

THE FLAGLER TRIBUNE

CELEBRATING 100 YEARS OF THE CASA MARINA

MORNING EDITION

KEY WEST, FLORIDA, DECEMBER 31, 1920

PRICE FIVE CENTS

CONTINENTAL BUFFET

Oatmeal, meats and cheeses, assorted fruits, array of baked goods, cereal, hard boiled eggs, parfaits, chia pudding.

Buffet includes a fresh juice and drip coffee

\$20

BREAKFAST A LA CARTE

Flagler's Favorite* \$ 25

Two eggs your way, choice of bacon or country sausage, country griddled breakfast potatoes, choice of toast

Avocado Toast* \$ 23

Artisan multi-grain toast, smashed avocado, heirloom tomato salad, onions, choice of two eggs your way

Bourbon Pancakes \$ 19

Buttermilk pancakes, whipped molasses butter, candied pecans, bourbon scented syrup

Western Omelet \$26

Three egg omelet, sautéed mixed bell peppers, aged cheddar, black forest ham, caramelized onion, choice of bacon or country sausage, country griddled breakfast potatoes

Island Chia Seed Oatmeal \$14

Toasted coconut, tropical fruits

FRESH JUICES

Florida orange, Natalies' grapefruit, Apple, Cranberry, V-8, Pineapple, Tomato **\$ 5**

EYE OPENERS

Sunrise Mimosa..... \$13.00

Prosecco, orange juice, fresh berries

Tail Of The Rooster \$13.50

Fresh brewed coffee, Bailey's Irish Crème, extra shot of espresso

Bone Island Bloody Mary..... \$14.00

Tito's vodka, Casa's signature bloody mary mix, topped with crispy bacon and traditional garnish

COFFEE SELECTIONS

Freshly Brewed Coffee	\$5
Cappuccino	\$7
Café Latte	\$7
Single Espresso	\$5
Double Espresso	\$6
Hot Chocolate	\$5

*contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked, meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

Parties of 6 or more are subject to a 18% service charge