

fresh start

at Alloro

wellness kitchen

avocado toast* | 25 (DF) (VG)
sourdough, two poached eggs, seasoned pepper oil

egg white frittata* | 27 (GF) (DF)
choice of fillings: ham, bacon, scallion,
organic tomato, mushroom, caribbean pepper,
mozzarella cheese, goat cheese, Swiss cheese

quinoa bowl | 24 (GF) (VG)
red onions, bell peppers, tomatoes, roasted corn,
sunny side up eggs, sea salt, scallions, garnished
with sauteed tomatoes and fresh avocado

classics

waffle | 20 (NF) (VG)
coconut cream, maple syrup, mixed berries

pancake stack | 19 (NF) (VG)
maple syrup, local mango compote

croffle | 22 (VG)
croissant waffle, cinnamon, brown sugar,
house-made whipped cream, nutella,
fresh bananas and strawberries

additions

avocado | 8
bagel with cream cheese | 10
applewood smoked bacon | 9
turkey bacon | 9
country pork sausage | 9

local inspiration

local bagel | 24
toasted with guava goat cheese, smoked salmon,
scallion, caper, tomato, lemon

caribbean burrito | 26 (NF)
egg, bacon, onion, pepper, avocado,
swiss cheese, seasoned pepper aioli

st. thomas breakfast | 25 (NF)
salted fish, boiled egg, spinach,
avocado, sweet plantain

banana bread french toast | 22 (VG)
local rum glaze, mango

caribbean lobster omelette | 33 (GF)
caribbean lobster, tomato, onion, cream cheese,
green onion, hollandaise, tomato jam
served with green salad cherry tomato

egg specialities

two eggs any style* | 25 (GF) (DF)
choice of bacon, country or chicken sausage

classic eggs benedict* | 27
english muffin, Canadian bacon,
hollandaise sauce

steak & eggs | 38
grilled 4oz prime tenderloin steak,
sauteed tomatoes and fingerling potatoes,
house-made gravy, two eggs any style

*served with breakfast potatoes

For special dietary restrictions, please ask your server

buffet

adults | 45 kids (ages 3-12) | 27

Selection of scrambled eggs, breakfast meats, roasted potatoes, pastries, seasonal fruit, an oatmeal and omlette station, cheese & charcuteries and a daily special

(V) Vegan (VG) Vegetarian (GF) Gluten Free (DF) Dairy Free (NF) Nut Free

A 20% gratuity will be added to parties of 7 or more guests.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

local libations

champagne & sparkling



Veuve Clicquot "Yellow Label"	35 150
Veuve Clicquot "Brut Rose"	175
Taittinger, Brut "La Francaise"	150
Taittinger, Blanc de Blancs "Comtes de Champagne"	420
Moët & Chandon "Imperial"	150
Moët & Chandon Brut Rosé	165
Moët & Chandon "Ice Imperial", Champagne	128
Dom Perignon	420
Ruinart, Blanc de Blanc	195
Perrier-Jouët, Brut "Grand Brut"	120
Piper-Heidsieck, Brut 140 Piper-Heidsieck, Brut Rose	140
Mionetto Prosecco "Prestige Collection", Veneto, Italy	16 56
Savian, Extra Dry Prosecco, Veneto, Italy	60
Chandon Brut, California	20 78
Segura Viudas Cava Brut, Spain	54

coffee & tea

- virgin islands coffee roasters
- black coffee | 6
- cold brew | 7
- espresso
- single | 6 double | 9
- cappuccino | 7
- latte | 7
- local selection of teas | 6
- hot chocolate | 7

spikes

- baileys | 8
- godiva | 8
- kahlua | 8
- amaretto | 8
- frangelico | 8

juice bar

- orange | 6
- apple | 6
- grapefruit | 6
- pineapple | 6
- cranberry | 6
- passionfruit | 6
- guava | 6

brunch cocktails

- classic mimosa | 15
- cava, orange juice
- classic mimosa carafe | 38
- alloro mimosa | 15
- cava, passionfruit
- moët ice | 30
- moët & chandon "ice imperial,"
- fresh berries, mint, lime

- bloody mary | 22
- titos vodka, house mix, tobasco, lemon & lime,
- celery, shrimp and bacon skewer

- breakfast bushwacker | 20
- titos vodka, bacardi light rum, espresso,
- amaretto, kahlua, irish cream, frangelico,
- coconut crème, nutmeg

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