

# BRUNCH

## GREEK YOGURT SMOOTHIE (V)(GF)

fresh squeezed orange juice, bananas & berries

6

## GREEK YOGURT PARFAIT (V)(GF)

seasonal fruit, house-made granola

8

## AVOCADO TOAST\*

sliced brioche, smoked salmon, cucumber, tomato relish & herbed cream cheese

16

## CHOPPED SALAD (V)

chicken, pepper jack cheese & honey dijon balsamic vinaigrette

14

## AÇAÍ BOWL (V)(GF)

açaí purée, orange juice, greek yogurt, berries & seasonal fruits

9

## BARLEY BOWL\* (V)

red peppers, asparagus, onions, cauliflower, greens, hard boiled egg, croutons & sherry vinaigrette

9

## 3 EGG OMELET WITH TATER TOTS\*

choose 3: ham, bacon, mushrooms, peppers, onions, tomatoes, spinach, american cheese, swiss cheese (egg whites \$3)

15

## CHILAQUILES\* (GF)

chorizo, scrambled eggs, yellow corn chips, tossed with roasted tomato salsa with refried beans

14

## STEAK & EGGS\*

6oz hanger steak, chimichurri, eggs any style, choice of tots or hash brown

16

## SWEET POTATO SKILLET\* (GF)

diced sweet potatoes, brussel sprouts, bacon, red onions, chimichurri sauce, topped with a sunny side egg

16

## VEGGIE DELIGHT\* (V)

baked skillet, egg, vegetables topped with melted pepper jack cheese

12

## EGG WHITE BURRITO\* (V)(GF)

egg whites, arugula, caramelized onion, melted provolone cheese in a spinach tortilla served with fruit

12

## EGGS BENEDICT\*

crab cake or steak, two poached eggs, miso hollandaise sauce

16

## BEIGNETS (V)

(4) fluffy, pillowy fried pastries covered in powdered sugar & drizzled in chocolate

14

## PANCAKES (V)

buttermilk pancakes, fresh berries & maple syrup  
add strawberries or bananas \$2

14

## FRENCH TOAST (V)

french bread encrusted with house-made granola & maple bourbon butter  
add strawberries or bananas \$2

14

## WAGYU BEEF SLIDERS\*

(3) sliders with bacon jam, blue cheese & fries

18

## SALMON FLATBREAD\*

salmon, toasted fennel, crème fraîche, garlic oil & caviar

18

## TURKEY CLUB SANDWICH\*

lettuce, tomato, onion, bacon, mayonnaise, sourdough, fries

14

## B.L.T.A.

bacon, lettuce, tomato, avocado & basil aioli on toasted sourdough, served with fries  
add salmon \$8 chicken \$6 over easy egg \$3

10

## LAMB LOLLICHOPS\* (GF)

(3) crusted with bourbon-smoked paprika, with orange-caramelized potatoes

22

# SIDES

## TOAST (V)

white, wheat or multigrain

3

## BAGEL (V)

plain or wheat

3.50

## AVOCADO (V)(VG)(GF)

4

## BACON (GF)

4

## SAUSAGE (GF)

4

## VEGAN SAUSAGE (V)(VG)(GF)

5

## BREAKFAST POTATOES (V)

8

## TATER TOTS (V)

8

## EXTRA EGG (V)

(2) any style i egg whites +\$1

4



Executive Chef: Alfonso Martinez | (V) Vegetarian | (VG) Vegan | (GF) Gluten Free

\*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 1 Hour 15 Minutes for Dining Services. 21% service added to groups of 6 or more.

## BRUNCH COCKTAILS

### SPIKED COCOA

woodford reserve, rich chocolate, peppermint, vanilla bean, star anise & orange

GLASS

15

### FROSÉ ALL DAY

ketel one botanical grapefruit & rosé, dry rosé & strawberry lemonade

15

### WINTER CIDER

hard truth cinnamon vodka, apple cider, honey, lemon, caramel rim, garnished cinnamon flower

15

### MIMOSA

valdo prosecco, classic orange, strawberry or acai

13

### APPLE CIDER MIMOSA

valdo prosecco, apple cider & cinnamon sugar

13

### BELLINI

valdo prosecco, peach purée

13

### I|O BLOODY MARY

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

15

### GRAPEFRUIT SPRITZER

ketel one botanical grapefruit & rose, st. germain elderflower, fresh lemon & grapefruit juice, finished with prosecco

15

### BLUEBERRY MULE

stolichnaya blueberl, blueberry pureé, thyme syrup, fresh lime & ginger beer

15

### CHEF'S MARGARITA

gently blended fresh juices, roca patron silver, contreau & cointreau noir with a signature habañoero salt air foam

GLASS

15

PITCHER

52

### MELON TEA MOJITO

a beautiful balance of bacardi, house infused mallorca melon tea, mint & lemon

15

52

### PEARY REFRESHING

grey goose pear, st germain, hibiscus tea, mint & lemon

15

52

### KETEL ONE BOTANICAL VODKA SPRITZ CANS

grapefruit & rose, cucumber & mint or peach & orange blossom

9

### BLUEBERRY MANIA PUSH-POP

tequila, pomegranate juice, blueberry purée

15

### MIMOSA OR BELLINI KIT

bottle of valdo prosecco & choice of oj, peach purée or strawberry purée

50

### BLOODY MARY KIT

bottle of ketel one 375 ml & bloody mary mix served with 6.5 oz topo chico

60

## MOCKTAILS

CONTAINS ZERO ALCOHOL

### MINT TO BE

choice of peach, strawberry or raspberry açai. muddled mint, fresh lime, lemon & topo chico

8

### PEACH OUT

blueberry, yucca peach tea, muddled agave, rosemary, club soda & chia seeds

8

## COFFEE

### COFFEE

4

### STUMPTOWN COLD BREW COFFEE

10.5 oz

6

### ESPRESSO

4

### AMERICANO

4

### SPA-TTÉ

lavender, vanilla & espresso

SMALL LARGE

6 | 8

### COZY LATTÉ

apple, cinnamon & espresso

6 | 8

### PUMPKIN LATTÉ

6 | 8

### CHAI LATTÉ

6 | 8

### LATTÉ, CAPPUCINO, MACCHIATO

5 | 7

### VANILLA LATTÉ

6 | 8

### MOCHA

6 | 8

## N/A BEVERAGES

### ASSORTED HOT OR ICED TEAS

quality teas & herbs brewed to perfection

4

### JUICE

orange, grapefruit, pineapple, apple, cranberry or tomato

4

### HOT CHOCOLATE

made from fine cocoa & fresh steamed milk

4

### MILK

regular, chocolate, soy or almond

4

### RED BULL

regular, sugar free, blue or yellow

5

### FOUNTAIN DRINKS

pepsi, diet pepsi, sierra mist or schweppes ginger ale

4

### BOTTLED WATER

fiji (still) or topo chico (sparkling)

5



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