

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) açai 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 breakfast potatoes	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) brioche 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
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 egg whites +\$1	4

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

Blueberry Mule 15

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

Chef's Margarita 15 52

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

Melon Tea Mojito 15 52

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

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

Blueberry Mania Push-Pop 15

tequila, pomegranate juice, blueberry purée

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 avissi 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

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.