

BRUNCH FRESH START

HAIL CAESAR	14
ciabatta, anchovy, garlic, romaine hearts	
AVOCADO TOAST	16
smoked salmon, cucumber, tomato, relish, sesame & ciabatta	
ACAI BOWL	9
acai purée, orange juice, greek yogurt, berries & seasonal fruits	
GREEK YOGURT PARFAIT	8
seasonal fruit, house-made granola	
YOGURT SMOOTHIE	6
fresh squeezed orange juice, bananas & berries	

3 EGG OMELET WITH TATER TOTS	15
choose 4: ham, bacon, mushrooms, peppers, onions, tomatoes, spinach, american cheese, swiss cheese (egg whites+3)	

RECOVERY

STEAK BENEDICT	16
grass fed beef, two poached eggs, hollandaise sauce	
CRAB CAKE BENEDICT	16
crab cake, two poached eggs, miso hollandaise sauce	
SWEET POTATO HASH	16
sautéed spinach, sweet potatoes, fried egg & cumin chimichurri	
KOBE BEEF SLIDERS	18
sliders with bacon jam, blue cheese & fries	
CHILAQUILES	14
pork belly, chili-poached egg & tortilla chips tossed with tomatillo green salsa, queso & guacamole	
LAMB LOLLICHOPS <small>(GF)</small>	22
crusted with bourbon-smoked paprika, with orange-caramelized potatoes	
SIGNATURE FRIES <small>(VG) (GF)</small>	10
choice of fries, signature black truffle fries or sweet potato fries	

Chef Nathaniel Cayer

21% service fee added to groups of 6+ | Seating is limited to 2 hours for dining services

This Menu is Served: 11AM-2:30PM Saturday & Sunday

BRUNCH COCKTAILS

	glass	pitcher
MIMOSA	12	
la marca, peach, strawberry or acai		
BELLINI	12	
la marca, peach purée		
I O BLOODY MARY	12	
effen cucumber & house-made bloody mary mix		
PINEAPPLE MOJITO	15	52
a beautiful balance of bacardi rum, house mint-lime soda, mint & pineapple granita		
RAINBOW SANGRIA	15	52
frozen fruit granita, touch of grey goose le melon with a splash of moscato caposaldo		
CHEF'S MARGARITA	15	52
gently blended fresh juices, don julio blanco, contreau & cointreau noir with a signature habañero salt air foam		
SMOKY PEARL	15	52
basil and cilantro-infused union mezcal complimented with rich pomegranate, rhubarb & fresh lime		
EASTERN SOUR	15	
bulleit rye, fresh-steeped green tea syrup shaken with egg white for a silky finish		
GRAPEFRUIT SPRITZER	15	
ketel one grapefruit & rose botanical, st. germain elderflower, fresh lemon & grapefruit juice, finished with prosecco		
COLD BREW MANHATTAN	15	
coffee-infused woodford reserve stirred with walnut liqueur & carpano antica		

MIMOSA PACKAGE	50
bottle of la marca prosecco, served with orange juice, peache purée and grapefruit juice	

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