

BRUNCH FRESH START

Greek Yogurt Smoothie V GF	8
fresh squeezed orange juice, bananas & berries	
Carrot-Ginger Smoothie V GF	8
carrot, ginger, pineapple, mango, banana, chia seeds, orange juice	
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	13
açaí purée, orange juice, greek yogurt, berries & seasonal fruits	
Barley Bowl* V	12
red peppers, asparagus, onions, cauliflower, greens, hard boiled egg, croutons & sherry vinaigrette	
Cauliflower-Pepper Bowl V	14
flash-fried cauliflower, hard-boiled eggs, grilled peppers, onions, sesame, chili oil	
Toasted Cornbread V	15
black bean salsa, roasted tomato and pepper romesco, avocado, sunny-side up egg	
Portobello Benedict V GF	15
grilled portobello mushroom, sauteed spinach, two poached eggs, miso hollandaise sauce on gluten-free multigrain toast	
Sweet Potato Skillet* V GF	16
diced sweet potatoes, brussel sprouts, vegan sausage, red onions, chimichurri sauce, topped with a sunny-side up egg	
Veggie Delight* V GF	13
baked skillet, egg whites, vegetables topped with whipped herb crème fraîche	

RECOVERY

Egg White Burrito* V	15
egg whites, arugula, caramelized onion, melted provolone cheese in a spinach tortilla served with fruit	
Three Egg Omelet	18
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	

Eggs Benedict*	19
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	

Wagyu Beef Sliders*	20
(3) sliders with bacon jam, blue cheese & fries	

Salmon Flatbread*	19
salmon, toasted fennel, crème fraîche, garlic oil & caviar	

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

B.L.T.A.	12
bacon, lettuce, tomato, avocado & basil aioli on toasted sourdough, served with fries	
add salmon \$8 chicken \$6 over easy egg \$3	

Steak & Eggs*	22
6oz hanger steak, chimichurri, eggs any style, choice of tots or breakfast potatoes	

Lamb Lollichops* GF	34
(4) crusted with bourbon-smoked paprika, orange-caramelized potatoes	

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

Gelato	6
two scoops, ask your server for today's selections	

SIDES

Toast V	4
white, wheat or multigrain	
gluten free multigrain \$6	

Avocado VG GF	5
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Bacon GF	5
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Sausage GF	5
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Vegan Sausage VG GF	6
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Breakfast Potatoes V	8
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Tater Tots V	8
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Extra Egg V	5
(2) any style egg whites +\$1	

BRUNCH COCKTAILS

мир (Peace) \$16

kohr ukrainian vodka, limoncello,
vegan yuzu curd, honey syrup

100% profit from each cocktail sold donated to kolo fund for ukrainian relief
www.kolo-fund.org

GLASS

Frosé All Day ketel one botanical grapefruit & rosé, dry rosé & strawberry lemonade	15
Mimosa avissi prosecco, classic orange, strawberry or acai	13
Bellini avissi prosecco, peach purée	13
I/O Bloody Mary effen cucumber, house bloody mary mix, fresh grated horseradish & garnished with celery, barcuterie skewer	16
Grapefruit Spritzer ketel one botanical grapefruit & rose, st. germain elderflower, fresh lemon & grapefruit juice, finished with prosecco	16
Espresso Martini an invigorating brew of don julio anejo, mr. black coffee liqueur, amaro montenegro, & fresh espresso	22
Iced Mocha Latté selva ray chocolate rum, espresso, almond milk, walnut	17
Summer Mule ketel one, pama pomegranate, blood orange, fresh lime, ginger beer	15
Basil Collins grey goose le citron, yuzu juice, basil syrup, topo chico	15
El Matador herradura anejo, orange liqueur, fresh lime, & red bull red edition	17
Chef's Margarita gently blended fresh juices, don julio anejo, ancho reyes verde, cointreau noir, green chartreuse, fresh lime, black sea salt	19
Pineapple Lemongrass Mojito a beautiful balance of bacardi rum, lemongrass and pineapple granita, house-made lemon-lime soda, & mint	17 60
Aloe, I Love You hendrick's neptunia gin, chateau aloe liqueur, strawberry, cucumber water, fresh lemon	17 60
Peary Refreshing grey goose la poire, st germain, hibiscus tea, mint & lemon	17 60
Rosé Bouquet a breezy, sun-kissed mix of dry rosé, effen rosé vodka, rose water, fresh grapefruit, lemon & seltzer	60
Ketel One Botanical Vodka Spritz Cans grapefruit & rose, cucumber & mint or peach & orange blossom	9

PITCHER

Mimosa or Bellini Kit bottle of valdo prosecco & choice of oj, peach purée or strawberry purée	56
Bloody Mary Kit bottle of ketel one 375 ml & bloody mary mix, cheese skewers, stuffed olives, celery, beef jerky, & black pepper served with 6.5 oz topo chico	75
upgrade to effen vodka 1L + \$300	

MOCKTAILS

Contains **Zero** Alcohol

Cucumber Agua Fresca english cucumber, fresh ginger & mint	9
Mint To Be choice of peach, strawberry, raspberry açai, lavender or cucumber, muddled mint, fresh lime, lemon & topo chico	9
Peach Out blueberry, yucca peach tea, muddled agave, rosemary, club soda & chia seeds	9

COFFEE

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

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, tropical, watermelon	5
Fountain Drinks pepsi, diet pepsi, sierra mist or schweppes ginger ale	4
Bottled Water fiji (still) or topo chico (sparkling)	5