



HOTEL VALENCIA
SANTANA ROW
SAN JOSE

Breakfast Menu

Served daily from 6:00 am to 11:00 am

From the Farm 

** come with choice of one classic side

The Spaniard**	24
Spanish style tortilla with local white fish, potatoes, green peppers, caramelized onion, toasted baguette	
The Hombre	24
Short rib, two eggs over medium, breakfast potatoes, peppers, onion, brown butter hollandaise.	
The Florentine**	20
Omelette with sauteed heirloom tomato, wilted spinach, whipped boursin.	
The Southerner**	20
Omelette with smoked gouda, Black Forest ham.	
The Texican**	21
Omelette with black forest ham, Pico de Gallo, Monterey jack cheese.	
The Hipster**	21
Omelette with maitake mushrooms, heirloom tomatoes, onions, peppers, Gruyere cheese.	
The Francisco**	34
Omelette with dungeness crab, lobster, scallions, Gruyere cheese.	
The Benny**	18
Benedict with two poached eggs, Canadian bacon, brown butter hollandaise.	
The Classic	18
Three eggs any way, breakfast hash, and choice of bacon/sausage/apple chicken sausage.	

From the field 

The Frenchie	20
Brioche loaf, vanilla bean cream, caramelized banana, foster syrup.	
Smashed Avocado Toast**	22
Poached eggs, whipped boursin, avocado, sourdough	
Blueberry Crisp Overnight Oats	18
Steel cut oats, house granola, fresh blueberries	
Apple Pie Overnight Oats	18
Steel cut oats, apple compote, brown sugar n cinnamon crumble	
The Greek	18
Organic Greek yogurt, house granola, berries, almonds, local honey	

CLASSIC SIDES:

Smoked Bacon.....9	Toast.....6	Breakfast Salad.....8
Breakfast Potatoes.....8	Breakfast Muffin.....8	Gouda Grits.....8

PREMIUM SIDES:

Candied Bacon.....12	Loaded Hash.....9
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* Served raw or undercooked, or contains raw or undercooked ingredients
* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness