

APRÈS DECK

OPENING HOURS

Monday to Saturday
6.30am to 10.30am
Sunday
6.30am to 1.00pm

CLEAN EATS

STEEL CUT OATMEAL (V, GF*) 12

Steel-cut oatmeal, organic berries and spiced brown sugar

BERRY LEMON CHEESECAKE WAFFLE 16

Waffle, cream cheese spread, berry jam and chocolate sauce

POWER BOWL (DF, GF, NF*) 14

Coconut chia pudding, kiwi, pineapple and toasted coconut



POWER SMOOTHIES

ENERGY ELIXIR 14

Pineapple, celery, cucumber, spinach, lime, avocado, apple and coconut water

NOURISH POTION 14

Apple, berries, banana, yogurt and chia seeds

ANTIOXIDANT BLEND 14

Pineapple, apple, spinach, beet juice, berries, banana and coconut water

SPECIALITIES

SHRIMP & GRITS BOWL 22

Pink shrimp, chorizo, cheddar grits, cajun spiced potatoes, pico de gallo and fried eggs

PRIME CUT STEAK & EGGS (GF, NF) 28

4oz herb-marinated hanger steak, two cage-free eggs any style, house salad and potato pave

LOBSTER BENEDICT 26

Two cage-free poached eggs, tomato jam, avocado, grilled asparagus, béarnaise sauce on toasted brioche and breakfast potatoes

SHAK-SHOO-KAH (NF*) 22

Soft cage-free poached eggs, braised tomato and bell pepper sauce, freshly baked biscuits

HUEVOS RANCHEROS (GF, NF*) 20

Two fried cage-free eggs, fresh corn tortilla, beans, cheddar cheese, pico de gallo and fire-roasted salsa

PEACHES & CREAM FRENCH TOAST 16

Caramelized peaches, french brioche and cream chantilly

BREAKFAST SANDWICHES & TOPPED TOAST

Served with your choice of house salad or side of fruit

VEG'OUT 20

Two cage-free fried eggs, mozzarella cheese, avocado, arugula, tomato jam on sourdough toast

CROISSANT BLT (NF*) 15

Bacon, lettuce, tomato, cage-free scrambled eggs and mozzarella cheese on a flaky butter crossaint

LOX'N TOAST 18

Smoked salmon, cream cheese spread, capers, house pickled onion and arugula on an english muffin

BREAKFAST BURRITO (NF*) 16

Bacon, scrambled eggs, hash browns, chives, cheddar cheese and roasted tomato salsa

SNOWMASS BENNY (NF*) 16

Applewood smoked bacon, avocado, poached egg, hollandaise sauce, everything seasoning, scallions on 9-grain toast

MONTE CRISTO (NF*) 22

Smoked turkey, swiss cheese, french toast and berry jam

B.A.E. (NF*) 20

Applewood smoked bacon, avocado, poached local eggs, arugula on sourdough toast

*GF - Gluten free
NF - Nut free
DF - Dairy free
V - Vegan

These items may be served raw or undercooked based on your specification or contain raw and undercooked ingredients. Consuming raw or uncooked meat, poultry, shellfish, or eggs may increase the risk of food-borne illness. Please inform your server of any allergies so we can guide you to safe, allergy-aware menu options.

APRÈS DECK

BEVERAGES

• Coffee regular/decaf	5
• Espresso	4
• Double espresso	6
• Latte	7
• Matcha	7
• Chai latte	7
• Iced tea	5
• Cappuccino	7
• Hot chocolate	6
• Yerba mate	5
• Chocolate milk	5
• Freshly squeezed orange, 8oz	12
• Cranberry juice	6
• Apple juice	6
• Grapefruit juice	6



TEA SELECTION

Two Leaves and a Bud - 6

- Peppermint
- Green tea
- Earl grey
- Mountain berry
- Jasmine petal
- English breakfast
- Chamomile
- Assam
- Monsoon chai

LIMITLESS COCKTAILS EXPERIENCE

\$22 PER GUEST | 90 MINUTES EXPERIENCE

LIMITLESS MIMOSAS TOWER

Start with chilled sparkling wine and mix in fresh juices or flavored liqueurs for a fully customizable experience!

- Blood orange
- Strawberry
- Classic citrus
- Passion fruit

LIMITLESS BLOODY MARY

Start with our house-spiced tomato base, crafted with fresh herbs, zesty horseradish, and a hint of smoky paprika

LIMITLESS KIR ROYALE

Start with sparkling wine and a splash of fruit liqueur and customize with fresh berries, citrus, herbs, or exotic fruit infusions

BOTTLED WATER

• Acqua Panna 750ml	6
• San Pellegrino 750ml	6

BOTTLED BEER 6

- Budweiser
- Coors Light
- Coors Banquet
- Michelob Ultra
- Heineken
- Samuel Adams
- Mango Cart-Wheat
- Guinness
- Truly Hard Seltzer
- Heineken 0.0
- Odell Lagerado N/A

SIGNATURE COCKTAILS

PEACHY BELLINI	14
Prosecco and peach purée	

MICHELADA	18
Mexican lager beer, tomato juice, lime juice and tajin rim	

SKINNY MARGARITA	14
Tequila, lime juice, orange juice and simple syrup	

COTTON CANDY SPRITZ	16
Prosecco, citrus and cotton candy cloud	

CHAMPAGNE & SPARKLING

• Perrier-Jouet, Grand Brut, France	28
• Jeio Prosecco DOC, Italy	14
• Marchese di Barolo, Moscato d'Asti, Italy	16

RED WINE

• Four Graces Pinot Noir, OR	14
• Chateau Ste. Michelle "Mimi" Cabernet Sauvignon, WA	14
• Tapestry Paso Robles Blend, CA	16
• Luminara Blend N/A, CA	9

WHITE WINE

• Goldschmidt Vineyards "Singing Tree" Chardonnay, CA	14
• Pighin, Friuli-Venezia-Giulia Pinot Grigio, Italy	14
• Comte de la Chevalière Sancerre, France	16

ROSÈ WINE

• Peyrassol La Croix, Provence, France	12
• Cremant de Loire, Paul Buisse, France	12