

June Hill's

TABLE

SUNDAY BRUNCH 10 TO 3

BRUNCH

BLT&E* 10

Thick Cut Candied Bacon, Iceberg, Tomato, and 2 Eggs Over Medium on a Brioche Bun, Side of Fresh Fruit

EGGS BENEDICT* 13

Served Classic or Florentine Style, English Muffin, House Bacon, Poached Egg, Sweet Basil Hollandaise, Cipollini Hash

FRENCH TOAST STICKS ?

Crispy Ciabatta French Toast, Bacon, Fresh Fruit, Rosemary Maple Syrup

CLASSIC AMERICAN* 9

2 Eggs Any Style, Bacon, Cipollini Hash, Blistered Tomatoes, Whole Wheat Toast

COLORADO OMELET GF 12

2 Egg Omelet with Ham, Bacon, Cheddar, Cipollini Hash, Whole Wheat Toast

CALIFORNIA VEGGIE OMELET GF 12

2 Egg Omelet with Spinach, Tomato, Red Onion, Mushroom, Swiss, Cipollini Hash, Whole Wheat Toast

POLO CLUB 12

Roasted Turkey, Smoked Ham, Capicola, House Bacon, Tomato, Iceberg, Sweet Basil Aioli, Whole Wheat, House Fries

MILLIONAIRE BURGER* 12

100% Ground New York Strip, House Bacon, Cheddar, Polo 3000 Sauce, Lettuce, Tomato, Onion, Served on a Buttery Toasted Brioche Bun with House Fries *Add* Fried Egg 1 | Caramelized Onion 1 | Sautéed Mushrooms 1

BOTTOMLESS MIMOSAS 6

LIGHTER SIDE

Add Chicken 4 | Salmon 5 | Shrimp 6 | Skirt Steak 6

APRICOT DETOX SALAD ♥ GF 10

Tuscan Kale, Faro, Spinach, Apricot, Blueberry, Blackberry, Red Onion, Pomegranate, Brunt Goat Cheese, White Balsamic Vinaigrette

WINTER CITRUS SALAD ♥ GF 10

Winter Greens, Blood Orange, Pomelo, Kumquat Marmalade, Feta, Almonds, Citrus Vinaigrette

COACHELLA VALLEY COBB GF 12

Chopped Romaine, Ham, Turkey, Bacon, Cherry Tomatoes, Avocado, Egg, Charred Sweet Corn, Roquefort Bleu Cheese, Roasted Shallot Vinaigrette

FRESH FRUIT PLATTER ♥ GF 8

Seasonal Fruit, Granola, Yogurt, Almonds

STEEL CUT OATS ♥ 7

Thick and Creamy Irish Steel Cut Oats, Maple, Brown Sugar, Wheat Toast, Side of Fresh Fruit

SHRIMP COCKTAIL ?

Court Bullion Poached Shrimp, Cocktail Sauce, Cucumber, Avocado, Crackers

ARTISAN PIZZAS

MARGHERITA 12

Mozzarella, Basil, Roasted Heirloom Tomato, San Marzano Tomato Marinara

ROASTED GARLIC AND MUSHROOM 12

Roasted Cremini, Wild Mushroom, Cipollini Onion, EVOO tossed Arugula, Pecorino Sauce

SPICY ITALIAN 14

Sausage, Prosciutto, Salami, Capicola, San Marzano Tomato Marinara

CARAMELIZED ONION AND APRICOT 13

Roasted Cipollini Onion, Rosemary Roasted Apricots, Brunet Goat Cheese, Toasted Rosemary, Chili Oil

SIDES 3

Fries

Fresh Fruit

Cipollini Hash

Whole Wheat Toast

House Bacon

Sautéed Spinach

GF Gluten Free ♥ Heart Healthy

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. These menu items may be served raw or undercooked.