

# BRUNCH FRESH START

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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

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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)</small>	12
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

<b>FROSÉ ALL DAY</b>	15
ketel one botanical grapefruit & rosé, dry rosé, citrus & strawberry	
<b>MIMOSA</b>	12
la marca, classic orange, strawberry & acai	
<b>BELLINI</b>	12
la marca, peach purée	
<b>I O BLOODY MARY</b>	12
effen cucumber & house-made bloody mary mix	
<b>PINEAPPLE MOJITO</b>	15 52
a beautiful balance of bacardi rum, house mint-lime soda, mint & pineapple granita	
<b>RAINBOW SANGRIA</b>	15 52
frozen fruit granita, touch of grey goose le melon with a splash of moscato caposaldo	
<b>CHEF'S MARGARITA</b>	15 52
gently blended fresh juices, don julio blanco, contreau & cointreau noir with a signature habañoero salt air foam	
<b>SMOKY PEARL</b>	15 52
basil and cilantro-infused union mezcal complimented with rich pomegranate, rhubarb & fresh lime	
<b>GRAPEFRUIT SPRITZER</b>	15
ketel one botanical grapefruit & rosé, st. germain elderflower, fresh lemon & grapefruit juice, finished with prosecco	
<b>COLD BREW MANHATTAN</b>	15
coffee-infused woodford reserve stirred with walnut liqueur & carpano antica	

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

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