

BRUNCH FRESH START

CHOPPED SALAD	14
chicken chopped, pepper jack cheese & honey dijon balsamic vinaigrette	
AVOCADO TOAST	16
smoked salmon, cucumber, tomato, relish, sesame & ciabatta	
ACAI BOWL (GF)(VG)	9
acai purée, orange juice, greek yogurt, berries & seasonal fruits	
GREEK YOGURT PARFAIT (GF)(VG)	8
seasonal fruit, house-made granola	
YOGURT SMOOTHIE (GF)(VG)	6
fresh squeezed orange juice, bananas & berries	

RECOVERY

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

CHICKEN CLUB	14
grilled chicken, bacon, lto, avocado, creamy basil aioli & served with fries	
SWEET POTATO SKILLET (GF)	16
diced sweet potatoes, brussel sprouts, bacon, red onions, chimichurri sauce, topped with a sunny side egg	
FRENCH TOAST	14
french bread encrusted with house-made granola & maple bourbon butter	
STEAK BENEDICT	16
grass fed beef, two poached eggs, hollandaise sauce	
CRAB CAKE BENEDICT	16
crab cake, two poached eggs, miso hollandaise sauce	
WAGYU BEEF SLIDERS	18
sliders with bacon jam, blue cheese & fries	
CHILAQUILES (GF)	14
chorizo, scrambled eggs, yellow corn chips, tossed with roasted tomato salsa with refried beans	
STEAK & EGGS	16
6oz hanger steak, chimichurri, eggs any style, choice of tots or hash brown	
LAMB LOLLICHOPS (GF)	22
crusted with bourbon-smoked paprika, with orange-caramelized potatoes	
INDECISIVE POTATOES (VG)	8
Signature Truffle Fries, Sweet Potato Fries, Tater Tots, or Hash Browns	

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	
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	
PASSION FRUIT MOJITO	15 52
a beautiful balance of bacardi rum, house mint lime, passion fruit & vanilla	
FALL CRUSH	15
rhine hall oak apple brandy enriched with cabernet, fresh orange & lemon served hot for 2-4 people	
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 <i>add a dark rum floater for 3</i>	

MONSTER MULE	65
ketel one, ginger beer, lime juice & grapefruit bitters <i>serves 6</i>	

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