

## BRUNCH FRESH START

**Greek Yogurt Smoothie (V)(GF)** 8  
fresh squeezed orange juice, bananas & berries

**Greek Yogurt Parfait (V)(GF)** 9  
seasonal fruit, house-made granola

**Avocado Toast\*** 18  
sliced brioche, smoked salmon, cucumber, tomato relish & herbed cream cheese

**Chopped Salad** 16  
chicken, pepper jack cheese & honey dijon balsamic vinaigrette

**Açaí Bowl (V)(GF)** 11  
açai purée, orange juice, greek yogurt, berries & seasonal fruits

**Barley Bowl\* (V)** 11  
red peppers, asparagus, onions, cauliflower, greens, hard boiled egg, croutons & sherry vinaigrette

## RECOVERY

**Three Egg Omelet** 17  
choose 3: ham, bacon, mushrooms, peppers, onions, tomatoes, spinach, american cheese, swiss cheese, served with tater tots  
**egg whites \$3**

**Chilaquiles\* (GF)** 16  
chorizo, scrambled eggs, yellow corn chips, tossed with roasted tomato salsa with refried beans

**Steak & Eggs\*** 20  
6oz hanger steak, chimichurri, eggs any style, choice of tots or breakfast potatoes

**Sweet Potato Skillet\* (GF)** 16  
diced sweet potatoes, brussel sprouts, bacon, red onions, chimichurri sauce, topped with a sunny side egg

**Veggie Delight\* (V)** 12  
baked skillet, egg, vegetables topped with melted pepper jack cheese

**Egg White Burrito\* (V)** 14  
egg whites, arugula, caramelized onion, melted provolone cheese in a spinach tortilla served with fruit

**Eggs Benedict\*** 18  
crab cake or steak, two poached eggs, miso hollandaise sauce

**French Toast (V)** 14  
brioche encrusted with house-made granola & maple bourbon butter  
**add strawberries or bananas \$2**

**Beignets (V)** 14  
(4) fluffy, pillowy fried pastries covered in powdered sugar & drizzled in chocolate

**Wagyu Beef Sliders\*** 19  
(3) sliders with bacon jam, blue cheese & fries

**Salmon Flatbread\*** 18  
salmon, toasted fennel, crème fraîche, garlic oil & caviar

**Turkey Club Sandwich** 16  
lettuce, tomato, onion, bacon, mayonnaise, sourdough, fries

**B.L.T.A.** 11  
bacon, lettuce, tomato, avocado & basil aioli on toasted sourdough, served with fries  
**add salmon \$8 chicken \$6 over easy egg \$3**

**Lamb Lollichops\* (GF)** 24  
(3) crusted with bourbon-smoked paprika, with orange-caramelized potatoes

## SIDES

**Toast (V)** 4  
white, wheat or multigrain

**Avocado (VG)(GF)** 5

**Bacon (GF)** 5

**Sausage (GF)** 5

**Vegan Sausage (VG)(GF)** 6

**Breakfast Potatoes (V)** 8

**Tater Tots (V)** 8

**Extra Egg (V)** 5  
(2) any style | egg whites +\$1

## BRUNCH COCKTAILS

GLASS

<b>Frosé All Day</b> ketel one botanical grapefruit & rosé, dry rosé & strawberry lemonade	15
<b>Mimosa</b> avissi prosecco, classic orange, strawberry or acai	13
<b>Bellini</b> avissi prosecco, peach purée	13
<b>I O Bloody Mary</b> effen cucumber, house bloody mary mix, fresh grated horseradish & garnished with celery, barcuterie skewer	15
<b>Grapefruit Spritzer</b> ketel one botanical grapefruit & rose, st. germain elderflower, fresh lemon & grapefruit juice, finished with prosecco	15
<b>Summer Mule</b> ketel one citroën, raspberry pureé, fresh lemon, thyme & ginger beer	15
<b>Chef's Margarita</b> gently blended fresh juices, herradura blanco, cointreau & cointreau noir with a signature habañero salt air foam	15 52
<b>Yuzu Ginger Mojito</b> a beautiful balance of bacardi, domaine de canton, house infused yuzu juice, ginger & mint	15 52
<b>Peary Refreshing</b> grey goose la poire, st germain, hibiscus tea, mint & lemon	15 52
<b>Ketel One Botanical Vodka Spritz Cans</b> grapefruit & rose, cucumber & mint or peach & orange blossom	9
<b>Blueberry Mania Push-Pop</b> tequila, pomegranate juice, blueberry purée	15
<b>Rosé Bouquet</b> a breezy, sun-kissed mix of dry rosé, effen rosé vodka, rose water, fresh grapefruit, lemon & seltzer	52
<b>Mimosa or Bellini Kit</b> bottle of valdo prosecco & choice of oj, peach purée or strawberry purée	50
<b>Bloody Mary Kit</b> bottle of ketel one 375 ml & bloody mary mix served with 6.5 oz topo chico	60

## MOCKTAILS

Contains **Zero** Alcohol

<b>Cucumber Agua Fresca</b> english cucumber, fresh ginger & mint	8
<b>Mint To Be</b> choice of peach, strawberry, raspberry açai, lavender or cucumber, muddled mint, fresh lime, lemon & topo chico	8
<b>Peach Out</b> blueberry, yucca peach tea, muddled agave, rosemary, club soda & chia seeds	8

## COFFEE

<b>Coffee</b>	4
<b>Stumptown Cold Brew Coffee</b> 10.5 oz	6
<b>Espresso</b>	4
<b>Americano</b>	4
<b>Latté, Cappuccino, Macchiato</b>	5
<b>Chai Latté</b>	6
<b>Vanilla Latté</b>	6
<b>Mocha</b>	6

## N/A BEVERAGES

<b>Assorted Hot Or Iced Teas</b> quality teas & herbs brewed to perfection	4
<b>Juice</b> orange, grapefruit, pineapple, apple, cranberry or tomato	4
<b>Hot Chocolate</b> made from fine cocoa & fresh steamed milk	4
<b>Milk</b> regular, chocolate, soy or almond	4
<b>Red Bull</b> energy drink, sugarfree, tropical, blueberry	5
<b>Fountain Drinks</b> pepsi, diet pepsi, sierra mist or schweppes ginger ale	4
<b>Bottled Water</b> fiji (still) or topo chico (sparkling)	5

Executive Chef: Alfonso Martinez

Seating is Limited to 1 Hour 15 Minutes for Dining Services. 21% service added to groups of 6 or more.