

A WAKE AT SORCÉ

7:30 am - 11:30 am

CHEFS SUGGESTIONS

AMERICAN BREAKFAST 24

3 eggs any style/choice of applewood smoked bacon/chicken or pork longaniza/breakfast potatoes/toast/fruit cup/coffee or tea/choice of juice

CONTINENTAL BREAKFAST 16

coffee or tea/choice of juice/yogurt & granola/two warm pastries/fruit cup (v)

BAKERY

BAKERY BASKET 10

daily selection of three pastries/nutella/jam (v)

BREAD SELECTION 3

choice of two pieces of white/rye/one english muffin (v)

BAKERY SINGLES 5

muffin/croissant/quesito (v)

SUNRISE

FRUIT PLATE 12 (v, df, gf)

SMOKED SALMON BAGEL 16

cream cheese/capers/red onion/tomato/organic greens

TS FRESH & FIT GRANOLA 9

Tara Stiles power-packed granola oats/peaches/almonds/chocolate chips/coconut oil/maple syrup/cinnamon (v, df) choice of milk (skim/whole/soy/almond)

OATMEAL 9

caramelized local pineapple/cinnamon (v, df) choice of milk (skim/whole/soy/almond)

GREEK YOGURT & TS GRANOLA 13 (v)

CEREAL WITH YOUR CHOICE OF MILK 6

raisin bran/corn flakes/rice krispies/froot loops (v)

GREEN SMOOTHIE 8

almond milk/spinach/banana/ginger (v, gf, df)

DAILY INSPIRATION SMOOTHIE 7 (v)

SIDES

BREAKFAST MEAT (choice of one) 6

choice of applewood smoked bacon/pork longaniza/ chicken longaniza/canadian bacon

fresh fruit cup 6 (v, gf, df)

regular or low fat plain greek yogurt cup 6 (v, gf)

breakfast potatoes 6 (df)

bagel with cream cheese & jam 5 (v)

LOCAL FARM EGGS

SORCÉ CRAB BENEDICT 19 / CLASSIC 17

cast-iron pan roasted crab cakes/brioche bun/two poached eggs/truffle arugula/sofrito & tobiko hollandaise sauce/asparagus

THREE EGGS ANY STYLE 15

choice of applewood smoked bacon/chicken or pork longaniza/breakfast potatoes

THREE CHEESE OMELET 14

scented with white truffle oil/goat cheese/mozzarella/swiss/breakfast potatoes

AWAY SPA OMELET 15

egg whites/sautéed spinach/asparagus/mozzarella/roasted tomatoes/with fruit cup (v,gf)

BUILD YOUR OWN OMELET (choose three ingredients) 14 served with breakfast potatoes

Choose from:

CHEESE: cheddar/swiss/mozzarella/feta

VEGGIES: mushrooms/broccoli/asparagus/onion/spinach/tomato/bell peppers

MEAT: ham/applewood smoked bacon/chicken or pork longaniza

each extra ingredient 2

HUEVOS RANCHEROS 15

three eggs, sunny side up dressed with pico de gallo/guacamole /queso del pais/on top of two crispy corn tortillas/ borracho beans/ranchero sauce (v)

SORCÉ BREAKFAST SANDWICH 14

ham/swiss cheese/fried egg/mallorca bread/powder sugar/field greens

TRIPLETA BURRITO 16

bacon/chicken/pork longaniza/peppers/onions/scrambled eggs/cheddar cheese/served on top of warm salsa fresca/topped with pico de gallo/guacamole

MODERN GRIDDLE

served with maple syrup/whipped cream

GUAVA & WALNUT PANCAKE 14

salted dulce de leche/powdered sugar (v)

WAFFLE 14

berries/banana/powdered sugar (v)

BANANA BREAD FRENCH TOAST 12

nutella/bacon-maple marmalade/powdered sugar

DRINKS

JUICE 5

orange/grapefruit/passion/cranberry/apple

CUP OF MILK 4

skim/whole/soy/almond

COFFEE 4

'Gustos' Puerto Rican coffee

VIEQUES MIMOSA 9

bubbly & passion fruit

TEA 4

espresso 4 / double 6

macchiato 5

cappuccino 6

mocha 6

café con leche 6

"If you see cats around, they are our natural predator of the Caribbean Elaenia, the local bird that steal food in your plate during breakfast, Wet lunch and dinner - these pesky birds can be quite impossible to be prevented unless their natural predators deter them". Vieques island protects all animals and allows them to wonder freely. 

-v vegetarian -gf gluten free -df dairy free -TS Tara approved
prices excluding of gratuity and tax

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness