

BRUNCH FRESH START

- YOGURT SMOOTHIE (GF)(VG)** 6
fresh squeezed orange juice, bananas & berries
- GREEK YOGURT PARFAIT (GF)(VG)** 8
seasonal fruit, house-made granola
- AVOCADO TOAST*** 16
sliced brioche, smoked salmon, cucumber, tomato relish & herbed cream cheese
- CHOPPED SALAD** 14
chicken, pepper jack cheese & honey dijon balsamic vinaigrette

- AÇAÍ BOWL (GF)(VG)** 9
açai purée, orange juice, greek yogurt, berries & seasonal fruits
- BARLEY BOWL*** 9
red peppers, asparagus, onions, cauliflower, greens, hard boiled egg, croutons & sherry vinaigrette

RECOVERY

- 3 EGG OMELET WITH TATER TOTS*** 15
choose 3: ham, bacon, mushrooms, peppers, onions, tomatoes, spinach, american cheese, swiss cheese (egg whites+3)
- 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
- SWEET POTATO SKILLET* (GF)** 16
diced sweet potatoes, brussel sprouts, bacon, red onions, chimichurri sauce, topped with a sunny side egg
- VEGGIE DELIGHT*** 12
baked skillet, egg, vegetables topped with melted pepper jack cheese
- EGG WHITE BURRITO*** 12
egg whites, arugula, caramelized onion, melted provolone cheese in a spinach tortilla served with fruit
- EGGS BENEDICT*** 16
crab cake or steak, two poached eggs, miso hollandaise sauce
- FRENCH TOAST** 14
french bread encrusted with house-made granola & maple bourbon butter
add strawberries or bananas 2
- WAGYU BEEF SLIDERS*** 18
(3) sliders with bacon jam, blue cheese & fries
- B.L.T.A.** 10
bacon, lettuce, tomato, avocado & basil aioli on toasted sourdough, served with fries
salmon \$6 chicken \$4 over easy egg \$2
- LAMB LOLLICHOPS* (GF)** 22
(3) crusted with bourbon-smoked paprika, with orange-caramelized potatoes

CHEF ALFONSO MARTINEZ
(V) VEGAN | (VG) VEGETARIAN | (GF) GLUTEN FREE
THIS MENU IS SERVED: 11AM-3PM SATURDAY & SUNDAY

*THESE ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. SEATING IS LIMITED TO 2 HOURS FOR DINING SERVICES. 21% SERVICE
ADDED TO GROUPS OF 6 OR MORE.

BRUNCH COCKTAILS

BERRY BLOSSOM

15

ketel one botanical peach & orange blossom, ocean spray
pink cranberry, red bull cranberry & strawberry granita

glass pitcher

MIMOSA

13

avissi, classic orange, strawberry & acai

BELLINI

13

avissi, peach purée

IJO BLOODY MARY

15

effen cucumber, house bloody mary mix, fresh grated horseradish
& garnished with celery, barcuterie skewer

CHEF'S MARGARITA

15 52

gently blended fresh juices, don julio blanco, contreau
& cointreau noir with a signature habañero salt air foam

PEACH MOJITO

15 52

a beautiful balance of bacardi rum, peach granita & mint

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

BLACKBERRY BASIL MULE

15

ketel one, blackberries, fresh basil, fresh lime & ginger beer

PLUMS UP

15

belvedere, pomegranate green tea syrup, plum red bull with a slice of plum

BLUEBERRY MANIA PUSH-POP

15

tequila, pomegranate juice, blueberry purée

CELEBRATE

Only available
Saturdays & Sundays 11am-3pm

MIMOSA PACKAGE

50

BOTTLE OF AVISSI 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