado Toast 1,800
cucumber, radish, tomato, rustic bread, chipotle flakes
add egg +100 • smoked salmon +900

Fruit Plate 950 seasonal selection

Vanilla Bean Yogurt 1,000
abg granola, fresh berries, honey

Nachos Supreme 1,500 | 2,300
guacamole, jalapeños, cilantro
choose one: pork & beef chili • pulled barbecued pork

Creamy Hummus 1,500
feta, cherry tomatoes, dukkah spice, pita

Calamari 1,500
chili, pineapple, basil, sweet chili aioli

Fried Mozzarella 1,000 warm marinara sauce

Crispy Chicken Wings 1,000 | 1,900
crazy buffalo sauce or louisiana rub

EARLY GREENS

Citrus Sunrise Salad 2,100
avocado, orange, grapefruit, marinated feta, almonds,
mixed greens, citrus vinaigrette
choose one topping: thick-cut bacon • chicken • shrimp •
skirt steak • salmon

Chicken Bacon Ranch Salad 1,200 | 1,600
seasonal lettuces, crispy bacon, cherry tomatoes,
cucumbers, shredded cheddar, avocado, ranch dressing

The Salad Shack 1,100 | 1,500
quinoa, black beans, avocado, corn, feta
dressing: balsamic • thousand island • chipotle ranch •
azabudai house

Crispy Caesar Salad 1,000 | 1,400
creamy anchovy dressing, shaved parmesan and
hand-torn garlic croutons

**The Essential Chinese
Chicken Salad** 1,000 | 1,400
chow mein, cilantro, cashews and hoisin-sesame dressing
vegetarian option: swap chicken for fried tofu



TRADERS' BAR

BRUNCH SPECIAL

Breakfast Bash 2,900
two eggs any style, breakfast sausage, cherrywood-smoked bacon,
french toast, biscuit, potato hash

BENNIES

Smoked Salmon Benedict 2,900
spinach, hollandaise sauce, toasted english muffins,
golden hash browns

Crabby Benny Delight 2,600
maryland-style crab cake, cajun lobster sauce, toasted
english muffins, golden hash browns

Classic Benedict 2,600
grilled ham, hollandaise sauce, toasted English muffins,
golden hash browns

FEAST ON A BOWL OF

Daily or Vegetarian Soup 600 | 900
bottomless

Low Country Crab Soup 800 | 1,300
a club favorite since the '80s

END ZONE EATS

served with a choice of green salad, potato salad, coleslaw, onion rings, shoestring fries, brew fries or cajun fries
vegetarian option: plant-based patty substitute available for any burger

Berkwood Hot Dog 500
chopped onion, sweet relish
add shoestring fries +300

Fully Loaded Chili-Cheese Dog 700
texas red chili, sour cream
add shoestring fries +300

Double Smash Cheeseburger 2,000
cheddar, sticky bourbon-bacon jam, maison kayser
brioche bun

Fishin' Good 1,900
beer-battered wild hoki, american cheese, housemade
tartar sauce, coleslaw, pickles, brioche bun

The Rib Eye Rumble 2,500
caramelized onions, provolone, arugula, goat cheese
spread

The Reuben of All Reubens 2,300
corned beef, melted gruyère, sauerkraut, russian dressing
on grilled caraway rye
new york city deli-style +950

Saratoga Springs Clubhouse 1,850
white or multigrain toast

Build Your Own Burger
starting with our classic hamburger on brioche bun 1,500
cheddar • blue cheese • swiss cheese • provolone
• cherrywood bacon • avocado +250 each
mushrooms • fried egg +100 each

EGGS AND BEYOND

Cali Burrito 2,500
steak, scrambled eggs, cheddar, potatoes, macha salsa,
avocado salsa

Carnitas Hash 2,500
fried potatoes, seasoned pork, chipotle aioli,
scrambled eggs, crispy onions

Toast of the Town 2,200
french toast topped with maple syrup
add bacon • sausage • two eggs any style • hash browns

American Breakfast 1,600
three cage-free eggs any style, breakfast potatoes, choice
of bacon or sausage, toast

John Denver's Omelet 2,200
diced ham, cheddar, bell peppers, onions, hash browns

“Don't Mess with Texas” Omelet 2,200
chili con carne, cheddar, jalapeños, sour cream, red onion,
hash browns

My Big Fat Greek Omelet 2,200
spinach, bell peppers, feta, kalamata olives, hash browns

NY-Style Bagel and Lox 2,400
smoked salmon, dill schmear, capers, onion, avocado,
potato salad

IPA-Battered Jumbo Fish and Chips
one piece 1,700 | two pieces 2,250
tartar sauce, brew fries

DAYBREAK DELIGHTS

Australian Grain-Fed Beef Tenderloin 6,500
5oz (140g), two eggs any style, breakfast potatoes

“Astoria” Grilled Chicken Breast 3,000
tzatziki, cucumber-tomato salad, house-pickled onions,
grilled eggplant

All listed prices include 10% consumption tax (8% consumption tax is applied for takeout items). Please discuss any food allergies or dietary requirements with your server.