

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)</small>	12
choice of fries, signature black truffle fries or sweet potato fries	

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

FROSÉ ALL DAY	15
ketel one botanical grapefruit & rosé, dry rosé & strawberry lemonade	
MIMOSA	12
la marca, classic orange, strawberry & 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 habañoero salt air foam	
GRASSHOPPER SHAKE	15
house-made chocolate & hazelnut ice cream, fernet & mint	
PEACHES AND BOURBON	15
a summery blend of maker's mark bourbon, peach tea, smoked rosemary & yuzu	
SPICY BERRY	15
smoky basil-infused unión mezcal & lime spiced with strawberry & habañoero shrub	
GRAPEFRUIT SPRITZER	15
ketel one botanical grapefruit & rosé, st. germain elderflower, fresh lemon & grapefruit juice, finished with prosecco	
COLD BREW MANHATTAN	15
coffee-infused woodford reserve stirred with walnut liqueur & carpano antica	
I OPENER	15
bacardi, captain morgan, strawberry purée, pineapple juice, fresh lemon juice & tropical red bull	

add a dark rum floater for 3

CELEBRATE

MIMOSA PACKAGE	50
BOTTLE OF LA MARCA PROSECCO, served with orange juice, peach purée, grapefruit juice & 4 pack of red bull	
UPGRADE	
VEUVE CLICQUOT YELLOW LABEL	200
PIPER-HEIDSIECK	225
THE LUCKY DUCK	400
VEUVE CLICQUOT MAGNUM & BOTTLE OF EFFEN VODKA served with orange juice, peach purée, grapefruit juice, bloody mary mix & 4 pack of red bull	

Only available Saturdays & Sundays 11am-4pm