

BRUNCH FRESH START

GREEK YOGURT SMOOTHIE V GF	Fresh Squeezed Orange Juice, Bananas & Berries	8
CARROT-GINGER SMOOTHIE V GF	Carrot, Ginger, Pineapple, Mango, Banana, Chia Seeds, Orange Juice	8
GREEK YOGURT PARFAIT V GF	Seasonal Fruit, House-Made Granola	9
AVOCADO TOAST*	Sliced Brioche, Smoked Salmon, Cucumber, Tomato Relish & Herbed Cream Cheese	18
CHOPPED SALAD	Chicken, Pepper Jack Cheese & Honey Dijon Balsamic Vinaigrette	16
AÇAÍ BOWL V GF	Açaí Purée, Orange Juice, Greek Yogurt, Berries & Seasonal Fruits	13
BARLEY BOWL* V	Red Peppers, Asparagus, Onions, Cauliflower, Greens, Hard Boiled Egg, Croutons & Sherry Vinaigrette	12
PORTOBELLO BENEDICT V GF	Grilled Portobello Mushroom, Sautéed Spinach, Two Poached Eggs, Miso Hollandaise Sauce On Gluten-Free Multigrain Toast	14
SWEET POTATO SKILLET* GF	Diced Sweet Potatoes, Brussels Sprouts, Vegan Sausage, Red Onions, Chimichurri Sauce, Topped with a Sunny-Side Up Egg	16
VEGGIE DELIGHT* V GF	Baked Skillet, Egg Whites, Vegetables Topped with Whipped Herb Crème Fraîche	13

RECOVERY

THREE EGG OMELET	Choose 3: Ham, Bacon, Mushrooms, Peppers, Onions, Onions, Tomatoes, Spinach, American Cheese, Swiss Cheese, served with Tater Tots. Egg Whites \$3	18
CHILAQUILES* GF	Chorizo, Scrambled Eggs, Yellow Corn Chips, tossed with Roasted Tomato Salsa and Refried Beans	16
BRUNCH FRIED RICE	Bacon, Scrambled Eggs, Green Onions, Garlic, Soy Sauce, Bean Sprouts, Chili Oil, Sunny-Side Up Egg	16
STEAK & EGGS*	6oz Hanger Steak, Chimichurri, Eggs any Style, Choice of Tots or Breakfast Potatoes	28
EGG WHITE BURRITO* V	Egg Whites, Arugula, Caramelized Onion, Melted Provolone Cheese in a Spinach Tortilla served with Fruit	15
EGGS BENEDICT*	Crab Cake Or Steak, Two Poached Eggs, Miso Hollandaise Sauce	19
FRENCH TOAST V	Brioche encrusted with House-Made Granola & Maple Bourbon Butter Add Strawberries or Bananas \$2	14
WAGYU BEEF SLIDERS*	Three Sliders with Bacon Jam, Blue Cheese & Fries	22
SALMON FLATBREAD*	Smoked Salmon, Toasted Fennel, Crème Fraîche, Garlic Oil & Caviar	19
BRUNCH PIZZA*	Poached Egg, Andouille Sausage, Mozzarella, Bell Pepper, Red Onion	22
TURKEY CLUB	Lettuce, Tomato, Onion, Bacon, Mayonnaise, Sourdough, Fries	16
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	12
LAMB LOLLICHOPS* GF	(4) Crusted With Bourbon-Smoked Paprika, with Orange-Caramelized Potatoes	36
BEIGNETS V	(4) Fluffy, Pillow Fried Pastries covered in Powdered Sugar & Drizzled in Chocolate	14

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.

11am-2:30pm Saturday & Sunday

BRUNCH COCKTAILS

MIMOSA OR BELLINI KIT Bottle of Valdo Prosecco & Choice of OJ, Peach Purée or Strawberry Purée 56

BLOODY MARY KIT Bottle of Ketel One 375ml, Longbottom + Co. Bloody Mary Mix, Barcuterie Skewers, Celery, Beef Jerky, & Tajin 75
Upgrade to Effen Vodka 1L + \$300

FROSÉ ALL DAY Ketel One Botanical Grapefruit & Rose, Dry Rosé & Strawberry Lemonade 15

GODFREEZE A Frozen Mix of Bacardi 4 Year, Fruitful Mission Fig, Cointreau, Coconut, Fresh Lime 17

MIMOSA Valdo Prosecco, Classic Orange, Strawberry or Acai 13

BELLINI Valdo Prosecco, Peach Purée 13

I | O BLOODY MARY Effen Cucumber, Ancho Reyes Verde Poblano, Longbottom + Co. Bloody Mary Mix, Fresh Grated Horseradish. Garnished with Celery, Barcuterie Skewer, and Beef Jerky 16

GRAPEFRUIT SPRITZER Ketel One Botanical Grapefruit & Rosé, St. Germain Elderflower, Fresh Lemon & Grapefruit Juice, finished with Prosecco 16

ESPRESSO MARTINI Don Julio Reposado Tequila or Ketel One Vodka and an Invigorating Brew of Mr. Black Coffee Liqueur, Amaro Montenegro, Walnut & Fresh Espresso 22

ICED MOCHA LATTÉ Selva Ray Chocolate Rum, Espresso, Almond Milk, Walnut 17

BASIL COLLINS Grey Goose Le Citron, Yuzu Juice, Basil Syrup, Topo Chico 16

EL MATADOR Don Julio Reposado, Cointreau, Fresh Lime, & Red Bull Red Edition 19

SOMETHING WILDER Bombay Sapphire Gin, Wild Strawberry, Fresh Lemon & Perrier-Jouët Grand Brut 22

CHEF'S MARGARITA A Blend Of Don Julio Blanco Tequila, Fresh Lime Juice, And Agave, Enhanced with the Flavors of Autumn and Baked Apple 19 72

PEARY REFRESHING Grey Goose La Poire, St-Germain, Hibiscus Tea, Mint & Lemon 17 64

KETEL ONE BOTANICAL VODKA SPRITZ CANS Grapefruit & Rose, Cucumber & Mint or Peach & Orange Blossom 9

GLASS PITCHER

BRUNCH SIDES

BACON GF 5 **SAUSAGE GF** 5

VEGAN SAUSAGE VG GF 6 **TATER TOTS V** 8

TOAST V white, wheat or multigrain 4 **EXTRA EGG V** 5
gluten free multigrain \$3 any style 1 egg whites +\$1

BREAKFAST POTATOES V 8



MOCKTAILS

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

N/A BEVERAGES

ASSORTED HOT OR ICED TEAS Quality Teas & Herbs Brewed to Perfection	4
JUICE Orange, Grapefruit, Pineapple, Apple, Cranberry or Tomato	4
COFFEE Freshly Brewed Colectivo Coffee	4
STUMPTOWN COLD BREW COFFEE 10.5 oz	8
AMERICANO Espresso & Hot Water	4
MACCHIATO Shot Of Espresso with Perfectly Steamed Foam	5
MOCHA Espresso, Steamed Milk & our Finest Cocoa	6
ESPRESSO Single Shot of Espresso Roast Double Shot \$8	4
CAPPUCCINO Espresso, Hot Milk & Steamed-Milk Foam	5
LATTÉ Shot Of Espresso with Fresh Steamed Milk	5
CHAI LATTÉ	6
VANILLA LATTÉ	6
RED BULL Regular, Sugar Free, Tropical, Watermelon	6
BOTTLED WATER Fiji (Still) Or Topo Chico (Sparkling)	5