

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

Frosé All Day 15

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

Mimosa 13

avissi prosecco, classic orange, strawberry or acai

Bellini 13

avissi prosecco, peach purée

I|O Bloody Mary 15

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

Grapefruit Spritzer 15

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

Cranberry Crush 15

hard truth cinnamon vodka, grand marnier, fresh cranberry purée, & hot tea. served warm

Espresso Martini 20

an invigorating brew of don julio anejo, mr. black coffee liqueur, amaro montenegro, & fresh espresso

Winter Mule 15

ketel one, cranberry purée, thyme syrup, fresh lime & ginger beer

Chef's Margarita 15 52

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

Sugar Plum Mojito 15 52

a beautiful balance of bacardi rum, plum granita, rosemary, lavender, house-made lemon-lime soda, & mint

Peary Refreshing 15 52

grey goose la poire, st germain, hibiscus tea, mint & lemon

Ketel One Botanical Vodka Spritz Cans 9

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

Rosé Bouquet 52

a breezy, sun-kissed mix of dry rosé, effen rosé vodka, rose water, fresh grapefruit, lemon & seltzer

Mimosa or Bellini Kit 50

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

Bloody Mary Kit 60

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

MOCKTAILS

Contains **Zero** Alcohol

Cucumber Agua Fresca 8

english cucumber, fresh ginger & mint

Mint To Be 8

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

Peach Out 8

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

COFFEE

Coffee 4

Stumptown Cold Brew Coffee 6

10.5 oz

Espresso 4

Americano 4

Latté, Cappuccino, Macchiato 5

Chai Latté 6

Vanilla Latté 6

Mocha 6

N/A BEVERAGES

Assorted Hot Or Iced Teas 4

quality teas & herbs brewed to perfection

Juice 4

orange, grapefruit, pineapple, apple, cranberry or tomato

Hot Chocolate 4

made from fine cocoa & fresh steamed milk

Milk 4

regular, chocolate, soy or almond

Red Bull 5

energy drink, sugarfree, tropical, blueberry

Fountain Drinks 4

pepsi, diet pepsi, sierra mist or schweppes ginger ale

Bottled Water 5

fiji (still) or topo chico (sparkling)

Executive Chef: Alfonso Martinez

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